

# Ovens

## Pizza oven

### MF Range



#### Description

Monobloc mini ovens are suitable for small outputs, they are particularly useful to heat up pizza slices or to complete baking in case of precooked pizzas.

**The structure is entirely made of AISI 430 stainless steel, while the baking surfaces are of firestone.**

**The heating system utilizes armor-plated resistances; the heat-insulation consists of a layer of evaporated mineral wool and ceramic fibre. The temperature control is assured by thermostat with possible adjustment from 0 to 400 C. A rechargeable safety thermostat assures a temperature maintenance within 450 C.**

#### Features

- Compact, stackable units
- Very heavily insulated
- Stainless steel construction
- Single phase electric
- Will accommodate a 60cm x 40cm baking tray

#### Machine Reference

Reference	Model
FG429	Pizza oven

<b>Dimensions:</b>	<b>MF/1</b>	<b>MF/2</b>	<b>MF/3/CS</b>
Height:	350 mm	590 mm	690 mm
Width:	760 mm	760 mm	885 mm
Depth, door closed, inclusive of handle:	390 mm	545 mm	655 mm
Weight:	36/42	84/95	118/134
Power:	Single phase; 50 Hz. Total load 2.3 Kw. Plug top fused at 13 Amp.	3 Phase; Total load 4.9 Kw.	3 Phase; Total load 5.6 - 7.4 Kw.
Clearance:	Minimum operational clearance, back and sides  Minimum operational clearance, top 450 mm		
Baking temperature adjustable up to 400 °C			
<b>Capacity:</b>			
1 x 500 mm (19 ") Pizza			

