

ALPHA ELECTRIC ROTATING DECK OVEN

Alpha: Precision and flexibility in one.

Alpha's rotary bed plate can be adjusted in speed and direction, thus guaranteeing uniform and perfect baking results. Highly customized baking processes are allowed by differentiated temperatures of top element and bed plate. A professional oven designed to meet the needs of the most demanding pizza chefs with a maximum heat of 450°C.

Alpha's special stand can bring pizza anywhere. It was specifically designed to allow to pass through 80cm-wide doors, so that you can easily place the oven in any corner of your kitchen. Robust structure and high-quality materials ensure excellent performance over time.

STANDARD FEATURES

- Touch Screen control system with back up manual
- Individually adjustable top and base temperature
- Direction and speed control of the cooking plate rotation
- Programmable cooking cycles
- Integrated timers
- Stainless steel construction
- Evaporated rock wall insulation
- Cordierite stone cooking floor
- Adjustable steam vents

OPTIONAL FEATURES

- Hood with extraction (V)
- Hood without extraction (N)
- Paddle Holder



Image shown – AO140-ITS with optional hood

DIMENSIONS

1690H x 1688W x 1755D

NET WEIGHT

646kg

COOKING CHAMBER DIMENSIONS (MM)

1400mm diameter

POWER SUPPLY

3NAC 400V 50HZ (Lead & Plug not included)

ELECTRICAL POWER (KW)

19.9 (32 Amp circuit breaker)

PIZZA BAKING CAPACITY

300mm base – 14 pizzas
350mm base – 10 pizzas
600x400mm baking tray – 4 trays

SHIPPING DATA

Shipping Weight: 732kg
Shipping Dimensions: 2171H x 1760W x 1350D

WARRANTY

2 years parts warranty, 12 months labour warranty

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

