



BakerMax Pizza Ovens Electric Single Deck 6 x 35cm - TP-2-1-SD

Quick Overview

Prisma Food Pizza Ovens Single Deck 6 x 35cm TP-2-1-SD

- 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 6 pizzas (ø 35 cm) It can contain three 40 x 60 cm trays Working temperature: 45 to 450 ° C Large size glass door to enable maximum visibility inside It allows to calibrate 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 12V transformer and lamp holder External dimensions: 1100mm W × 1320mm D × 413mm H Machine weight: 123kg Internal dimensions: 820mm W × 1080mm D × 175mm H Matching Oven Stand: TP-2-1-SD-S (optional) 2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Connection Type	Electric
Knobs	2 knobs
Net Weight (Kg)	123
Width (mm)	1100
Depth (mm)	1320
Height (mm)	413
Packing Width (mm)	1180
Packing Depth (mm)	1420
Packing Height (mm)	543
Power	400V 3-N; 10.2kW;
Warranty	2 Years Parts and Labour