

Australian Bakery & Pizza

Importers and Distributors



Fornitalia Bijou Pizza Oven



The ideal oven whenever space is precious and no compromise of quality accepted.

All the characteristics from the best tradition of professional ovens. Today, Fornitalia offers a machine that combines the innovative design with a very limited volume and extremely low power consumption.

Limited volume (working surface: 70x80 cm.) with 40x63x9 cm. cooking surface The refractory plate and crown, and the high efficiency integral insulation avoid any heat dispersion, thereby providing for a very low energy consumption, only 1 KW per hour.

Technical Specifications	
External Dimensions	71 x 802 x 29 (WxDxH in cm)
Internal Dimensions	63x43x9 (WxDxH in cm)
Weight	65Kg
Power Required	2.7Kw
Electrical	Single Phase, 240V, 50Hz
Energy consumption	1 Kw/h (approx)

Your Bakery/Pizza Equipment Specialists.

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