

COMPACT PRO SPEC SHEETS

SPECIFICATIONS:

COMPACT PRO DECK OVENS

CP420/1 & CP420/2



FEATURES:

The Italiana FoodTech Compact Pro Oven is the perfect choice for a successful restaurant with limited space.

The compact size allows the oven to easily fit into an existing kitchen and become a part of the regular work flow. The Compact Pro is ideal for a restaurant with pizza making up only a small part of their menu, as a dedicated gluten-free oven, or as a reheating oven.

With independent top and bottom heat controls it's easy to cook pizza exactly the way you want it. The maximum temperature of the oven is 842°F (450°C) makes the compact pro suitable for cooking both fresh and frozen foods.

The compact pro comes with various deck sizes, including single and double decks, and can be installed with a 38.5" tall stainless steel oven stand (shown above).

- Maximum operating temperature of 842°F (450°C)
- Great for fresh and frozen bakery products.
- Ideal for use as a dedicated gluten free oven.
- Independent control of top and bottom heat.
- Perfect heat distribution.
- Thick fiberglass insulation to avoid heat dispersion.
- Panoramic glass door.
- Brightly lit.
- Stainless steel façade.
- Pyrometer for temperature control.
- Safety thermostat.
- Available stand.
- Stackable up to four decks.



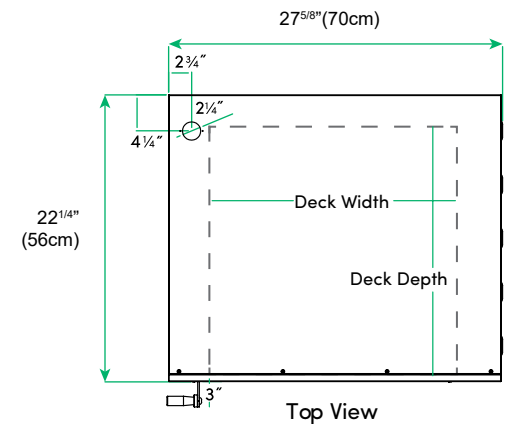
Compact Pro - Deck Oven CP420/1 & CP420/2

Electrical Information

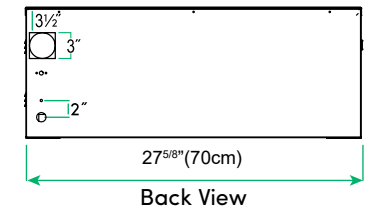
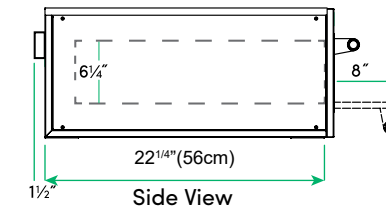
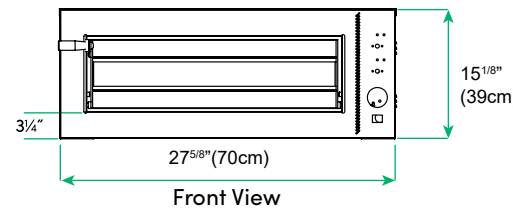
Model	Watts	Voltage	Phase	Amps
CP420/1	2.52 Kw	208	1	12
CP420/2	5.04 Kw	208	1	24

Note: Both Single & Double Deck ovens have only 1 electrical connection.

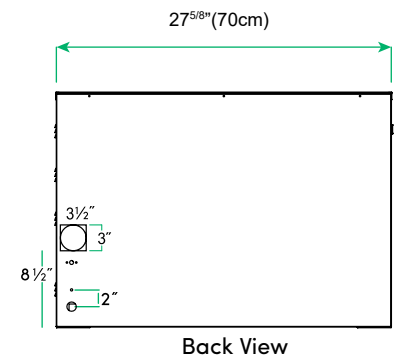
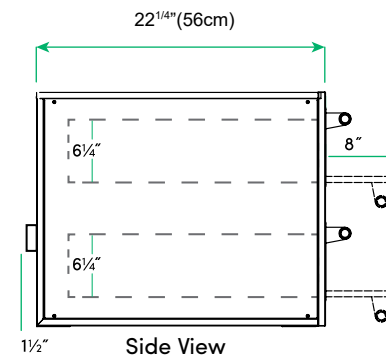
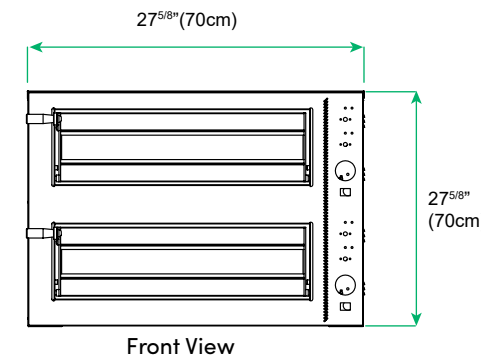
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN



Single Deck - 420/1



Double Deck - 420/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP420/1	27 ^{5/8}	22 ^{1/4}	15 ^{1/8}	70	56	39	99	45
CP420/2	27 ^{5/8}	22 ^{1/4}	27 ^{5/8}	70	56	70	165	75

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
CP420/1	16 ^{1/2}	16 ^{1/2}	42	42
CP420/2	16 ^{1/2}	16 ^{1/2}	42	42

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-CP420/1	31 ^{1/2}	25 ^{1/8}	46	80	64	117	77	35
ST-CP420/2	31 ^{1/2}	25 ^{1/8}	38 ^{1/4}	80	64	97	70	32

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP420/1	28 ^{3/4}	25 ^{5/8}	21 ^{1/4}	73	65	54	123	56
CP420/2	28 ^{3/4}	25 ^{5/8}	33	73	65	84	190	86

Total height with stand:
1 Deck=61 1/2"/156cm 2 Deck=66"/168cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



The manufacturer reserves the right to modify the technical data and models without previous notice.

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815 Alness St. Toronto Ont. M3J 2H8 Canada
T: 647.577.3477 - F: 647.977.9214
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SPECIFICATIONS:

COMPACT PRO DECK OVENS

CP425/1 & CP425/2



FEATURES:

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- Perfect heat distribution.
- Thick fiberglass insulation to avoid heat dispersion.
- Panoramic glass door.
- Brightly lit.
- Stainless steel façade.
- Pyrometer for temperature control.
- Safety thermostat.
- Available stand.
- Stackable up to four decks.



Compact Pro - Deck Oven

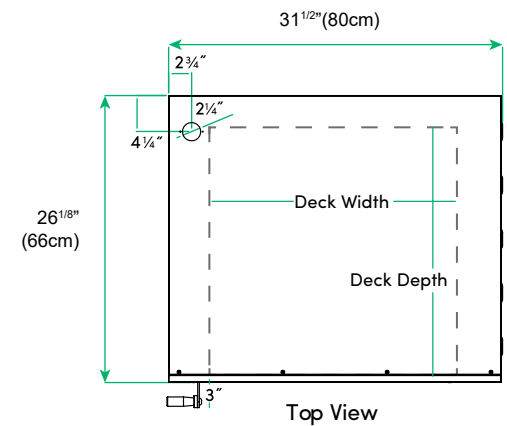
CP425/1 & CP425/2

Electrical Information

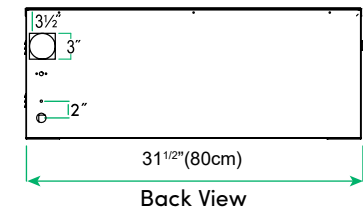
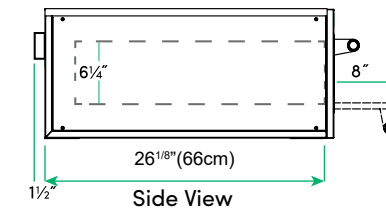
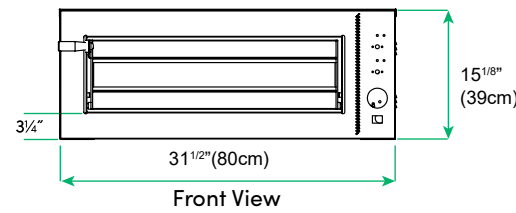
Model	Watts	Voltage	Phase	Amps
CP425/1	4.38 Kw	208	1	21
CP425/2	8.76 Kw	208	1	42

Note: Both Single & Double Deck ovens have only 1 electrical connection.

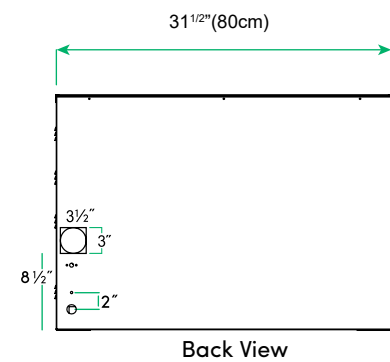
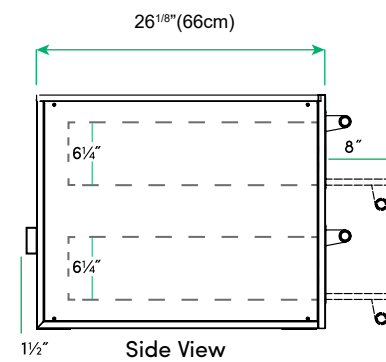
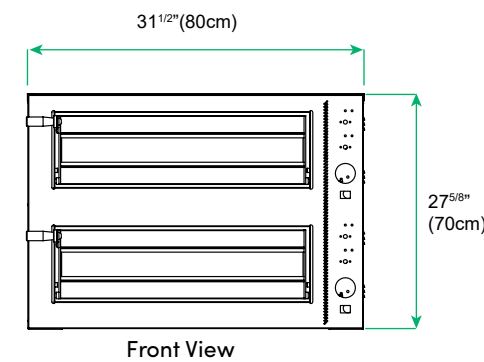
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN



Single Deck - 425/1



Double Deck - 425/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP425/1	31 ^{1/2}	26 ^{1/8}	15 ^{1/8}	80	66	39	132	60
CP425/2	31 ^{1/2}	26 ^{1/8}	27 ^{5/8}	80	66	70	222	101

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
CP425/1	20	20	52	52
CP425/2	20	20	52	52

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-CP425/1	31 ^{1/2}	25 ^{1/8}	46	80	64	117	77	35
ST-CP425/2	31 ^{1/2}	25 ^{1/8}	38 ^{1/4}	80	64	97	70	32

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP425/1	32 ^{5/8}	29 ^{1/2}	21 ^{1/4}	83	75	54	165	75
CP425/2	32 ^{5/8}	29 ^{1/2}	33	83	75	84	258	117

Total height with stand:
1 Deck=61 1/2"/156cm 2 Deck=66"/168cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



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SPECIFICATIONS:

COMPACT PRO DECK OVENS

CP230/1 & CP230/2



FEATURES:

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- Pyrometer for temperature control.
- Safety thermostat.
- Available stand.
- Stackable up to four decks.



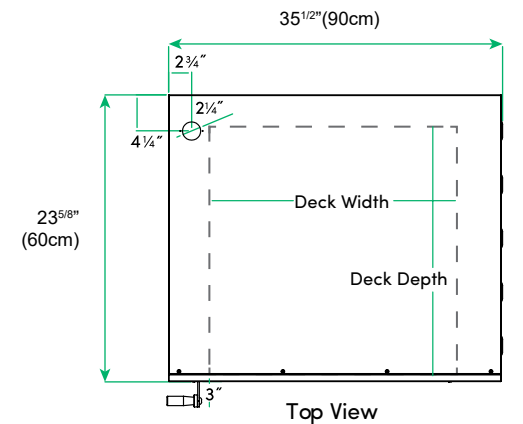
Compact Pro - Deck Oven CP230/1 & CP230/2

Electrical Information

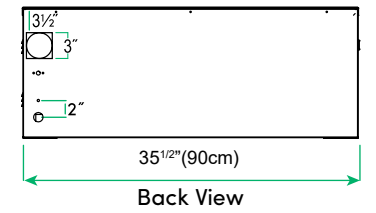
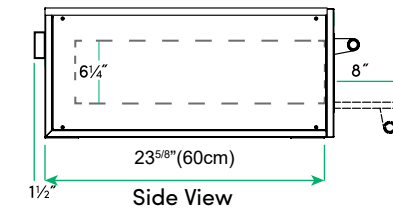
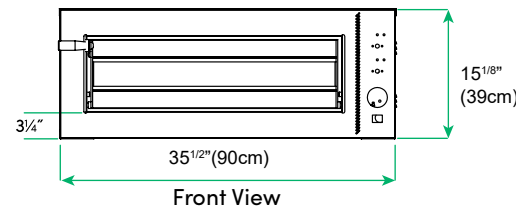
Model	Watts	Voltage	Phase	Amps
CP230/1	3.50 Kw	208	1	17
CP230/2	7.00 Kw	208	1	34

Note: Both Single & Double Deck ovens have only 1 electrical connection.

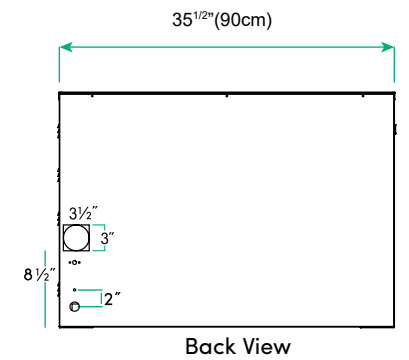
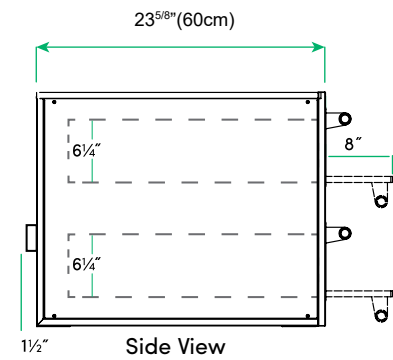
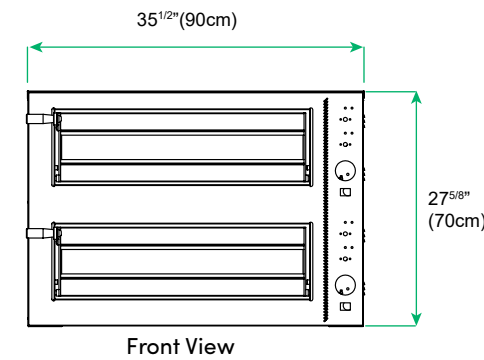
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN



Single Deck - 230/1



Double Deck - 230/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP230/1	35 1/2	23 5/8	15 1/8	90	60	39	132	60
CP230/2	35 1/2	23 5/8	27 5/8	90	60	70	222	101

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
CP230/1	24 1/2	18	62	46
CP230/2	24 1/2	18	62	46

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-CP230/1	35 1/2	22 3/4	46	90	58	117	79	36
ST-CP230/2	35 1/2	22 3/4	38 1/4	90	58	97	72	33

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP230/1	36 5/8	27 1/8	21 1/4	93	69	54	165	75
CP230/2	36 5/8	27 1/8	33	93	69	84	258	117

Total height with stand:
1 Deck=61 1/2"/156cm 2 Deck=66"/168cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



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SPECIFICATIONS:

COMPACT PRO DECK OVENS

CP430/1 & CP430/2



FEATURES:

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- Pyrometer for temperature control.
- Safety thermostat.
- Available stand.
- Stackable up to four decks.



Compact Pro - Deck Oven

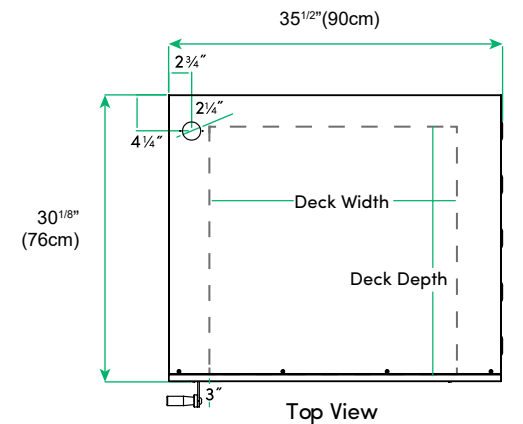
CP430/1 & CP430/2

Electrical Information

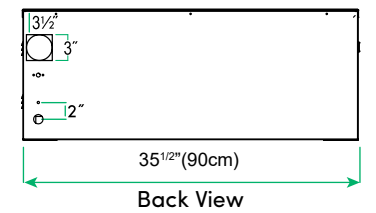
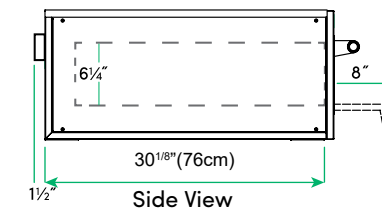
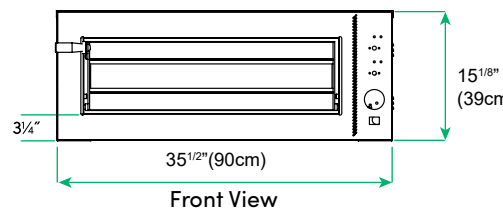
Model	Watts	Voltage	Phase	Amps
CP430/1	5.03 Kw	208	1	24
CP430/2	10.06 Kw	208	1	48

Note: Both Single & Double Deck ovens have only 1 electrical connection.

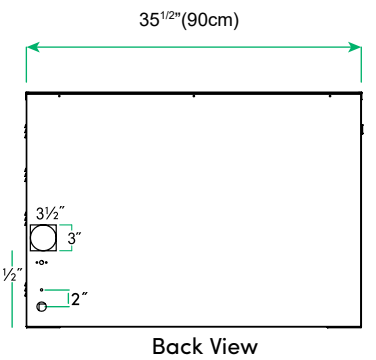
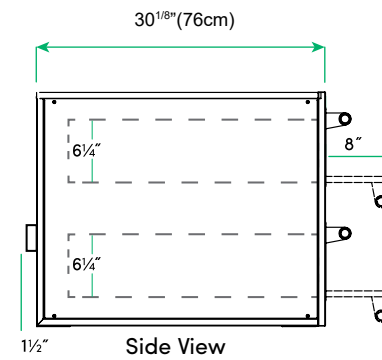
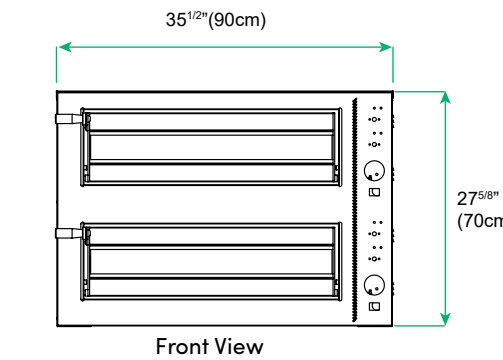
/1 = SINGLE DECK OVEN
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Single Deck - 430/1



Double Deck - 430/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP430/1	35 1/2	30 1/8	15 1/8	90	76	39	165	75
CP430/2	35 1/2	30 1/8	27 5/8	90	76	70	277	126

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
CP430/1	24 1/2	24 1/2	62	62
CP430/2	24 1/2	24 1/2	62	62

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-CP430/1	31 1/2	25 1/8	46	90	74	117	85	39
ST-CP430/2	31 1/2	25 1/8	38 1/4	90	74	97	79	36

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP430/1	36 5/8	33 1/2	21 1/4	93	85	54	205	93
CP430/2	36 5/8	33 1/2	33	93	85	84	318	144

Total height with stand:
1 Deck=61 1/2"/156cm 2 Deck=66"/168cm

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SPECIFICATIONS:

COMPACT PRO DECK OVENS

CP435/1 & CP435/2



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- Pyrometer for temperature control.
- Safety thermostat.
- Available stand.
- Stackable up to four decks.



Compact Pro - Deck Oven

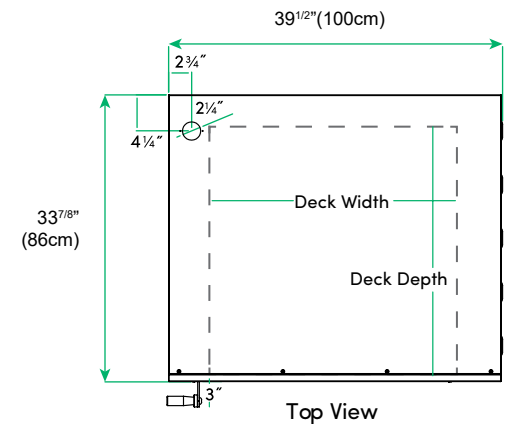
CP435/1 & CP435/2

Electrical Information

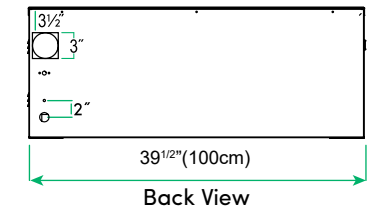
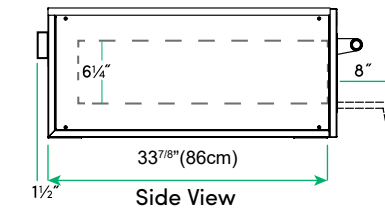
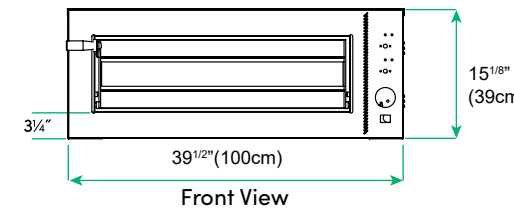
Model	Watts	Voltage	Phase	Amps
CP435/1	5.60 Kw	208	3	17
CP435/2	11.20 Kw	208	3	34

Note: Both Single & Double Deck ovens have only 1 electrical connection.

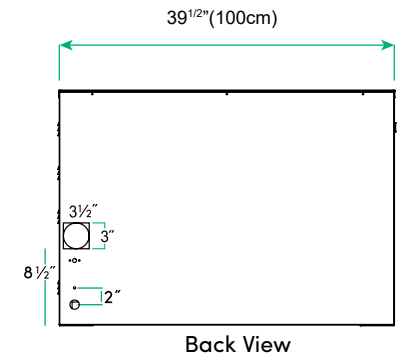
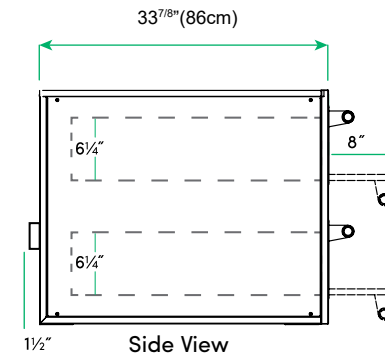
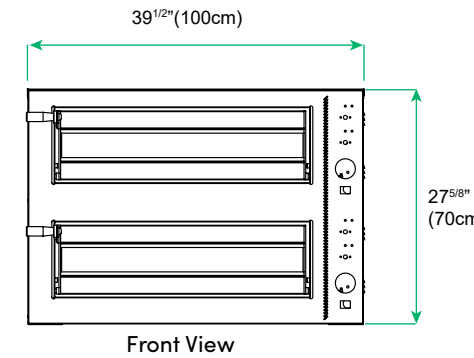
/1 = SINGLE DECK OVEN
/2 = DOUBLE DECK OVEN



Single Deck - 435/1



Double Deck - 435/2



Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP230/1	39 1/2	33 7/8	15 1/8	100	86	39	209	95
CP230/2	39 1/2	33 7/8	27 5/8	100	86	70	348	158

Deck Information

Model	Deck Size (Inch)		Deck Size (cm)	
	W	D	W	D
CP230/1	28	28	72	72
CP230/2	28	28	72	72

Stand Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
ST-CP435/1	39 1/2	33	46	100	84	117	97	44
ST-CP435/2	39 1/2	33	38 1/4	100	84	97	90	41

Shipping Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
CP435/1	40 1/2	37 3/8	21 1/4	103	95	54	256	116
CP435/2	40 1/2	37 3/8	33	103	95	84	397	180

Total height with stand:
1 Deck=61 1/2"/156cm 2 Deck=66"/168cm

Note: Minimum clearances for the oven are 2in (50mm) on the ovens left, right, & back sides.



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