



Lincat Specialist

PRODUCT OPTIONS AND ACCESSORIES

- POFS PIZZA OVEN FLR STAND - PO49X AND P089X

Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat Twin-Deck 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 also has thermostatic control and a temperature display gauge to monitor oven temperature more accurately.

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
- Independent controls for each deck. Independently controlled top and base of oven compartment for each deck
- 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:



LINCAT SPECIALIST ELECTRIC COUNTER-TOP PIZZA OVEN - TWIN-DECK - W 810 MM - 5.7 KW

MODEL: P089X

WEIGHTS & DIMENSIONS

Width	810 mil
Depth	720 mil
Height	565 mil
Weight	88.8 kg

SHIPPING DETAILS

Ship Width	94.5 cm
Ship Depth	90 cm
Ship Height	73 cm
Ship Weight	97.68 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 Amps Per Conductor	Single Phase 24.8/Three Phase L1=7.6; L2=9.6; L3=7.6
Electrical Total Amperage	24.8 A
Electrical Volts	230-400V
Electrical Total Wattage	5700 W
Electrical Kilowatts	5.7 kW

Electrical Plug Type	Hardwired
Number of Electrical Plugs	Not Applicable
Electrical Connection Type	Direct Hardwired
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Electrical Remarks	Single, Three

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Cooking Chamber Depth	540 mm
Cooking Chamber Height	175 mm
Cooking Chamber Width	550 mm
Deck Cooking Depth	540 mm
Deck Cooking Width	550 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

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

