

# Amalfi Series Electric One Deck Oven



The Amalfi Series Single Deck Electric Oven is perfectly suited for a wide range of products including breads, pastries and pizzas.

## Description

All Amalfi range of ovens are built using the highest quality stainless steel to ensure a durable and long lasting product.

- Suited for a wide range of products including breads, pastries and pizzas
- Optional 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
- Easy to use and intuitive
- Each deck fits two Euronorm trays (600x400mm)
- 2 Trays included
- Highest quality stainless steel to ensure a durable and long lasting product

## Additional Information

|                               |   |
|-------------------------------|---|
| <b>Manufacturer :</b>         | Amalfi Series                           |
| <b>No Of Euronorm Trays :</b> | 4                                       |
| <b>Power :</b>                | 415V 3 Phase + Earth + Neutral 10A 50Hz |
| <b>Product Depth :</b>        | 810                                     |
| <b>Product Height :</b>       | 575                                     |
| <b>Product Width :</b>        | 1210                                    |
| <b>Decks :</b>                | 2                                       |
| <b>Tray Size :</b>            | 400x600                                 |