

## LINCAT SPECIALIST ELECTRIC COUNTER-TOP PIZZA OVEN -SINGLE-DECK - W 966 MM - 4.2 KW

**MODEL: PO430** 



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 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

PO430/FS PO430 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
- · 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







# LINCAT SPECIALIST ELECTRIC COUNTER-TOP PIZZA OVEN - SINGLE-DECK - W 966 MM - 4.2 KW

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WEIGHTS & DIMENSIONS	
Width	966 mil
Depth	925 mil
Height	365 mil
Weight	97.9 kg

SHIPPING DETAILS	
Ship Width	110 cm
Ship Depth	97 cm
Ship Height	55 cm
Ship Weight	107.69 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**



ENERGY SPECS	
Primary Energy Type	Electric
Electrical Amps Per Conductor	Single Phase 18.3/Three Phase L1=6.1; L2=6.1; L3=6.1
Electrical Total Amperage	18.3 A
Electrical Volts	230-400V
Electrical Total Wattage	4200 W
Electrical Kilowatts	4.2 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	640 mm
Cooking Chamber Height	160 mm
Cooking Chamber Width	630 mm
Deck Cooking Depth	640 mm
Deck Cooking Width	630 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	1
Number of Decks	11
Ventless Cooking Technology	No
Temperature Maximum	480 °C
Temperature Minimum	80 °C

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

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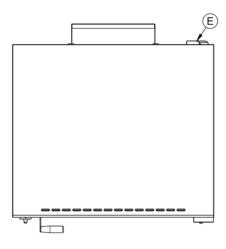
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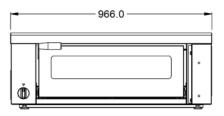
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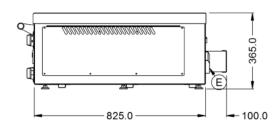
### **BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

### **TECHNICAL DRAWING**







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