

Main Features

- Electromechanical operation and controls
- Quickly reaches working temperature of 300°C in less than 20 minutes
- Double glazed glass door along with glass fiber insulation prevents burn and reduces any heat loss
- Accurate double thermostat with top & bottom independent heating controls to reach 50-450°C per deck
- High 250mm Crown Baking Chamber
- No Gap Refractory Stone ensures no difficult-to-clean spots where flour and cheese can get stuck, burn and ruin the taste of the pizza
- Can be Double or triple stacked
- Removable door to ease cleaning
- Well lit interior chamber light



1 tray capacity
60 x 40 cm



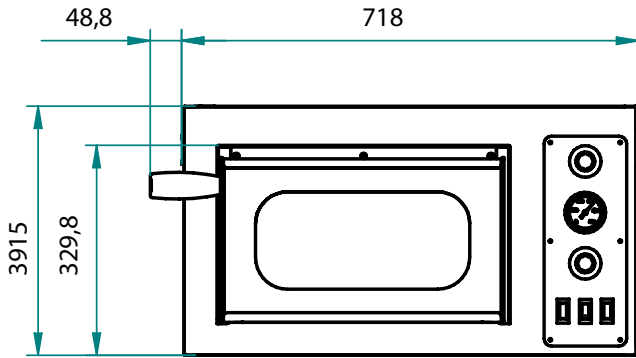
SPECIFICATIONS

Voltage	230V AC1/N/PE
Power	3.2kw
Weight	47 kg
Plug Supplied	Yes 15 amp plug
Capacity	60 x 40cm tray
Thermostat	60-450°C
Warranty	2 Year Warranty (1 yr Labour 2 yr Parts)

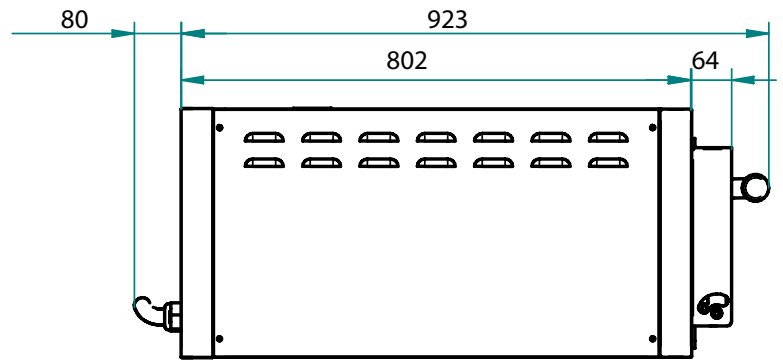
DIMENSIONS

External Width	718mm	Internal Width	420mm
External Depth	923mm	Internal Depth	615mm
External Height	392mm	Internal Height	250mm

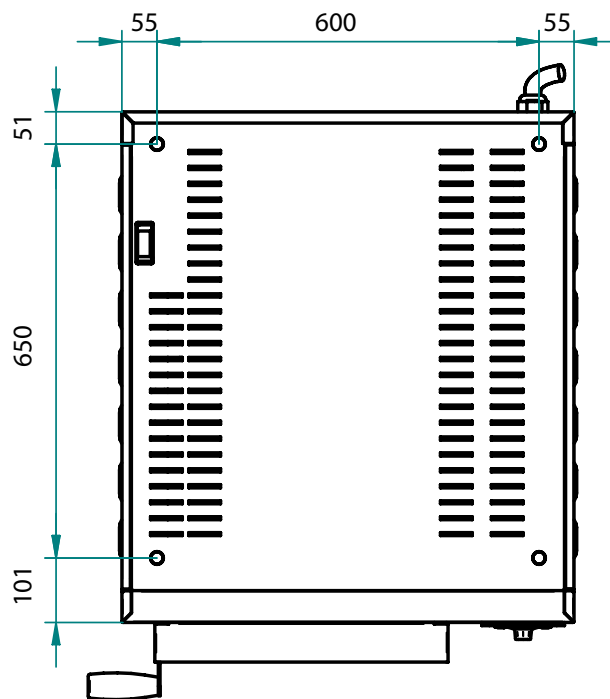
FRONT



SIDE



TOP



We reserve the right to alter specifications without notice.