

V Line Pizza Ovens



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Manufactured and designed in Italy, these compact pizza ovens bake fresh pizza FAST. Featuring an exclusive and patent pending cooking technology that includes both forced directed heated air and a static base element beneath a refractory stone base, these V Line Pizza ovens deliver an authentic artisan style pizza in just minutes.

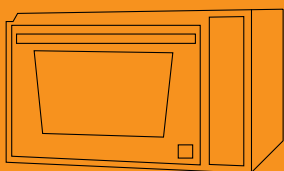
The V Line Pizza ovens are perfect for pizza but also cook a range of other foods including breads, pastries, croissants, roasts and more.

Best of all, the units are compact and may be used in almost any retail or foodservice environment.

- Patent pending technology for faster cooking
- Fast start up – reaches 300 degrees celcius in 6 minutes
- Cooks fresh pizza in just minutes
- Multi-use oven suitable for a range of foods
- Compact unit – easy to install and operate in any location
- Quality stainless steel construction with double glazed glass door
- Refractory stone base delivers a traditional artisan style pizza
- Cool to touch outer with airflow



Model	Dimensions (WxDxH)	Dimensions (Inner)	Levels	Electrical Supply	Power	Weight
V1	550 x 650 x 350mm	350x410x170mm	1	230v, 1ph	3.5kW 20 Amp Plug	30kg
V2	900 x 650 x 350mm	700x410x170cm	1	380v, 3ph	6.8kW No Plug	50kg



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