

# Australian Bakery & Pizza

Importers and Distributors

# ATLAS



## Pizza Oven Fornitalia Retro 70/70



### Static, professional oven

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.

1. Modular Electric Pizza Oven.
2. Single chamber unit.
3. Refractory floor.
4. Available in 2 different voltages, single or 3 phase.
5. Simple mechanical control panel.
6. Independent power regulators for the ceiling and the surface, in order to guarantee perfect cooking.
7. High Visibility window.
8. Heat proof double handle.
9. Budget priced.

#### **Pizza Oven Fornitalia Retro 70/70 Specifications**

<b>External Dimensions</b>	99 x 95 x 38 (WxDxH in cm)
<b>Internal Dime</b>	70 x 70 x 15 (WxDxH in cm)
<b>Weight</b>	80Kg
<b>Electrical</b>	3 Phase, 415V, 4.2Kw
	or Single Phase, 240V, 20amp

**Your Bakery/Pizza Equipment Specialists.**

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