

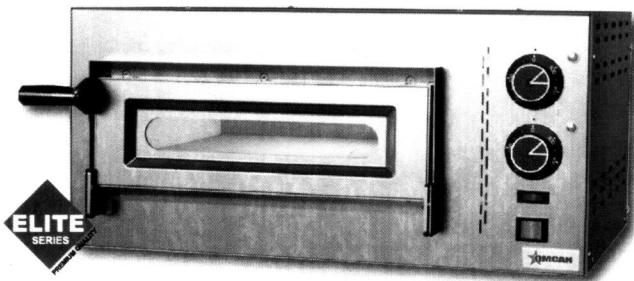
Great Deals

UPGRADE YOUR KITCHEN WITH THESE TOP OF THE LINE

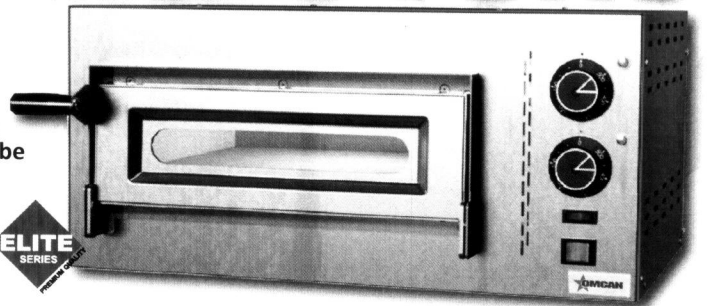
Pizza Ovens

COMPACT SERIES SINGLE CHAMBER

The Compact Series pizza ovens are ideal for pizza, bread and kitchen products (semi-processed). Practical and functional with a refractory brick baking surface. Optional of up to 3 chambers can be placed on top each other (dependent on the type of oven).

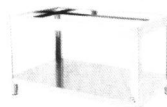


24" with 2.20 kW - 40633
 Max. Temperature: 450°C / 842°F
 Electrical: 220V / 60 / 1 • Power: 2.2 kW
 QPS certified



30" with 3.6 kW - 40634
 Max. Temperature: 450°C / 842°F
 Electrical: 220V / 60 / 1 • Power: 3.6 kW
 QPS certified

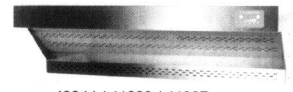
Accessories Also Available to all Elite Pizza Oven Series



40642 / 41600 / 41422 41605 / 41604
 Stainless Steel Stands



40645 - Wheels
 for Pizza Oven
 Stands



40644 / 41603 / 41607
 Stainless Steel Hood



COUNTERTOP PIZZA OVENS

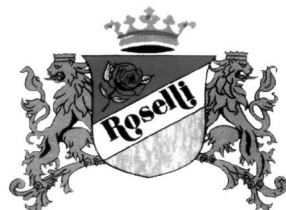
These ovens come with a removable half-inch thick ceramic pizza deck large enough to fit 18-inch pizzas or a variety of other food such as pies, breadsticks, and pretzels. The top and bottom heating elements each have a different on/off control switches for even heating.



SINGLE CHAMBER
27.18"W x 15.25"H- 24210
 Max. Temperature: 176.67 - 398.89 °C / 350-750 °F
 Electrical: 120V / 60 / 1 • Power: 1.8 kW
 External Dimensions (LDH): 27.18" x 27.37" x 15.25"



DOUBLE CHAMBER
27.18"H x 25.25"H- 39580
 Max. Temperature: 176.67 - 398.89 °C / 350-750 °F
 Electrical: 240V / 60 / 1 • Power: 3.2 kW
 External Dimensions(LDH): 27.18" x 27.37" x 25.25"



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