


Main Features

- Bakes 9 x 34cm pizzas at one time with complete control using patented P.R.S. System
- Quickly reaches working temperature of 300°C in less than 30 minutes and 420°C in less than 45 minutes
- Double glazed glass door along with sealing fibre chamber gaskets and glass fibre insulation prevents burn, reduces any heat loss and allows the user to bake with the door open
- Well lit interior chamber light
- Advanced visual control panel offers complete customization and versatility of all baking parameters including auto-pilot start mode, exhaust discharge adjustments
- Double glazed glass door along with sealing fibre chamber gaskets
- Rotation variations
- Top and bottom heating control
- 9 Baking programs
- Easy to fit tipping system (it can be tipped 90° in order to go through a 80 cm wide door)

SPECIFICATIONS

Voltage	400 Volt AC 3/N/PE
Power	16000 Watts
Weight	600 kg
Plug Supplied	No, lead only
Warranty	4 Year Parts & 2 Years Labour <small>(Asset must be registered to activate full warranty)</small>
Thermostat	60 - 420 °C
Capacity	9 x 34 cm Ø pizzas 

AVAILABLE ACCESSORIES

- Extractor Hood
- Levelling cell



DIMENSIONS

External Width	1505
External Height	1640
External Depth	1695
Internal Diameter	1300



**Pizza
Recall
System**

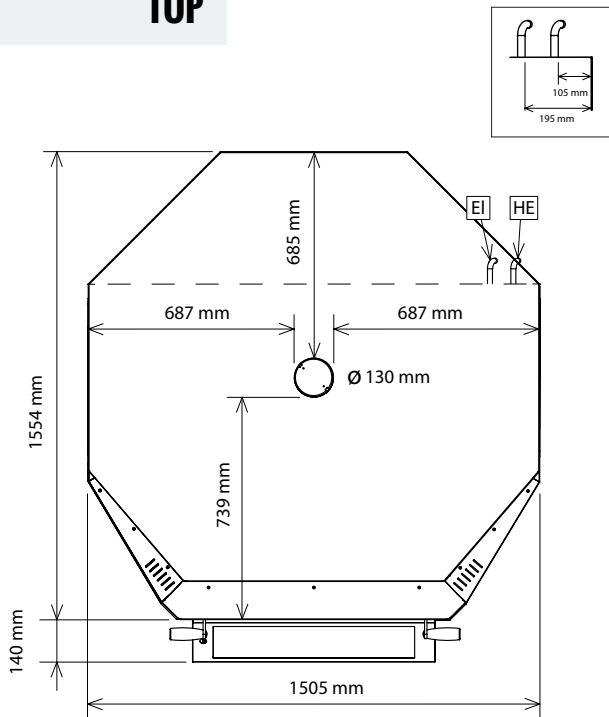
PRINCE is the only oven in the world with the innovative PRS™ System. The screen of the oven represents the 8 sections inside the baking chamber and by touching a section the oven will at once accelerate the rotation and the corresponding pizza will be brought directly in front of you for you to inspect or take out and serve.



THE GOOD LADY

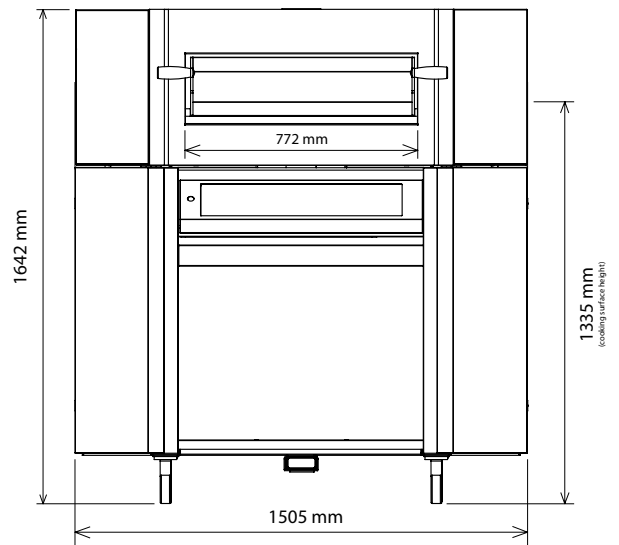
Phone: 1800 183 818 | Email: support@thegoodlady.com.au
Website: www.thegoodlady.com.au

TOP

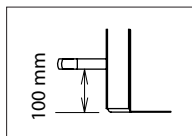
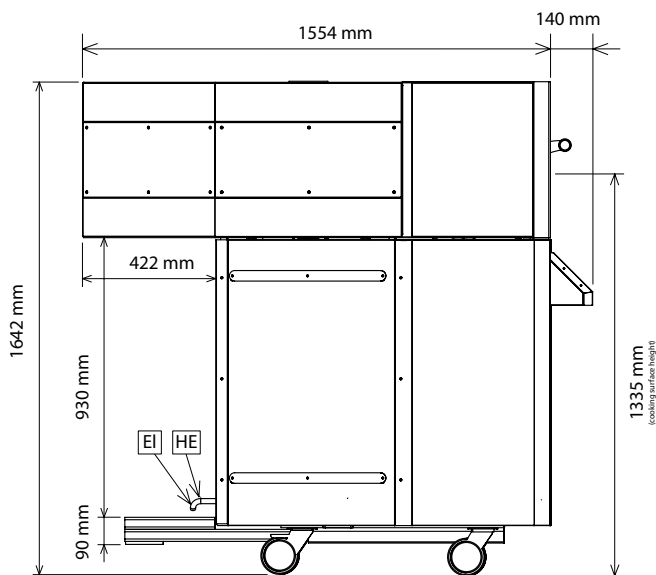


EI = Electrical connection
HE = Hood electrical connection

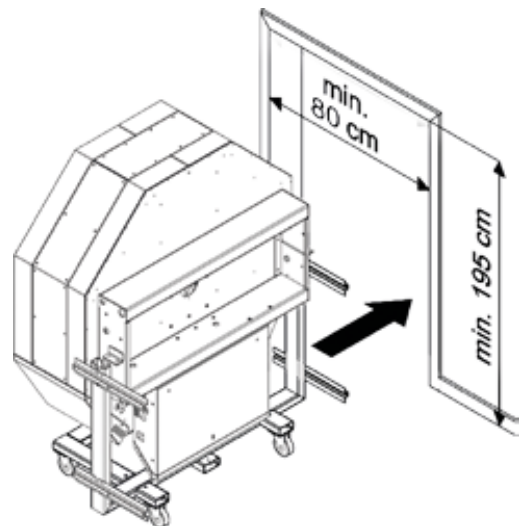
FRONT



SIDE



FOLDED



We reserve the right to alter specifications without notice.