

VIP Stone Conveyor – Gas Pizza Oven



V-I-P REFRIGERATION - CATERING
SHOP EQUIPMENT PTY. LTD
 ☎: (03)9480 3777 FAX: (03)94803757
 144-148 PLENTY ROAD, PRESTON, VIC. 3072
 www.v-i-p.com.au (EST:1972) sales@v-i-p.com.au

A.B.N 77 468 738 984

VIP STONE CONVEYOR
 NON FAN FORCED GAS PIZZA OVEN



AUSTRALIAN MANUFACTURED
 AUSTRALIAN DESIGNED
 AUSTRALIAN OWNED

**BAKE PIZZA ON STONE WITHOUT TRAYS
 FOR A WOOD FIRED OVEN RESULT**

VIP Stone Conveyor – Gas Pizza Oven

THE ONLY AUSTRALIAN MADE STONE GAS CONVEYOR PIZZA OVEN

IS THIS THE OVEN YOU HAVE BEEN WAITING FOR?

IF SO IT IS NOW HERE!

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BAKE 2 MIN. PIZZA ON STONE WITHOUT TRAYS
 TEST BAKES AVAILABLE

SUITABLE FOR VARIOUS APPLICATIONS - PIZZA - MIDDLE EASTERN

Australian Made stone conveyor oven that bakes **180** pizzas per hour (wood oven style pizza in **under 2min**) directly on stone without trays and without the mess and hassle that does not require experienced staff resulting in cost saving, consistency and satisfaction.

Gas ovens are cheaper to run, have a faster heat up time and are much quicker to recover, which is essential during peak period.

Has extra wide conveyor stone slabs for greater strength that are reversible and replaceable, and have stainless steel brackets for added support.

The heat retention stones that are also in the base of the fire chamber and insulation materials incorporated into the oven allows the oven to operate at average 40% heating capacity upon reaching set temperature.

THIS IS THE OVEN FOR YOU – IF:

IF: You want to bake pizza directly on stone without the use of trays. It is not designed to bake on trays.

IF: You want to bake wood oven style pizza in under two minutes at 380°C – 400°C. Options are available to bake non wood fired oven style pizza with added toppings in the traditional style but in a longer baking period which is subject to the size of the pizza base and amount of toppings.

IF: You find baking with a wood fired oven requires an experienced pizza operator, is time consuming to heat up, difficult to operate and messy. This oven can be used by inexperienced staff with consistent and satisfactory result.

EXPERIENCE FOR YOURSELF. TRY BEFORE YOU BUY

Check out our latest customer test bakes below!

Non Fan Forced natural convection baking to retain the moisture in the product and achieve a true pizza taste.

Re-heated pizza from a non fan forced oven tastes freshly baked.

Check Out an early video where customers baked traditional non wood fired oven style pizzas with thick pastry and substantial amounts of topping. ^

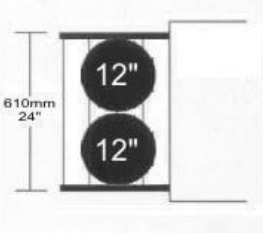
We have a Pizza Oven operational on our premises, where by arrangement you are invited to bake your own pizza.

We welcome your inspection at your convenience.

FEATURES:

- STONE CONVEYOR BELT
- NON FAN FORCED HEATING
- INDUSTRIAL MOTOR / GEAR BOX
- BUILT IN CIRCUIT BREAKERS
- AUTO FLAME REGULATOR
- STONE BASE FIRE CHAMBER
- SUPER QUIET OPERATION
- FOUR PIECE MODULAR UNIT
- SLIDE OUT CRUMB TRAY
- VARIABLE SPEED CONTROL
- TWO DIRECTION CONVEYOR
- DIGITAL THERMOSTAT
- SPEED INDICATOR
- STAINLESS STEEL EXTERNAL
- NATURAL OR LP GAS
- STAINLESS STEEL BURNERS
- LOW TEMPERATURE ALARM
- FITTED WITH CASTORS
- FAN COOLED MOTOR
- SIMPLICITY IN DESIGN
- ROBUST IN CONSTRUCTION

SPECIFICATION CHART

	TYPE		RATING					VENT	APPROX HOURLY CAPACITY SUBJECT TO SIZE / PASTRY / TOPPINGS	MAXIMUM WEIGHT	EXTERNAL DIMENSIONS	
	STONE CONVEYOR	GAS MJ	VOLTS	AMPS MAX	KW MAX	PHASE	DIAM MM	WOOD OVEN STYLE 11-12 INCH PIZZA BAKE TIME - 2 MIN	400 KG	LENGTH MM	WIDTH MM	
		180	240	1	0.25	1	150			2400	1000	



Traditional non wood fired oven style pizzas can also be baked.

Subject to size, pastry, toppings the approximate hourly capacity at baking times stated are:

120 per hour at 3min – 90 per hour at 4 min – 72 per hour at 5min

