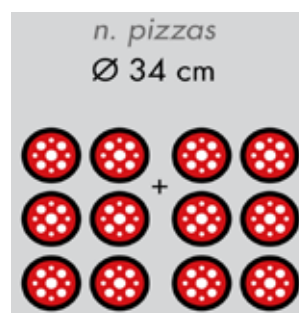


Main Features

- Electromechanical operation and controls
- Quickly reaches working temperature of 300°C in less than 20 minutes
- Accurate double thermostat with top & bottom independent heating controls to reach 50-450°C per deck
- Manufactured from a Single block
- Baking chamber of aluminium coated iron
- 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
- Well lit interior chamber light



SPECIFICATIONS

Voltage	400 Volt AC 3/N/PE
	230 Volt AC 1/N/PE
Power	14,4 kW
Weight	193 kg
Plug Supplied	No
Capacity	12 x 34cm Pizza
Thermostat	60-450°C
Warranty	2 Year Warranty (1 yr Labour 2 yr Parts)

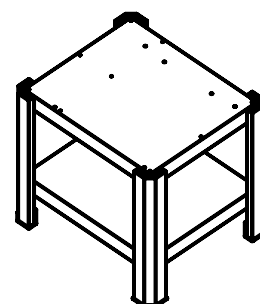
DIMENSIONS

External Width	1000mm	Internal Width	1050mm
External Depth	1490mm	Internal Depth	700mm
External Height	790mm	Internal Height	155mm per deck

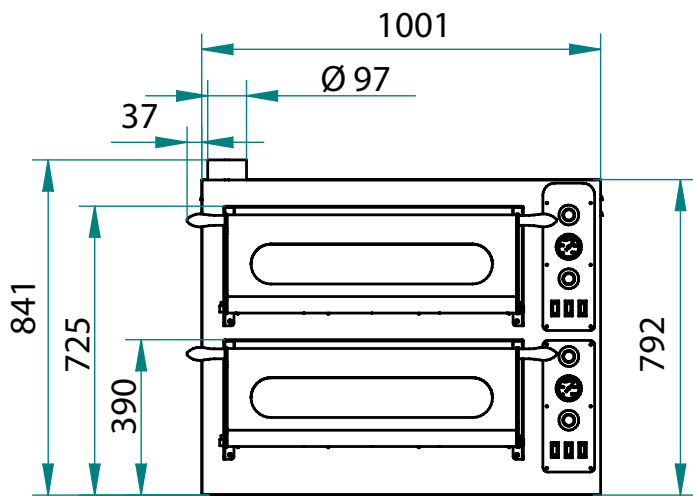
ACCESSORIES

FOX66 STAND

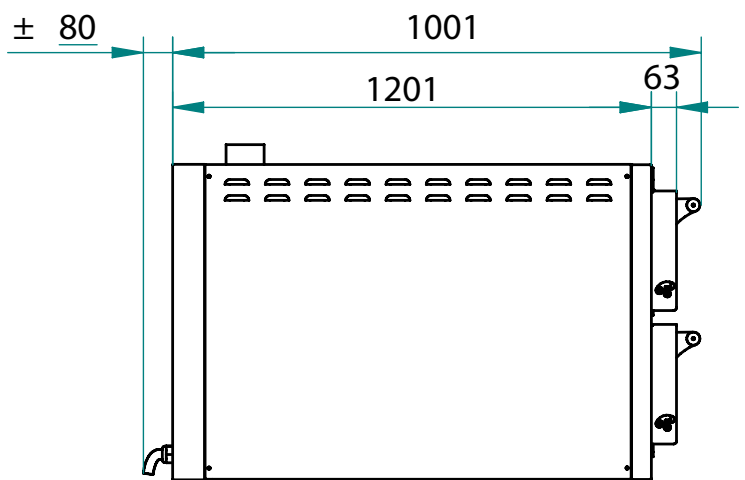
AFOPIED6



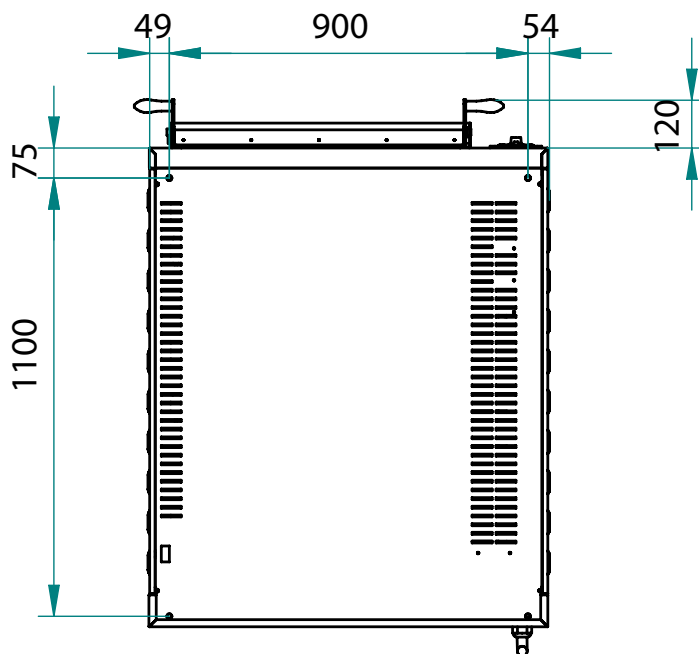
FRONT



SIDE



TOP



We reserve the right to alter specifications without notice.

WA DEALER
PRACTICAL PRODUCTS PTY LTD

PH: 08 9302 1299
51 Paramount Dr Wangara WA 6065
sales@practicalproducts.com.au
www.practicalproducts.com.au

PRACTICAL PRODUCTS
PTY LTD
ESTD 1988