

TDP61

Twin Deck Pizza Oven



Description

Bake pizzas or focaccia in this traditional twin deck oven. Clever heat management ensures your produce will come out perfect everytime. You can regulate your cooking with 4 adjustable controls and two thermostat displays.



Special Features

- ✓ 4x12" large pizzas per deck
- ✓ Smooth, fire brick hearth
- ✓ Professional oven
- ✓ 4 way controls
- ✓ Insulated doors
- ✓ User friendly
- ✓ Interior lighting
- ✓ Vision panel doors
- ✓ Exterior door handles
- ✓ Black exterior finish

Technical Specification

DIMENSIONS	W910 x D820 x H750
TEMPERATURE	50°C to 500°C
DECK SIZES	610 x 610 (2 Decks)
POWER	8.4 Kw 3 Phase
NETT WEIGHT	118 Kg
GTIN No	5391538050939



Spirit of catering

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