

## Main Features

- Electromechanical operation and controls
- Quickly reaches working temperature of 300°C in less than 20 minutes
- Double glazed glass door along with glass fiber insulation prevents burn and reduces any heat loss
- Accurate double thermostat with top & bottom independent heating controls to reach 50-350°C per deck
- No gap refractory stone ensures no difficult-to-clean spots where flour and cheese can get stuck, burn and ruin the taste of the pizza
- Removable door to ease cleaning
- Well lit interior chamber light
- Fully constructed in high grade (AISI) 304 stainless steel



## DOLOMITI Higher chamber deck oven

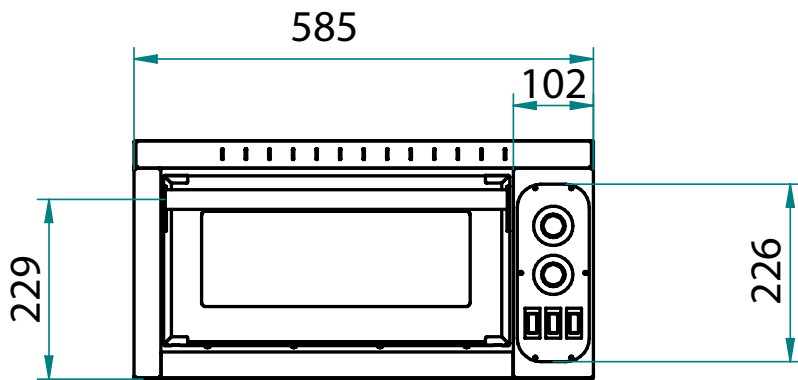
## SPECIFICATIONS

Voltage	230 Volt AC
	1/N/PE
Power	1.6 kW
Weight	32 kg
Plug Supplied	Yes 15 amp
Capacity	1 x 35 cm tray
Thermostat	50-350°C
Warranty	2 Year Warranty (1 yr Labour 2 yr Parts)

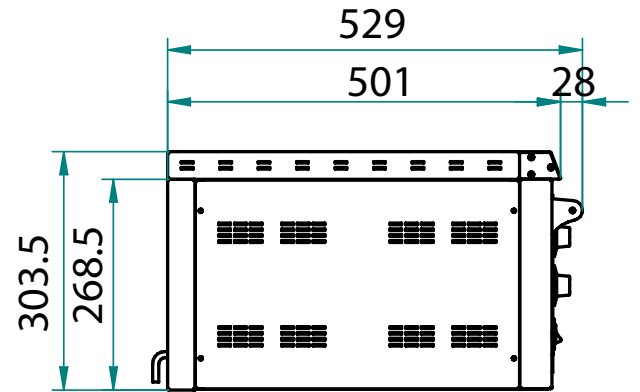
## DIMENSIONS

External Width	585mm	Internal Width	360mm
External Depth	580 mm	Internal Depth	410mm
External Height	303mm	Internal Height	125mm

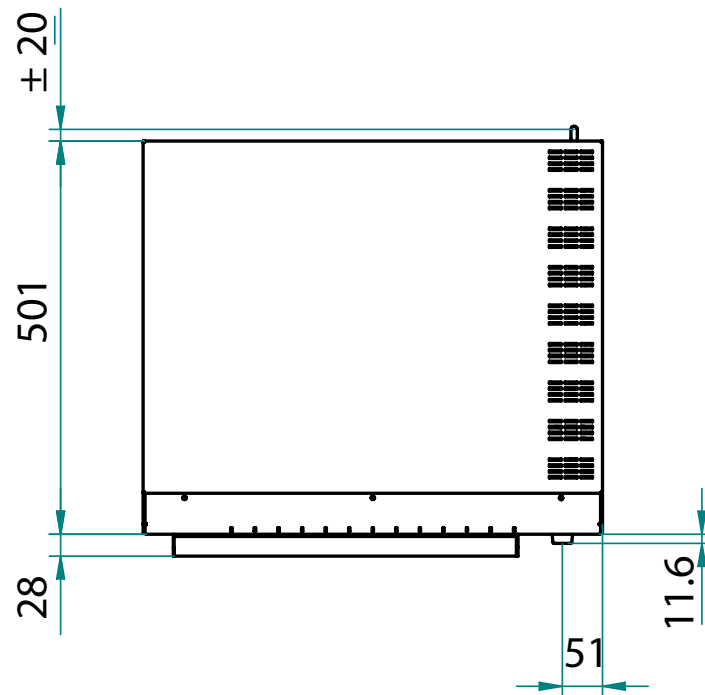
## FRONT



## SIDE



## TOP



We reserve the right to alter specifications without notice.