



Lincat Specialist

PRODUCT OPTIONS AND ACCESSORIES

- POFS PIZZA OVEN FLR STAND - P049X AND P089X

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

Transport 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 an independently controlled top and base of oven compartment.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	810 mil
Depth	720 mil
Height	320 mil
Weight	48.1 kg

SHIPPING DETAILS

Ship Width	91 cm
Ship Depth	80 cm
Ship Height	67 cm
Ship Weight	52.91 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	12.6	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	2900	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	2.9 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes	Display Style Oven	No
Control Type	Rotary Control Knob	Independently Controlled Top and Bottom Heat Dampers	Yes
Cooking Chamber Depth	545 mm	Interior	Stainless Steel
Cooking Chamber Height	130 mm	Number Of Cooking Chambers	1
Cooking Chamber Width	550 mm	Number of Decks	1
Deck Cooking Depth	545 mm	Temperature Maximum	400 °C
Deck Cooking Height Chamber 1	130 mm	Temperature Minimum	80 °C
Deck Cooking Width	550 mm		
Deck Material	Brick		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

