



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 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

AIA FILE NUMBER:

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 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	L1=10.4; L2=10.4; L3=10.4
Electrical Total Amperage	31.2 A
Electrical Volts	400V
Electrical Total Wattage	14400 W
Electrical Kilowatts	7.2 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
Electrical 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	1
Number of Decks	1
Ventless Cooking Technology	No
Temperature Maximum	480 °C
Temperature Minimum	80 °C

## BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

## TECHNICAL DRAWING

