VIP Middle Eastern Commercial Gas Bakers Oven – Authentic & Modern Models (10 Available – 5 of each model/size)





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Pita – Za'atar – Man'oushe

IDEAL FOR: LEBANESE AND TURKISH FOODS – ROASTS – ETC.
5 STANDARD SIZES IN EACH STYLE WITH STATE OF THE ART OPERATION







AUTHENTIC STYLE (STEEL PLATE CONSTRUCTION) or MODERN STYLE (STAINLESS STEEL FASCIA)

UNIQUE TO THESE OVENS ARE INDEPENDENTLY OPERATING BURNER ASSEMBLIES
WHICH ALLOW ONE SET TO FUNCTION EVEN IF THE OTHER FAILS.
THIS AVOIDS COMPLETE SHUT DOWN AND ALLOWS OPERATION TO CONTINUE.

- FULLY AUTOMATIC
- ECONOMICAL TO RUN
- DIAL TEMPERATURE DISPLAY
- THERMOSTATICALLY CONTROLLED
- ELECTRONIC IGNITION WITHOUT PILOT
 - INTERNAL CHAMBER LIGHT
- WIDE DOOR OPENING FOR EASY OPERATION
- FITTED WITH FUSES TO PROTECT ELECTRICAL COMPONENTS.
- CHOICE OF STONE OR STEEL BAKING SURFACE THAT ARE INTERCHANGEABLE
 - FULLY CERTIFIED. NATURAL GAS LPG ULPG.

SPECIFICATION CHART

MODEL Authentic or Modern	BAKING CHAMBER DIMEN.			STAND	FLOOR TO	ELECTRICAL		FLUE	GAS MAX	OUTSIDE OVEN DIMENSIONS		
	WIDTH	DEPTH	HEIGHT	HEIGHT	BAKING HEARTH	VOLTS	WATTS	DIMEN.	MJ	WIDTH	DEPTH	HEIGHT
ME 90-90	900mm	900mm	350mm	800mm	1100mm	240	1kw	150mm	60	1350mm	1060mm	760mm
ME 120-90	1200mm	900mm	350mm	800mm	1100mm	240	1kw	150mm	90	1650mm	1060mm	760mm
ME 90-120	900mm	1200mm	350mm	800mm	1100mm	240	1kw	150mm	90	1350mm	1360mm	760mm
ME 120-120	1200mm	1200mm	350mm	800mm	1100mm	240	1kw	150mm	120	1650mm	1360mm	760mm
ME 150-120	1500mm	1200mm	350mm	800mm	1100mm	240	1kw	150mm	120	2150mm	1360mm	760mm

Model MEM followed by numerals refer to Modern Style Model MEA followed by numerals refers to Authentic Style

State 'M' or 'A' after 'ME' for style of oven

TRY BEFORE YOU BUY......WE HAVE AN OVEN OPERATIONAL ON OUR PREMISES, WHERE BY ARRANGEMENT YOU ARE INVITED TO BAKE YOUR OWN PRODUCTS.

Check out some of our customers below

