



Pizza King PK1 & PK1W

Produce perfectly cooked pizzas with this stylish counter-top pizza oven.



PK2



Pizzas are a great crowd-pleaser and our traditional style Pizza King ovens will help you market and produce beautifully cooked pizza from your counter-top quickly and efficiently. Available in two attractive colours the Pizza King oven uses genuine cordierite stone to guarantee perfectly cooked pizza bases whilst the highly efficient oven delivers up to 350°C of thermostatically controlled heat for super quick cooking times.

Features & Specifications

- Comes in a range of eye catching colours to suit your establishment
- 15 Inch square cordierite pizza stone for even cooking on the base.
- Thermostatically controlled 50°C to 350°C temperature range
- Main oven illuminated during cooking
- Independently heated cordierite pizza stone
- Easy clean stainless steel interiors.
- Cooks fresh pizzas in 2 minutes and frozen in 4 minutes
- Temperature controlled heated display unit. (PK2W Only)

Product Specifications

	PK2	PK2W
Height x Width x Depth (mm)	815 x 570 x 610	1045 x 570 x 610
Footprint (mm)	570 x 510	570 x 510
Weight (kg)	69	93
Wattage	2 x 2525	2 x 2775
Volts	220 - 240	220 - 240
Amps	2 x 13	2 x 13
Colours	Red, Black	Red, Black



PK2W

King Edward reserves the right to change product specification without prior notice.

For more information please contact us on: T: 01885 489200 E: sales@kingedward.co.uk
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