

VIP Electric Deck Pizza Oven – 3 Models Available (Made in Australia)



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VIP Electric Deck Pizza Oven

ELECTRIC DECK PIZZA OVEN

FEATURING A SMOOTH MODULAR THICK STONE BAKING SURFACE

THIS IS THE OVEN THAT GIVES THE OPERATOR TOTAL CONTROL BY SELECTING THE REQUIRED HEAT FROM FOUR INDIVIDUAL AREAS OF THE OVEN FOR THE ULTIMATE BAKING RESULT OF CHOSEN PRODUCTS.

IT IS IDEAL FOR BAKING PIZZA SUCH AS NEAPOLITAN – ROMANA – SICILIAN OR TO YOUR CHOOSING.

SINGLE OR MULTI DECK – STANDARD AND MADE TO ORDER



* THERMOSTAT CONTROLLED FOR CONSTANT SET TEMPERATURE

* SMOOTH THICK STONE BAKING SURFACE

* INDIVIDUAL HEAT CONTROLS FOR UPPER & LOWER FRONT & REAR

* CLEAN FAST BAKING

* BUILT IN CIRCUIT BREAKERS

* GLASS PORTHOLE ON DOOR

* THICK INSULATION

* ENCLOSED TUBULAR ELEMENTS

* ILLUMINATED CHAMBER

* LIFT UP TUCK IN DOOR EASIER TO REACH IN

* EFFICIENT CEILING AGAINST HEAT LOSS

* LOWER OPERATING COSTS

*PIZZA TRAY STORAGE SHELF (OPTIONAL)

* STAINLESS STEEL FRONT

*DOOR OPENING DECK SHELF (OPTIONAL)

THE INDIVIDUAL CONTROLS FOR THE TOP AND BOTTOM FRONT AND REAR HALVES MINIMISE HOT SPOTS AND THE NEED TO ROTATE THE PRODUCT WHILE CONSTANTLY MAINTAINING THE THERMOSTAT SET TEMPERATURE.

THIS MAKES IT IDEAL FOR BAKING PIZZA SUCH AS **NEAPOLITAN – ROMANA – SICILIAN OR TO YOUR CHOOSING, WITH A HUGE SELECTION OF TOPPINGS TO SATISFY INDIVIDUAL CUSTOMERS.**

NOMINATE LEFT OR RIGHT CONTROLS – RIGHT CONTROLS ARE STANDARD



Optional Door Opening Deck Shelf



Optional Pizza Tray Storage Shelf





3 Brothers And An Oven, Warragul VIC



Single Deck Oven depicted with optional twin doors which makes it idea for a large capacity oven. During the quiet period half the oven can be used, avoiding unnecessary heat loss through a single large door.

SPECIFICATION CHART



| MODEL | CAPACITY No. PIZZAS | BAKING CHAMBER DIMENSIONS | | FLOOR TO DECK | STAND HEIGHT | OUTSIDE OVEN DIMENSION | | | ELECTRICAL RATING | | | |
|-----------------|---|---------------------------|-------|---------------|--------------|------------------------|--------|--------|-------------------|-------------|-------|------------|
| | | WIDTH | DEPTH | | | WIDTH | DEPTH | HEIGHT | VOLTS | TOTAL WATTS | PHASE | TOTAL AMPS |
| PED 940 | 16 X 9" 9 X 11" 6 X 13" 5 X 15" 4 X 18" | 940mm | 940mm | 1080mm | 875mm | 1375mm | 1090mm | 600mm | 415/240 | 9kw | 3 | 37.50 |
| PED 1250 | 20 X 9" 12 X 11" 9 X 13" 5 X 15" + 2 x 13" 4 X 18" + 1 x 15" + 2 x 11" | 1250mm | 940mm | 1080mm | 875mm | 1685mm | 1090mm | 600mm | 415/240 | 12kw | 3 | 50.00 |
| PED 1560 | 24 X 9" 15 X 11" 12 X 13" 8 X 15" + 3 x 11" 6 X 18" | 1560mm | 940mm | 1080mm | 875mm | 1995mm | 1090mm | 600mm | 415/240 | 15kw | 3 | 62.50 |

DESIGNED TO OPERATE AT FULL CAPACITY WITHOUT SIGNIFICANT HEAT LOSS.

FITTED WITH EVENLY SPACED ENCLOSED TUBULAR TYPE ELEMENTS FOR HIGH RECOVERY AND EVEN HEAT DISTRIBUTION.

THE MODULAR THICK STONE BAKING SURFACE GIVES BETTER HEAT RETENTION, MORE EVEN TEMPERATURE AND LOWER OPERATING COSTS.

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