

TP6666

Pizza Oven

Mazzoni

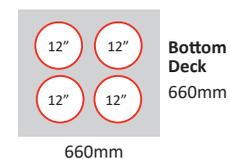
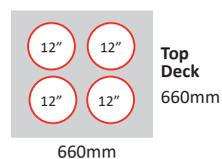
Description

This professional twin deck twin control pizza oven is reliable and efficient and bakes delicious pizzas. These classic Italian hand made ovens are built to last.



Special Features

- ✓ Ideal for Pizzas and Focaccias
- ✓ Thermostat control - top and bottom
- ✓ Quality fire brick hearth
- ✓ Stainless front
- ✓ Painted side panels
- ✓ Easy grip door handle
- ✓ Sheathed heating element
- ✓ Quality rock wool insulation
- ✓ Temperature displays
- ✓ Vision glass bake chamber
- ✓ Interior lights
- ✓ Upper oven has heat retainer



Technical Specification

DIMENSIONS	W980 x D815 x H745
TEMPERATURE	50°C to 500°C
CAPACITY	8 x 12" pizzas
DECK SIZES	W660 x D660 x H140
POWER	9.4 Kw (2x3Amps)1phase
ELEMENTS	4 x 2350 Watts
CONNECTION	2 x 30 Amp single phase
SHIP WEIGHT	145 Kg
GTIN No	5391538051011

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Pizza Perfect

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