



UKTransport 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

Product Width	1,010 mm
Product Depth	720 mm
Product Height	320 mm
Product Dimensions (WxDxH) (mm)	1010 Millimeter X 720 Millimeter X 320 Millimeter
Product Weight	69 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	113 cm
Ship Depth	73 cm
Ship Height	47 cm
Ship Weight	76.78 kg
Ship Method	Ltl Common Carrier
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V

ADDITIONAL TECHNICAL SPECIFICATIONS

Cooking Chamber Width	750
Cooking Chamber Depth	545
Cooking Chamber Height	175
Temperature Minimum	80

bidding specifications

TECHNICAL DRAWING

