

Australian Bakery & Pizza

Importers and Distributors



Fornitalia 2 Deck B105/65 Electric Pizza Oven



Modular Electric Ovens, with double-chamber unit, electronically regulated. Ideal for pizzerias, confectioneries and all shops selling roast meat and other cooked food.

High quality and low energy consumption due to a special insulation system. Specially designed for mass production. Fire resistant surface.

- Stainless steel front.
- Heat proof double handle.
- Adjustable Fumes disposal unit.
- Independent power regulators for the ceiling and the surface, in order to guarantee perfect cooking.
- High Visibility window.
- Internal lighting.
- Armoured stainless steel resistances.
- Internal temperature controllable through a digital regulator independently connected to each module.
- **In accordance with worldwide health and safety regulations.**

Technical Specifications	
External Dimensions	145 x 102x 79 (WxDxH in cm)
Internal Dimensions	105 x 65x 18 (WxDxH in cm)
Weight	290 kg
Power Required	2 x 7.38Kw
Electrical	3 Phase, 415V, 50Hz
Energy consumption	2 x 4Kw/h (approx)

Your Bakery/Pizza Equipment Specialists.

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