



Code	Description	Length (mm/inch)	Depth (mm/inch)	Height (mm/inch)	Weight (kg/ lb)
FS55E-1	Electric Pizza Oven Single Deck	1309 / 51.54"	1171.7 / 46.13"	485.7 / 19.12"	325 / 716.50
FS66E-1	Electric Pizza Oven Single Deck	1615 / 63.58"	1171.7 / 46.13"	485.7 / 19.12"	410 / 903.89
FS78E-1	Electric Pizza Oven Single Deck	1915 / 75.39"	1171.7 / 46.13"	485.7 / 19.12"	460 / 1014.13
FS-SL	Bakers Perfect Series Feet 4 Pieces (Suitable for 1 Layer)			762 / 30"	36 / 79.36
FS-DL	Bakers Perfect Series Feet 4 Pieces (Suitable for 2 Layer)			375 / 14.7"	20 / 44.09

FS 55E-1

Capacity : Ø 300 mm (11.81") 9 pizzas
 Power : 208 V 9 Kw
 Baking bedplate made by refractory material.
 (2x) 458x910 - (2x) 18.03"x35.82" refractory baking material.
 Interior Dimensions : 915x915 (36.02"x36.02")

FS 66E-1

Capacity : Ø 300 mm (11.81") 12 pizzas
 Power : 208 V 11,25 Kw
 Baking bedplate made by refractory material.
 (2x) 610x910 - (2x) 24.01"x35.82" refractory baking material.
 Interior Dimensions : 1220x915 (48.03"x36.02")

FS 78E-1

Capacity : Ø 300 mm (11.81") 15 pizzas
 Power : 208 V 13.05 Kw
 Baking bedplate made by refractory material.
 (3x) 507x910 - (3x) 19.96"x35.82" refractory baking material.
 Interior Dimensions : 1520x915 (59.84"x36.02")

