



BakerMax Electric Pizza Ovens Single Deck 4 x 40cm - TP-2-1

Quick Overview

- Compact Design
- SUPERIOR INSULATION
- TEMPERATURE READ-OUT
- GERMAN EGO CONTROLS
- HIGH PERFORMANCE PIZZA DECK OVEN

Description

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The electric oven is made of stainless steel and powder-coated steel, and it is equipped with: One chamber oven For cooking 4 pizzas (ø 40 cm) It can contain two 40 x 60 cm trays 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 Steam generator available on request Digital control version available on request On request, supplied with a 12V transformer and lamp holder External dimensions: 1100mm W × 1080mm D × 413mm H Machine weight: 103.5kg Internal dimensions: 820mm W × 840mm D × 175mm H Matching Oven Stand: TP-2-1-S (optional) 2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Connection Type	Electric
Knobs	2 knobs
Net Weight (Kg)	103.5
Width (mm)	1100
Depth (mm)	1080
Height (mm)	413
Packing Width (mm)	1150
Packing Depth (mm)	1150
Packing Height (mm)	545
Power	400V 3-N; 6.9kW;
Warranty	2 Years Parts and Labour