

Pizza Oven EP 66/2

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622762

Description:

Pizza oven EP 66/2, single chamber oven



The Pizza Oven EP 66/2 with a top refractory surface and steel armoured heating elements installed on the top to minimise the drop in temperature in the areas near the opening. This oven has a stainless steel housing and stainless steel door with glass, with a mechanical thermometer, two mechanical thermostats at the chamber, heat resistant light and a main switch for the chamber. With this kitchen appliance you can bake many delicious pizzas, as there is room for 2 x 4 pizzas of 31 centimetre each at the same time.

Good to know: You can set the temperature per chamber both below and on top. That's convenient! On top of that this Pizza Oven has a large chamber with stone plates.

Characteristics of the Pizza Oven EP 66/2:

Commercial pizza oven

Stainless steel housing and stainless steel door with glass

Suitable for 2 x 4 pizzas from +/- 31 cm

Chamber dimensions: 2 x H140 x W660 x D660 mm

Mechanical thermometer and light control

Efficient heat distribution

Athermal double glazing

Temperatures above and below each room adjustable

Interior chamber with stone slabs

Light installed in the chamber

Chamber with very thick isolation

Technical data:

Width:	920 mm
Depth:	880mm
Height:	650 mm
Chamber dimension:	2 x 660 x 660 X 140 mm
Temperature range:	85° - 400°C
El. connection:	400V / 3ph / 11,2 kW
Weight:	110 kg

Version: 01/18; Dimensions and images are indicative. We reserve ourselves the right to modify any data without prior notice.
Shown colours may differ due to printing process.



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