

LINCAT SPECIALIST ELECTRIC COUNTER-TOP PIZZA OVEN - TWIN-**DECK - W 886 MM - 6.0 KW**

MODEL: P0425-2



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.

Lincat Specialist

PRODUCT OPTIONS AND ACCESSORIES

PO425/FS PO425 FLOORSTAND

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
- Independent controls for each deck. Independently controlled top and base of oven compartment for each deck
- 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







LINCAT SPECIALIST ELECTRIC COUNTER-TOP PIZZA OVEN - TWIN-**DECK - W 886 MM - 6.0 KW**

MODEL: P0425-2

WEIGHTS & DIMENSIONS	
Width	886 mil
Depth	825 mil
Height	665 mil
Weight	109.9 kg

SHIPPING DETAILS	
Ship Width	100 cm
Ship Depth	97 cm
Ship Height	96 cm
Ship Weight	120.89 kg
Number of Shipment Parcels	1
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS	
Water Line Required	No
Drain Line Required	No

PRODUCT CERTIFICATIONS



Electric
Single Phase 26.0/Three Phase L1=8.7; L2=8.7; L3=8.7
26 A
230-400V
6000 W
6 kW

Electrical Plug Type	Hardwired
Number of Electrical Plugs	Not Applicable
Electrical Connection Type	Direct Hardwired
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Electrical Remarks	Single,Three

ADDITIONAL SPECIFICATIONS	
Brick Lined	Yes
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Cooking Chamber Depth	535 mm
Cooking Chamber Height	160 mm
Cooking Chamber Width	550 mm
Deck Cooking Depth	535 mm
Deck Cooking Width	550 mm
Deck Cooking Height Chamber 1	160 mm
Deck Material	Brick

Display Style Oven	Yes
Independently Controlled Top and Bottom Heat Dampers	Yes
Interior	Stainless Steel
Number Of Cooking Chambers	2
Number of Decks	1
Ventless Cooking Technology	No
Temperature Maximum	480 °C
Temperature Minimum	2° 08

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Document Auto-Generated January 09, 2025



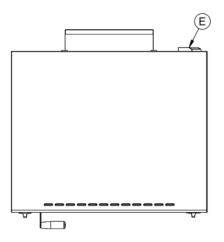


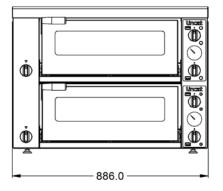
MODEL: P0425-2

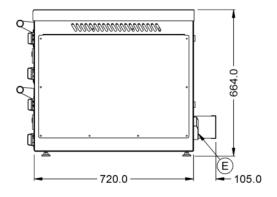
BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING







Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Document Auto-Generated January 09, 2025

