

VIP Stone Deck Gas Pizza Oven – 3 Models Available



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 Deck Gas Pizza Oven

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.

GAS DECK PIZZA OVEN

FEATURING A SMOOTH MODULAR THICK STONE BAKING SURFACE



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

SINGLE OR MULTI DECK – STANDARD AND MADE TO ORDER



Frank from The Mobile Pizzeria operating a VIP deck gas pizza oven.



Luka Pizza Bar, Leopold, VIC baking on a VIP deck gas pizza oven.



V Spot Pizza Bar, St Morris, South Australia with our VIP optional twin doors gas Deck Oven.
South Australia's first 100% vegan-only pizza bar



Grünthal Brew, Verdun, SA baking deep pan pizza on our VIP Gas Deck Oven.



* CLEAN FAST BAKING	* EFFICIENT CEILING AGAINST HEAT LOSS	* SMOOTH THICK STONE BAKING SURFACE
* THICK INSULATION	* FULLY CERTIFIED	* STAINLESS STEEL BURNERS
* THERMOSTAT CONTROL	* GLASS PORTHOLE ON DOOR	* ILLUMINATED CHAMBER
* PERFORATED CEILING FOR EVEN HEAT DISTRIBUTION	* LIFT UP TUCK IN DOOR EASIER TO REACH IN	* STAINLESS STEEL FRONT
* PIZZA TRAY STORAGE SHELF (OPTIONAL)	* NATURAL GAS, LPG OR TLP	* DOOR OPENING DECK SHELF (OPTIONAL)



Optional Door Opening Deck Shelf



Optional Pizza Tray Storage Shelf

SPECIFICATION CHART



MODEL	CAPACITY No. PIZZAS	BAKING CHAMBER DIMENSIONS		FLOOR TO DECK	STAND HEIGHT	ELECTRICAL		FLUE DIAM.	GAS MJ	OUTSIDE OVEN DIMENSIONS		
		WIDTH	DEPTH			VOLTS	WATTS			WIDTH	DEPTH	HEIGHT
PG100 (Deck)	16 X 9" 9 X 11" 6 X 13" 5 X 15" 4 X 18"	940mm	940mm	1080mm	800mm	240	1 kw	100mm	60	1375mm	1090mm	700mm
PG130 (Deck)	20 X 9" 12 X 11" 8 X 13" 5 X 15" + 2 x 13" 4 X 18" + 1 x 15" + 2 x 11"	1250mm	940mm	1080mm	800mm	240	1 kw	100mm	120	1685mm	1090mm	700mm
PG160 (Deck)	24 X 9" 15 X 11" 12 X 13" 8 X 15" + 3 x 11" 6 X 18"	1560mm	940mm	1080mm	800mm	240	1 kw	150mm	120	1995mm	1090mm	700mm

DESIGNED TO OPERATE AT FULL CAPACITY WITHOUT SIGNIFICANT HEAT LOSS.

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

