



TP-2-1 Prisma Food Pizza Ovens Single Deck 4 x 40cm

Quick Overview

Prisma Food Pizza Ovens Single Deck 4 x 40cm TP-2-1

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

Description

Prisma Food Pizza Ovens Single Deck 4 x 40cm TP-2-1

- 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:

One chamber oven

For cooking 4 pizzas (ø 40 cm)

It can contain two 40 x 60 cm trays

Working temperature: 45 ° C - 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 × 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

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