



Lincat *Specialist*

PRODUCT OPTIONS AND ACCESSORIES

- POFS PIZZA OVEN FLR STAND - PO49X AND PO89X

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

Product Width	810 mm
Product Depth	720 mm
Product Height	320 mm
Product Dimensions (WxDxH) (mm)	810 Millimeter X 720 Millimeter X 320 Millimeter
Product Weight	48 kg
Product Clearance Required: Top	1,000 mm
Product Clearance Required: Back	100 mm
Product Clearance Required: Left Side	100 mm

SHIPPING DETAILS

Ship Width	91 cm
Ship Depth	80 cm
Ship Height	67 cm
Ship Weight	52.91 kg
Ship Method	Small Parcel (Ups Fedex Dhl)
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V

ADDITIONAL TECHNICAL SPECIFICATIONS

Cooking Chamber Width	550
Cooking Chamber Depth	545
Cooking Chamber Height	130
Temperature Minimum	80

bidding specifications

TECHNICAL DRAWING

