



Lincat Specialist

PRODUCT OPTIONS AND ACCESSORIES

- POFS PIZZA OVEN FLR STAND - PO49X AND PO89X

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 400°C
- Independently controlled top and base of oven compartment
- Thermostatic control and temperature display gauge to monitor oven temperature more accurately
- Fully insulated doors for energy efficiency and safe operation
- 20 minute audible timer

Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat 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 400°C, the oven has an independently controlled top and base of oven compartment.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	810 mil
Depth	720 mil
Height	320 mil
Weight	48.1 kg

SHIPPING DETAILS

Ship Width	91 cm
Ship Depth	80 cm
Ship Height	67 cm
Ship Weight	52.91 kg
Ship Method	Small Parcel (FedEx, UPS, DHL)
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 Total Amperage	12.6 A
Electrical Volts	230V
Electrical Total Wattage	2900 W
Electrical Kilowatts	2.9 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	No
Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Cooking Chamber Depth	545 mm
Cooking Chamber Height	130 mm
Cooking Chamber Width	550 mm
Deck Cooking Depth	545 mm
Deck Cooking Width	550 mm
Deck Cooking Height Chamber 1	130 mm
Deck Material	Brick

Display Style Oven	No
Independently Controlled Top and Bottom Heat Dampers	Yes
Interior	Stainless Steel
Number Of Cooking Chambers	1
Number of Decks	1
Ventless Cooking Technology	No
Temperature Maximum	400 °C
Temperature Minimum	80 °C

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

