

Amalfi Series Electric Three Deck Oven - 9 Trays 3D9T 3D9T



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Product description

The Amalfi Series Three Deck Electric Oven is perfectly suited for a wide range of products including breads, pastries and pizzas. Easy to use and intuitive, the three deck oven can accommodate 9 Euronorm trays (included) at a time. The unit features a stone base that absorbs moisture and delivers high heat to ensure a crisp base right through to the centre. The internal light and the digital timer with buzzer allows you to monitor the cooking process with precision. All Amalfi range of ovens are built using the highest quality stainless steel to ensure a durable and long lasting product.

Additional Information

Capacity	No
Chamber Size (mm)	No
Controls	No
Decks	3
Fits Euronorm Trays	No
Fits GN Trays	No
Finish	No

Concorde Food Equipment Wholesalers

106 Fairbank Rd
Clayton South VIC 3169



Gas Type	No
GN Pans	No
No. of Decks	3
No. of Euronorm Trays	9
Output (kW)	No
Output (LPG) Mj/hr	No
Output (Nat. Gas) Mj/hr	No
Power	415V 3 Phase + Earth + Neutral 45A 50Hz
Size	No
Steam Generator	No
Temperature Range	No
Timer Max. (mins)	No
Trays	No
Tray Size (mm)	400x600
Type	Electric Deck Ovens
Manufacturer	Amalfi Series
Product Depth	800
Product Height	1630
Product Width	1800