

# VIP Mesh Conveyor – Gas Pizza Oven (13 Models)



**V-I-P REFRIGERATION - CATERING**  
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VIP Mesh Conveyor – Gas Pizza Oven

13 Models Available

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## THE CONVEYOR OVEN WITH THE STONE BASE PIZZA TASTE

TASTE THE DIFFERENCE FROM THE OVEN THAT FLAME BAKES THE PIZZA WITH HEAT REFLECTED FROM THE STONE BASE

DESIGNED TO BAKE PIZZA NATURALLY WITHOUT FAN FORCED HEATING

A gas conveyor pizza oven to please the true pizzaiollo as it is not fan forced. Bakes like a stone deck oven.

Does not over dry the moisture content and retains full flavor of the pizza.

Unlike fan forced ovens re-heating pizza's taste freshly baked.

It is not essential that your choice of pastry mix be altered. Super-quiet operation without constant noise disturbance.

Unique to this oven is an automatic flame regulator which modulates to maintain constant set temperature.

Unlike other ovens that operate on maximum flame to reach desired temperature and low flame when temperature is reached, the modulating system on this oven operates from minimum to maximum flame and anywhere in between to maintain set temperature.

Maximum flame is on only when the oven is turned on the first time each day to reach set temperature quickly, it then modulates from approximately one third it's full capacity and below, this saves on running cost. This system uses only the amount of gas required depending on the load entering the oven.

The numerous features incorporated in this oven make it the most economical system available.

Designed to bake pizza's within 6-8 minutes subject to toppings and pastry.

SINGLE OR MULTI DECK – STANDARD AND MADE TO ORDER

13 STANDARD MODELS

TRY BEFORE YOU BUY...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.

• COLD TO 350°C IN 5 MIN	• SUPER QUIET OPERATION	• HEAT RETENTION STONE BASE
• BUILT IN CIRCUIT BREAKERS	• AUTO FLAME REGULATOR	• ROBUST CONSTRUCTION
• 4 PIECE MODULAR UNIT	• GAS AND FUEL APPROVED	• SLIDE OUT CRUMB TRAYS
• VARIABLE SPEED CONTROL	• TWO DIRECTION CONVEYOR	• DIGITAL THERMOSTAT
• SPEED INDICATOR	• STAINLESS STEEL EXTERNAL	• NATURAL GAS OR LPG OR TLP
• STAINLESS STEEL BURNERS	• LOW TEMPERATURE ALARM	• FITTED WITH CASTORS

- ILLUMINATED CHAMBER

- MESH STAINLESS STEEL BELT

- HINGED DOWN DOOR

\* MODELS STATING LAST THREE NUMBERS 240 & 300 HAVE A FRONT DOOR AND ILLUMINATED CHAMBER

**THE PICTURES DEPICTED ARE THE RESULT OF A RECENT PIZZA BAKING DEMONSTRATION ON ONE OUR 'NON FAN FORCED' GAS CONVEYOR PIZZA OVEN DONE IN OUR SHOWROOM**



## DIFFERENCE BETWEEN CONVEYOR OVENS

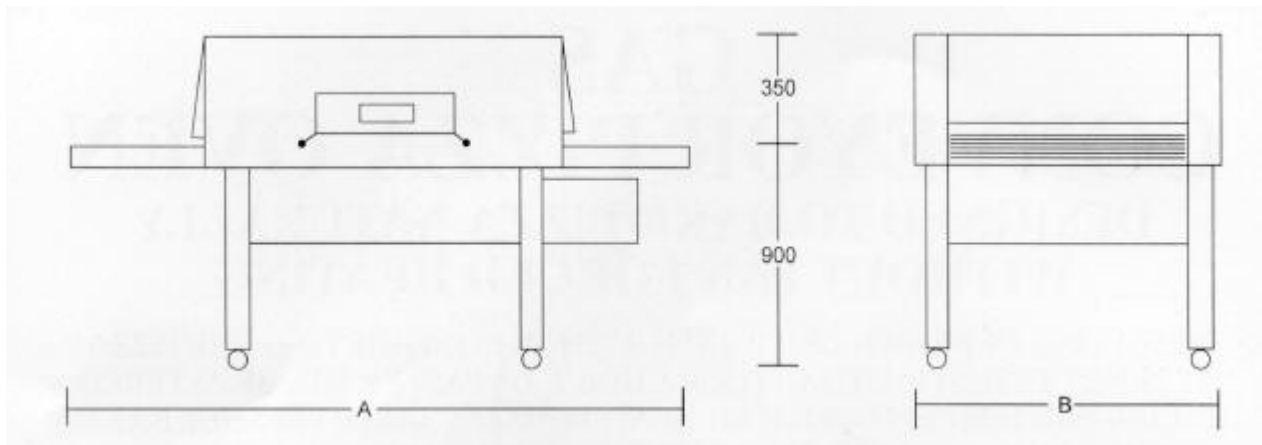
### NON FAN FORCED V FAN FORCED

- A: NON FAN FORCED NATURAL CONVECTION HEATING OVENS RETAIN THE MOISTURE IN THE PRODUCT TO ACHIEVE A STONE BASE PIZZA TASTE
- B: FAN FORCED HEATING OVENS OVER-DRY THE MOISTURE IN THE PRODUCT TAKING AWAY THE TRUE PIZZA TASTE.
- C: RE-HEATED PIZZA FROM A NON FAN FORCED OVEN TASTES FRESHLY BAKED.

D: RE-HEATED PIZZA FROM A FAN FORCED OVEN CAUSES FURTHER DRYING OF THE PRODUCT RESULTING IN A MUCH LESS FLAVORSOME PIZZA.

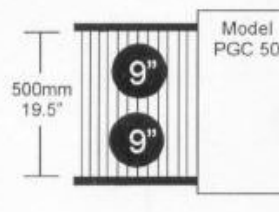
E: THE FIRST THING NOTICEABLE WHEN SWITCHING ON A NON FAN FORCED OVEN IS HOW SILENT IT RUNS COMPARED TO THE NOISE GENERATED BY THE FANS FROM A FAN FORCED OVEN.

F: THE DEMAND FOR NON FAN FORCED OVENS IS INCREASING SIGNIFICANTLY DUE TO FAN FORCED OVENS OVER DRYING THE PRODUCT, AS WELL AS THE EXCESSIVE NOISE GENERATED BY THE FANS AND INDEPENDENT STORES WANTING TO OFFER CUSTOMERS A QUALITY PIZZA.

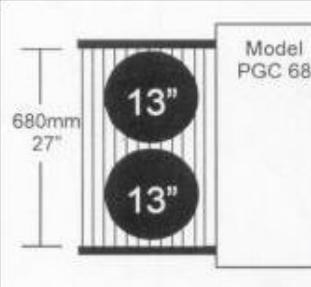


NOW WITH INCREASED BAKING CAPACITY

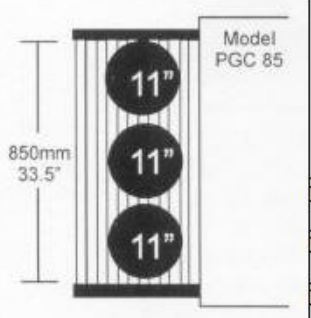
**SPECIFICATION CHART**

	MODEL	VENT	RATING				APPROXIMATE HRLY CAPACITY	EXTERNAL DIMENSION		
		DIAMETER	GAS MJ	VOLTS	MAX KW	PHASE	MAX AMPS	9 INCH PIZZA 6 min - 8 min	A mm	B mm
	PGC 50 - 160	150	90	240	.25	1	1	70 - 52	1600	750
	PGC 50 - 180	150	120	240	.25	1	1	80 - 60	1800	750
	PGC 50 - 240	150	180	240	.25	1	1	110 - 82	2400	750

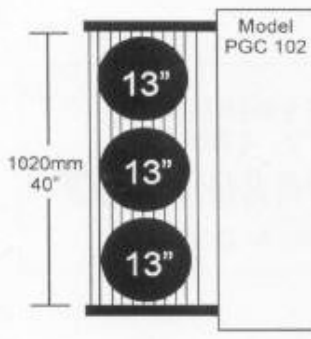




MODEL	VENT	RATING						APPROXIMATE HRLY CAPACITY	EXTERNAL DIMENSION	
		DIAMETER	GAS MJ	VOLTS	MAX KW	PHASE	MAX AMPS		A mm	B mm
PGC 68 - 160	150	90	240	.25	1	1	<b>13 INCH PIZZA 6 min - 8 min</b>	1600	930	
PGC 68 - 180	150	120	240	.25	1	1	<b>60 - 45</b>	1800	930	
PGC 68 - 240	150	180	240	.25	1	1	<b>80 - 60</b>	2400	930	



MODEL	VENT	RATING						APPROXIMATE HRLY CAPACITY	EXTERNAL DIMENSION	
		DIAMETER	GAS MJ	VOLTS	MAX KW	PHASE	MAX AMPS		A mm	B mm
PGC 85 - 160	150	90	240	.25	1	1	<b>11 INCH PIZZA 6 min - 8 min</b>	1600	1100	
PGC 85 - 180	150	120	240	.25	1	1	<b>105 - 78</b>	1800	1100	
PGC 85 - 240	150	180	240	.25	1	1	<b>135 - 101</b>	2400	1100	



MODEL	VENT	RATING						APPROXIMATE HRLY CAPACITY	EXTERNAL DIMENSION	
		DIAMETER	GAS MJ	VOLTS	MAX KW	PHASE	MAX AMPS		A mm	B mm
PGC 102 - 160	150	90	240	.25	1	1	<b>13 INCH PIZZA 6 min - 8 min</b>	1600	1270	
PGC 102 - 180	150	120	240	.25	1	1	<b>90 - 67</b>	1800	1270	
PGC 102 - 240	150	180	240	.25	1	1	<b>120 - 90</b>	2400	1270	
PGC 102 - 300	150	270	240	.25	1	1	<b>165 - 123</b>	3000	1270	

**RECOMMENDED 1.1/2" SUPPLY PIPE SIZE FOR RUNS UP TO 200 FT – 3 / 4" GAS VALVE CONNECTION**