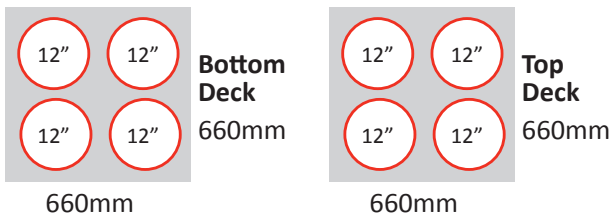


TP6666 TWIN DECK PIZZA OVEN



Description

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



Star 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 display
- * Vision glass bake chamber
- * Interior light
- * Upper oven has heat retainer

TP6666	
Dimensions	W980 x D815 x H745
Deck Size	W660 x D660 x H140
Temperature	50°C to 500°C
Capacity	8 x 12" pizzas
Decks	2
Power	9.4Kw
Elements	4 x 2350 Watts
Connection	2 x 30 Amp single phase
Ship Weight	145Kg

