



Lincat Specialist

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.

PRODUCT OPTIONS AND ACCESSORIES

- P0425/FS P0425 FLOORSTAND

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
- Independent controls for each deck. Independently controlled top and base of oven compartment for each deck
- 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

WEIGHTS & DIMENSIONS

Width	886 mil
Depth	825 mil
Height	665 mil
Weight	109.9 kg

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	97 cm
Ship Height	96 cm
Ship Weight	120.89 kg
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	Single Phase 26.0/Three Phase L1=8.7; L2=8.7; L3=8.7
Electrical Total Amperage	26 A
Electrical Volts	230-400V
Electrical Total Wattage	6000 W
Electrical Kilowatts	6 kW

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	Single, Three

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Cooking Chamber Depth	535 mm
Cooking Chamber Height	160 mm
Cooking Chamber Width	550 mm
Deck Cooking Depth	535 mm
Deck Cooking Width	550 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	2
Number of Decks	1
Ventless Cooking Technology	No
Temperature Maximum	480 °C
Temperature Minimum	80 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

