

Double deck pizza oven 3000W code: 220283

Ideal for baking pizzas, bread, lasagnas, etc.

The compact dimensions make it perfect for small kitchens or even food trucks.

The use of high-quality materials guarantees a long service life.

Housing made of high-quality stainless steel 18/0, easy to clean and maintain.

Oven chamber measures 410×420×(H)120 mm for pizzas or other dishes.

Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.

Each heating element is 1000W and can be set independently from 50°C to 350°C.

The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.

The door can be opened without stopping the heating process.

Can operate in continuous mode or with a timer.

Timer can be set up to 120 minutes and when the times is finished the oven stops heating.

Fitted with ± 1.7 m long power cable with earthed plug. Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

- + Chamber floor lined with firebrick, ideal for pizza.
- + Powerful, heats up to 350°C.
- + Door with window, opening it doesn't interrupt heating.
- + For pizzas up to ø 39 cm.
- + Fitted with 120 minutes timer.



Code	V	W	LxWxH (W)
220283	230	3000	580x560x(H)435