



TP-2 Prisma Food Pizza Ovens Double Deck 8 x 40cm

Quick Overview

Prisma Food Pizza Ovens Double Å Deck 8 x 40cm TP-2

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



Description

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- SUPERIOR INSULATION
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The electric oven is made of stainless steel and powder coated steel and it is equipped with:

Two chambers oven

For cooking 4 + 4 pizzas (ø 40 cm)

It can contain 2 + 2 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 x 1080mm D x 745mm H

Machine weight: 172kg

Internal dimensions: 820mm W x 840mm D x 175mm H

Matching Oven Stand:TP-2-S (optional)

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	172
Width (mm)	1100
Depth (mm)	1080
Height (mm)	745
Packing Width (mm)	1150
Packing Depth (mm)	1150
Packing Height (mm)	900
Power	400V 3-N; 13.8kW;
Warranty	2 Years Parts and Labour