



AUSTRALIAN
BAKERY AND PIZZA

QUALITY BAKERY
PIZZA EQUIPMENT

Fornitalia MG 70/70 Pizza Oven

Static, single deck professional oven

Ideal to mount on a bench in a pizzerias, confectioneries or 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. Optional trolley is available

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



Pizza Oven Fornitalia MG 70/70 Specifications

External Dimensions	99 x 95 x 38 (WxDxH in cm)
Internal Dimensions	70 x 70 x 15 (WxDxH in cm)
Weight	80 kg
Electrical	3 Phase, 415V, 4.2Kw OR
	Single phase, 240V, 20amp