

PIZZA DECK OVENS

TABLE MODEL

FEATURES

- Body manufactured from stainless steel
- Rockwool insulation
- The internal lighting enables a constant monitoring of the baking process
- Refractory stone cooking surface
- Sheathed heating elements
- Fitted with (4x) non-slip rubber feet

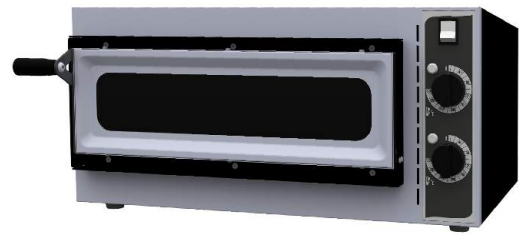


DOUBLE DECK SPECIFICATIONS

MODEL	Prismafood Basic 2/40 VERTO 4T
ELECTRICITY	2.4kW, 230V, Single Phase
DIMENSIONS	568 x 500 x 430mm
WEIGHT	32kg
CHAMBER DIMENSIONS	(2x) 410 x 360 x 90mm
CHAMBER CAPACITY	(1x) 30cm Pizza
TEMPERATURE RANGE	40°C ~ 320°C

ORDER CODE:

POP0240



SINGLE DECK SPECIFICATIONS

MODEL	Prismafood Basic 1/40 VERTO 2T
ELECTRICITY	1.6kW, 230V, Single Phase
DIMENSIONS	568 x 500 x 280mm
WEIGHT	21kg
CHAMBER DIMENSIONS	(1x) 410 x 360 x 90mm
CHAMBER CAPACITY	(1x) 30cm Pizza
TEMPERATURE RANGE	40°C ~ 320°C

ORDER CODE:

POP0140

