



Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat Twin-Deck 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 480°C, the oven also has internal illumination for better visibility of the product and enhanced appearance in front of house applications.

A/A FILE NUMBER:

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 480°C
- Internal illumination for better visibility of product and enhanced appearance in front of house applications
- Independently controlled top and base of oven compartment
- Thermostatic control and temperature display gauge to monitor oven temperature more accurately
- Double-glazed door construction for energy efficiency with toughened glass for safety
- 20 minute audible timer

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	950 mil
Depth	925 mil
Height	365 mil
Weight	129.5 kg

SHIPPING DETAILS

Ship Width	139 cm
Ship Depth	111 cm
Ship Height	58 cm
Number of Shipment Parcels	1
Ship Method	LTL Common Carrier
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Electrical Plug Type	Hardwired
Electrical Amps	L1=10.4; L2=10.4; L3=10.4	Number of Electrical Plugs	Not Applicable
Electrical Voltage	400 volts	Electrical Connection Type	Direct Hardwired
Electrical Watts	14400	Number of Electrical Conductor Wires	1
Kilowatts	7.2 kW	Dedicated Circuit Required	Yes
Electrical Phase	Three	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes	Display Style Oven	Yes
Control Type	Rotary Control Knob	Independently Controlled Top and Bottom Heat Dampers	Yes
Cooking Chamber Depth	640 mm	Interior	Stainless Steel
Cooking Chamber Height	160 mm	Number Of Cooking Chambers	1
Cooking Chamber Width	950 mm	Number of Decks	1
Deck Cooking Depth	640 mm	Temperature Maximum	480 °C
Deck Cooking Height Chamber 1	160 mm	Temperature Minimum	80 °C
Deck Cooking Width	950 mm		
Deck Material	Brick		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

