

Fornitalia MG2 70/70 Pizza Oven

Description



Mono Block Two Deck Pizza Oven

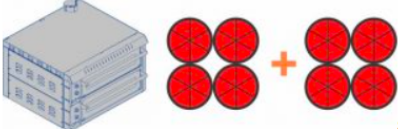
Ideal to mount on a bench in a pizzerias, confectioneries or shops selling roast meat and other cooked food. High quality and low energy consumption due to a special insulation system. Specially designed for mass production. Fire resistant surface. Optional trolley is available.

Features

- Modular Electric Pizza Oven.
- Double chamber unit.
- Refractory floors.
- Available in 2 different voltages, 240V or 3 phase 415V.
- Easy to use, mechanical control panel.
- Independent power regulators for the ceiling and the surface, in order to guarantee perfect cooking.
- High Visibility windows.
- Heat proof double handle.
- Budget priced.



Fornitalia MG2 70/70 Pizza Oven Specifications

MODEL	Specification
Fornitalia Black Line MG2 70 / 70	 <p>8 x 33 cm pizza</p>
Internal Dimensions	700 x 700 x 150 (W x D X H)
External Dimension	1010 x 1120 x 770 (W x D X H)
Temperature Range	60°C to 400°C
Power	4.2 kW per deck
Electrical	3 Phase — 415V, 4.2 Kw or Single phase — 240V, 20 amp
Weight	160 kg per DOUBLE deck
Trolley	Optional Stainless Steel Stand with Wheels (2 x locking)
Warranty	1 Year