

# 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

<b>Manufacturer :</b>	Amalfi Series
<b>No Of Decks :</b>	3
<b>No Of Euronorm Trays :</b>	6
<b>Power :</b>	415V 3 Phase + Earth + Neutral 20A 50Hz
<b>Product Depth :</b>	810
<b>Product Height :</b>	1360
<b>Product Width :</b>	1210
<b>Decks :</b>	3

**Tray Size :** 400x600