



Amalfi Series Electric Two Deck Oven



The Amalfi Series Two 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.

- Perfectly suited for a wide range of products including breads, pastries and pizzas.
- Easy to use and intuitive
- Each deck fits four Euronorm trays (600x400mm)
- 4 Trays included
- 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
- A durable and long lasting oven with the highest quality stainless steel

Additional Information

Manufacturer: Amalfi Series

No Of Decks: 3 No Of Euronorm Trays: 6

Power: 415V 3 Phase + Earth + Neutral 20A 50Hz

Product Depth: 810
Product Height: 1360
Product Width: 1210

Decks: 3

CONCORDE FOOD EQUIPMENT WHOLESALERS



106 Fairbank Rd Clayton South VIC 3169 | (03) 9551 3034 | sales@concordefe.com.au

Tray Size : 400x600