



Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat Electric Pizza Oven. Ideal for cafes and snack bars, the oven is designed to bake deep pan, thin crust, fresh dough, part baked or frozen pizzas, as well as a variety of other foods such as ciabatta, naan and garlic bread. With a firebrick base for that authentic, crisp taste, and a maximum temperature of 400°C, the oven has a thermostatic control and temperature display gauge to monitor the oven temperature more accurately.

*Lincat Specialist*

#### PRODUCT FEATURES

- Ideal for restaurants, pizzerias, takeaways, fast food outlets, canteens and leisure establishments
- Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas, as well as a variety of other foods such as ciabatta, naan, garlic bread, lasagna, jacket potatoes, pies, pasties and pastries
- Firebrick base for crisp, even cooking of pizza bases and a maximum temperature of 400°C
- Independently controlled top and base of oven compartment
- Thermostatic control and temperature display gauge to monitor oven temperature more accurately
- Fully insulated doors for energy efficiency and safe operation
- 20 minute audible timer

AIA FILE NUMBER:

ITEM NUMBER:

#### WEIGHTS & DIMENSIONS

Width	1010 mil
Depth	720 mil
Height	320 mil
Weight	69.8 kg

#### SHIPPING DETAILS

Ship Width	113 cm
Ship Depth	73 cm
Ship Height	47 cm
Ship Weight	76.78 kg
Number of Shipment Parcels	1
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

#### WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	No
Drain Line Required	No

#### PRODUCT CERTIFICATIONS



#### ENERGY SPECS

Primary Energy Type	Electric
Electrical Total Amperage	12.6 A
Electrical Volts	230V
Electrical Total Wattage	2900 W
Electrical Kilowatts	2.9 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	No
Electrical Remarks	Single

#### ADDITIONAL SPECIFICATIONS

Brick Lined	Yes
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Cooking Chamber Depth	545 mm
Cooking Chamber Height	175 mm
Cooking Chamber Width	750 mm
Deck Cooking Depth	545 mm
Deck Cooking Width	750 mm
Deck Cooking Height Chamber 1	175 mm
Deck Material	Brick

Display Style Oven	No
Independently Controlled Top and Bottom Heat Dampers	Yes
Interior	Stainless Steel
Number Of Cooking Chambers	1
Number of Decks	1
Ventless Cooking Technology	No
Temperature Maximum	400 °C
Temperature Minimum	80 °C

### BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

### TECHNICAL DRAWING

