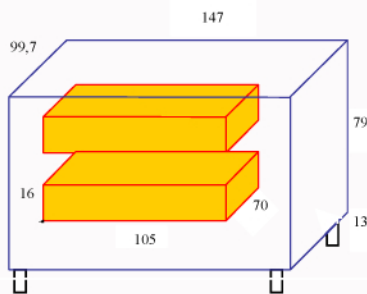




Restaurant Equipment Worldwide
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10570/2G

Net / gross weight	255 / 277 kg
KW max	28,5
Natural gas / GPL	m ³ /h 3.15 Kg/h 2.25
Gas type	Natural G20 / GPL G30 / G31
Temperature	65°C - 450°C

- The ovens require only a gas supply, which can be either Natural G20 or LPG G30/G31. The special design allows them to operate without an electrical supply. A small internal generator supplies all the necessary power to operate the gas management system, which accurately controls the working temperature.

- The oven incorporates a special outlet system, which eliminates the need for unsightly and expensive chimney systems. The combustion gases may also be vented externally via a simple flexible aluminium tube. (120 mm)

- The design qualities make the oven ideal for operation in location, such as mobile trailers and vans, where it would be impossible to operate traditional electric or gas pizza ovens.

- Only high quality components are used in the construction, for example the burners are made from stainless steel to give a long life and minimal maintenance.

- The ovens are designed to ensure reliability, simplicity of use, minimum maintenance and maximum economy.

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