



ELECTRIC PIZZA OVEN

ALL-PURPOSE BAKING SOLUTION WITH AN ATTRACTIVE LOOK



ISO9001:2000



OVERVIEW

The Electric Pizza Deck Oven is a high performance oven specially designed for high volume pizza operations. Unique in both design and technology, the oven is not only an excellent baking solution, but also its contemporary style serves as a centerpiece for today's high-end pizza industry.

PRODUCT FEATURES

Attractive Look with Contemporary Style

This pizza oven not only delivers the ultimate performances, but also enhances your working and selling environment with an attractive look. This type is very suitable to demonstrate the baking and cooking processes for the customer.

Large Supervising Window

Its door is equipped with a large window of tempered glass. This makes it easy to supervise the baking and also let operators or even customers see the baking food in the oven.

Durable Exterior and Interior

Front covers are made of heavy-gauge, 1.2mm(1/8") type 430 stainless steel with brushed finish. The finish creates a strong contrast look for the oven and prevents scratches caused by working or clearing (The left, right, back stainless steel enclosures are also available to further enhance appearance and protect the oven.) The chamber is manufactured of 1.2mm(1/8") high-heat resistant steel.

Reliable Top and Bottom Heating Elements

Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. The resulting optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.

Exceptional Heat Isolation and Retention

Rock wool of low thermal conductivity is fully insulated between the chamber and enclosure. This makes for cooler outer temperatures and consistent interior temperatures.

Precise Digital Temperature Control

The temperature control device is composed of a digital controller with LED temperature display and a stainless k-type sensor. Both the controller with 0.1 resolution capacity and the swiftly detecting sensor provide operators precise temperature control competence.

Comprehensive Control Functions

The moisture control damper, oven chamber light, and digital timer with continuous-ring, audible alarm and manual shut-off are standard to offer comprehensive control functions

Energy Saving

Because of low-thermal-conductivity insulation and precise digital temperature control, heat retention of the oven is excellent and over heating is eliminated. The heaters do not have to work all the time, and high heat retention makes the oven to reach desired temperature in the short time. These features greatly reduce unnecessary energy wasting, saving money for the owner.

Stone Hearth

The stone is 2cm(0.8") thick and refractory material. These make whole heath can absorb much more heat and produce both a crispier bottom crust and more golden brown color for foods.

SPECIFICATIONS & CONTROL

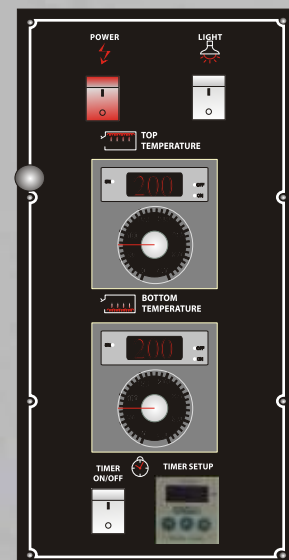


| Voltage/Frequency /Phase | Watts | Overall Dimension Depth x Length x Height | Chamber Dimension Depth x Length x Opening | Weight |
|--|-------|--|---|-----------------|
| 220V/380V/415V 50HZ/60HZ Single/3 Phases | 18KW | 1120x1410x1830mm 44"x55.5"x72" | 848x970x180mm 33.4"x38.2"x7" | 520KG 1146LB |

Descriptions

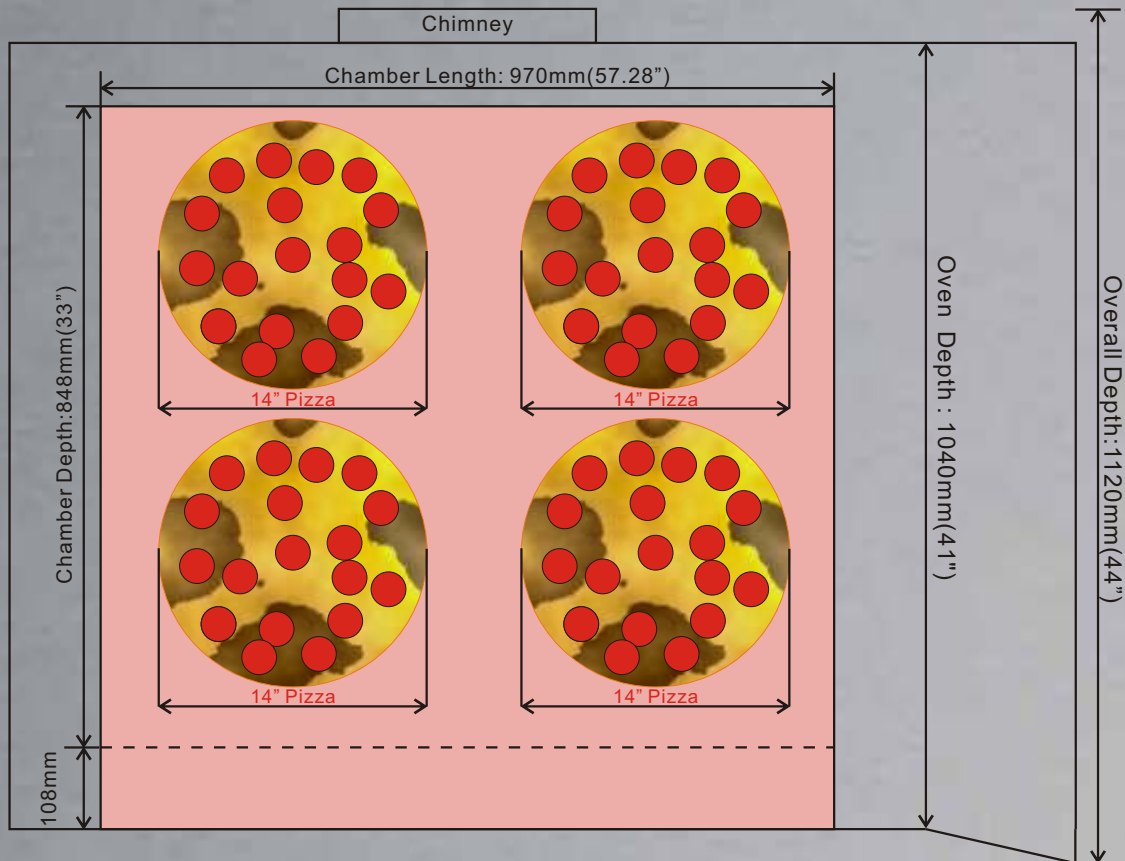
- Maximum 400 °C(752°F) baking temperature
- Power on-off rocker switch for each deck
- Digital temperature controllers with temperature LED display and temperature-ready LED indicators
- Sensitive K-type thermocouple sensors
- 99 minute digital timers with LED display and continuous ring alarm controlled by rocker switch
- Chamber oven light controlled by rocker switch
- Moisture control dampers
- Stainless steel exteriors
- High grade steel chamber
- Opening-adjustable doors
- Large tempered surprising windows
- Fully insulated with rock wool
- Sturdy wheel legs and lockable castors

Oven Control Panel

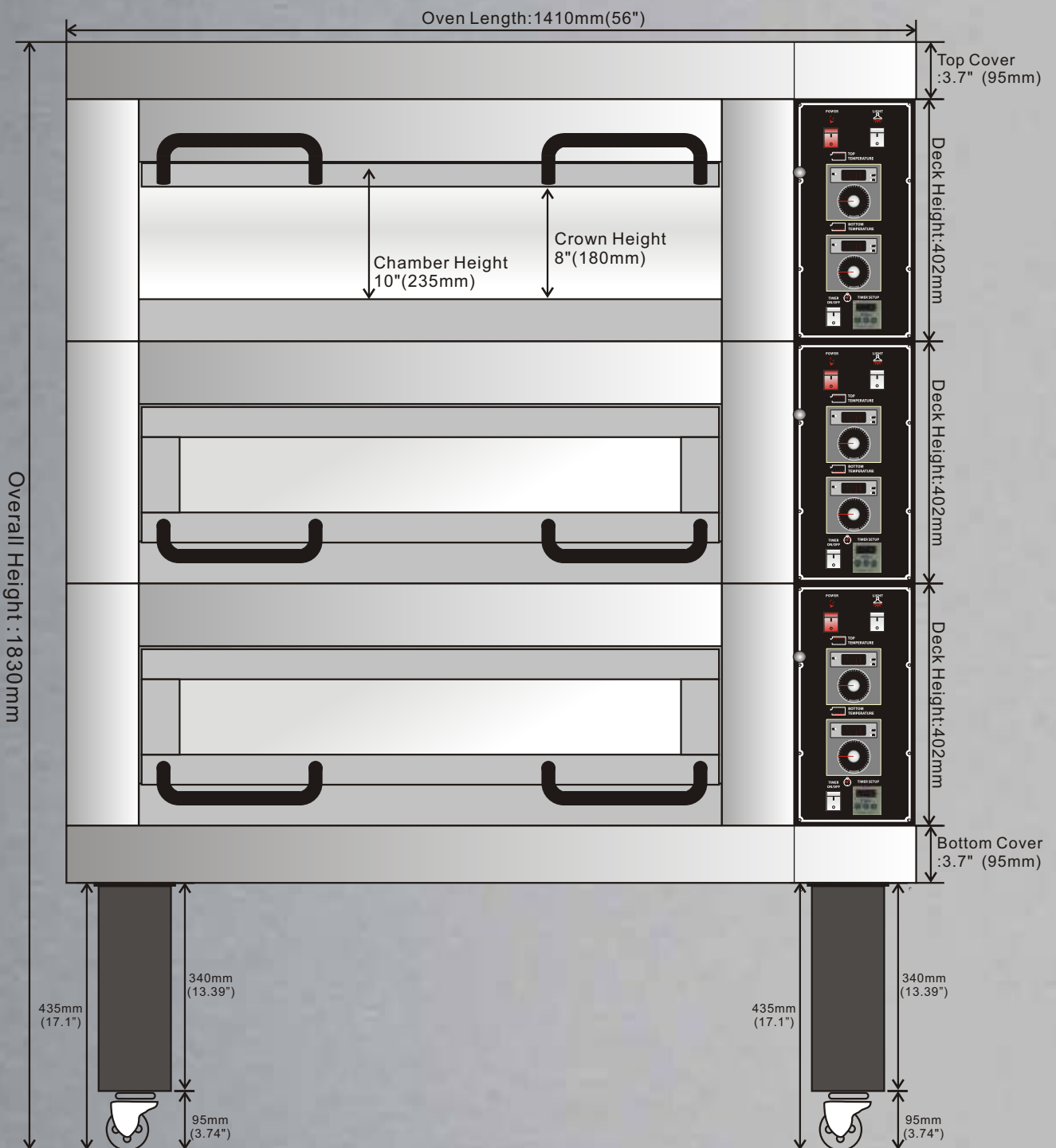


HIGHLY HUMAN INTERFACE
& EASE OF USE

DETAILED DIMENSIONS



Top View and Baking Chamber Dimensions



Front View and Oven Overall Dimensions