



PRODUCT DOCUMENT PACK

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PRODUCT

Bakermax TP-2-SD Double Deck Pizza Oven – 12 x 35cm, 20.4kW

Model / SKU: TP-2-SD

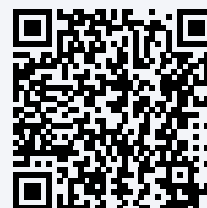
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Prisma Food Pizza Ovens Double Deck 12 x 35cm - TP-2-SD

Quick Overview

- Two-chamber oven
- For cooking 6 + 6 pizzas (12, 35 cm)
- The unit will fit 2 x 40cmX60cm trays per deck
- Working temperature: +45 to +450 ° C
- Large-sized glass door to enable maximum visibility inside
- It allows for calibrating separately two different operating temperatures
- Cooking surface in refractory stones
- Internal lighting
- Stone Sole interior
- Rock wool insulation
- Sheathed heating elements
- Digital control version available on request
- On request, supplied with a 12V transformer and lamp holder
- External dimensions: 1100mm W X 1320mm D X 745mm H
- Machine weight: 220kg
- Internal dimensions: 820mm W X 1080mm D X 175mm H
- Matching Oven Stand: TP-2-SD-S (optional)

Description

Prisma Food Pizza Ovens Double Deck 12 x 35cm - TP-2-SD

Key Features

- COMPACT
- SUPERIOR INSULATION
- TEMPERATURE READ-OUT
- GERMAN EGO CONTROLS

- HIGH-PERFORMANCE PIZZA DECK OVENS

The electric oven is made of stainless steel and powder-coated steel, and it is equipped with:

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Connection Type	Electric
Knobs	4 knobs
Net Weight (Kg)	164
Width (mm)	1100
Depth (mm)	1320
Height (mm)	745
Packing Width (mm)	1180
Packing Depth (mm)	1420
Packing Height (mm)	875
Power	400V 3-N; 20.4kW;
Warranty	2 Years Parts and Labour