

MODEL: P0630-2



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

PO630/FS Floor Stand for PO630

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 1286 MM - 14.4 KW

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WEIGHTS & DIMENSIONS	
Width	1286 mil
Depth	925 mil
Height	665 mil
Weight	208.8 kg

139 cm
111 cm
96 cm
229.68 kg
1
LTL Common Carrier
Pieces
LN6 3QZ, UNITED KINGDOM
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	L1=20.8 ; L2=20.8; L3=20.8
Electrical Total Amperage	62.4 A
Electrical Volts	400V
Electrical Total Wattage	14400 W
Electrical Kilowatts	14.4 kW

Electrical Phase	3-Phase
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
Flectrical Remarks	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	950 mm
Deck Cooking Depth	640 mm
Deck Cooking Width	950 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	80 °C

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

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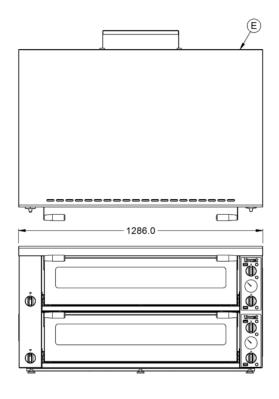


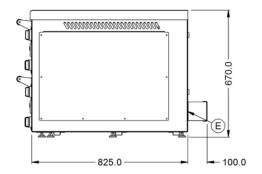
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BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING





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