



- Fascia stainless steel finish
- Internal chamber in galvanised steel, Lower chamber section of deck in refractory brick, vented to allow the evacuation of steam only for EPX/6-G and EPX/66-G
- Chamber doors have toughened glass window and heat proof handles.
- Internal light
- Armoured heating element upper and lower, control temperature with thermostat 50 to 450°C, Analogical thermometer, safety thermostat
- External frame in stainless steel, heat insulation in rock wool.



Steel support for oven



	H mm	Mod.
SFP/24-G	970	E3T/24-G
SFP/4-G	960	EPX/4-G
SFP/6-G	960	EPX/6-G
SFP/44-G	860	EPX/44-G
SFP/66-G	860	EPX/66-G

E3T/24-G



Electric pizza oven twin deck

- Dimension chambers 620x500xh120 mm
- 3 Control temperature thermostats 50°C to 450°C

mm	kW	V	kg	m3
920x660xh530	7,5	400-230/3	94	0,50

EPX/4-G



Electric pizza oven single deck

- Dimensions chamber 660x660xh150
- Capacity 1x 4 pizzas Ø 330mm

mm	kW	V	kg	m3
980x930xh420	4,5	400-230/3	98	0,56

EPX/6-G

Electric pizza oven single deck

- Dimensions chamber 660x990xh150
- Capacity 1x 6 pizzas Ø 330mm.

mm	kW	V	kg	m3
980x1220xh420	6,8	400-230/3	125	0,72

EPX/44-G



Electric pizza oven twin deck

- Dimensions chamber 660x660xh150
- Capacity 2x 4 pizzas Ø 330mm

mm	kW	V	kg	m3
980x930xh750	2x4,5	400-230/3	162	0,90

EPX/66-G

Electric pizza oven twin deck

- Dimensions chamber 660x990xh150
- Capacity 2x 6 pizzas Ø 330mm

mm	kW	V	kg	m3
980x1220xh750	2x6,8	400-230/3	228	1,16

If the esthetics of these ovens doesn't leave anyone indifferent, what is there left to say about their unique concept that make them the absolute **MARKET LEADER** in their category.

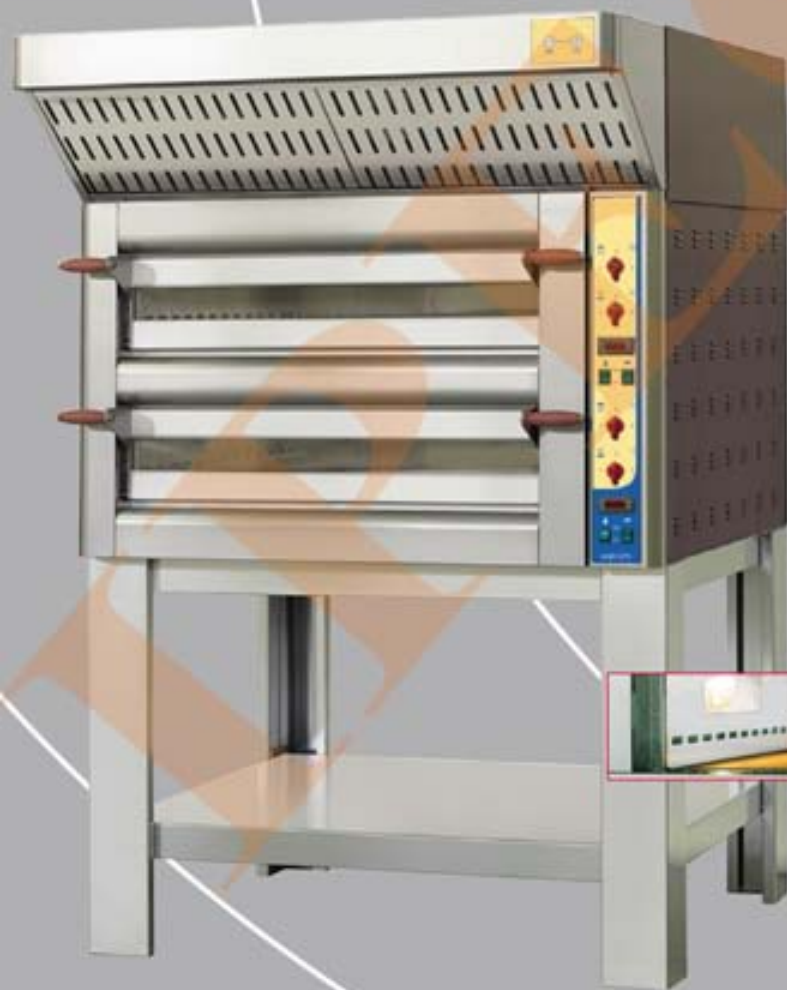


General characteristics

- Heat recovering system, unique, allowing to economize a lot of energy using heat accumulation underneath the bottom.
- Temperature regulation (500°C) through electronic thermostat.
- Interior room in stainless steel, "valve", for the evacuation of steam.
- Bottom of the room in "Cordialite" heat resistant material.
- Interior lighting "high temperature", completely integrated in the wall, avoiding contact with all sorts of objects.
- Electric resistances, armoured, placed underneath the bottom and on top of the vault, conception, avoiding temperature changes when opening the door.
- Porthole in secure glass, large dimensions (500 to 700 mm).
- Door "counterbalanced" with 2 "anti thermal" handles for easy use.
- Control panel for frontal inspection.
- Frame exterior in steel, strong isolation layer.
- Esthetic front "stainless steel".

Without forgetting what with fact famous our ovens

- Two switches per chamber controlling the plate.



Heat recovering system, unique, allowing to economize a lot of energy using heat accumulation underneath the bottom.



LD4/30X



Electric oven 1 room 1 x 4 pizza's Ø 300 mm

- Estetic front "stainless steel".
- Dimensions of the room 610x610xh160 mm.

mm	kW	V	kg	m³
1011x867xh447	4.2	400/3*	107	0.65

LD6/30X

Capacity : 1x6 pizza's Ø 300 mm, room 610x910xh160 mm.

mm	kW	V	kg	m³
1011x1167xh447	7.2	400/3*	136	0.85

LD6L/30X

Capacity : 1x6 pizza's Ø 300 mm, room 910x610xh160 mm.

mm	kW	V	kg	m³
1311x867xh447	7.2	400/3*	147	0.85

LD9/30X

Capacity : 1x9 pizza's Ø 300 mm, room 910x910xh160 mm.

mm	kW	V	kg	m³
1311x1167xh447	10.5	400/3*	177	1.1

LD8/30X



Electric oven, 2 rooms 2 x 4 pizza's Ø 300 mm

- Estetic front "stainless steel".

mm	kW	V	kg	m³
1011x867xh782	2 x 4.2	400/3*	174	1

LD12/30X

Capacity : 2x6 pizza's Ø 300 mm, room 610x910xh160 mm.

mm	kW	V	kg	m³
1011x1167xh782	2 x 7.2	400/3*	236	1.3

LD12L/30X

Capacity : 2x6 pizza's Ø 300 mm, room 910x610xh160 mm.

mm	kW	V	kg	m³
1311x867xh782	2 x 7.2	400/3*	251	1.3

LD18/30X

Capacity : 2x9 pizza's Ø 300 mm, room 910x910xh160 mm.

mm	kW	V	kg	m³
1311x1167xh782	2 x 10.5	400/3*	308	1.6

The combination (**induction/conduction**) high output and energy saving at the same time.



Possibility to place 2 ovens of the same model **one above the other**.



General characteristics :

- Room, Interior in stainless steel, Bottom in heat resistant material, evacuation "valve" for steam, internal lighting.
- Door with two "anti thermal" handles, "ceramic" glass, which allows to look inside the cooking room.
- Gas heating, through 4 burners placed in a burning room. Temperature is reached through a convection system, the bottom is heated through warmth changers (conduction basics).
 - Temperature regulation through electronic valves equipped with ignition device and security systems. Electronic thermostat "500°C".
 - Control panel, removable to ease all inspections.
- Frame, exterior in steel, strong isolation layer.



GL4/33



Gas oven 1 room 1x4 pizza's Ø 330 mm

- Estetic front "stainless steel".
- Dimensions of the room 680x680xh150 mm.

mm	kW=kcal	V	kg	m³
1060x970xh500+140	14=12000	230/1	178	0.65

GL6/33

Gas oven 1 room 1x6 pizza's Ø 330 mm

- Estetic front "stainless steel".
- Dimensions of the room 680x1010xh150 mm.

mm	kW=kcal	V	kg	m³
1060x1300xh500+140	20=17200	230/1	230	0.85

GL9/33



Gas oven, 1 room 1x9 pizza's Ø 330 mm

- Estetic front "stainless steel".
- Dimensions of the room 1010x1010xh150 mm.

mm	kW=kcal	V	kg	m³
1390x1300xh500+140	24=20640	230/1	305	1.1

CFL/33

Steam outlet for gas oven

(necessary for those who don't have a cooker hood).



mm	kg	m³
Ø 300xh140+495	8	0,10

Gamut of ovens of a high technologic standard with an innovative design...

The answer for everyone that looks for a carefully finished product.



General characteristics:

Room, interior in stainless steel, bottom in heat resistant material, internal lighting.

Door with two "auto thermal" handles, "ceramic" glass, which allows a perfect view over the cooking surface

Electric armoured resistances in stainless steel, placed under the bottom and on top of the vault

Removable control panel to ease all inspections.

"Digit" series

Sensitive keys, "digital" indication.

Temperature regulation (500°C) through micro processor, this micro processor (100 functions) allows to regulate each resistance on it's own. "Valve" with electric opening, to evacuate steam.

"Plus" series

Temperature regulation (500°C) through electronic thermostat.

2 mechanic switches per room, allowing you to adapt each room to all types of pizza and cooking formulas.

Manual "valve", to evacuate steam.

Frame, exterior in steel, very strong isolation layer. Estetics in stainless steel, rounded forms.

Heat recuperation, unique, allowing to economize a lot of energy using heat accumulation underneath the bottom.



GDX4/35X



Electric oven 1 room 1 x 4 pizza's Ø 350 mm

"Plus" series

- Dimensions of the room 700x700xh160 mm.

mm	kW	V	kg	m3
1140x1020xh435	5,1	400/3*	140	0,67

GDX6/35X

Capacity : 1x6 pizza's Ø 350 mm (room 700x1050xh160 mm).

mm	kW	V	kg	m3
1140x1370xh435	7,8	400/3*	179	0,75

GDX6/35LX

Capacity : 1x6 pizza's Ø 350 mm (room 1050x700xh160 mm).

mm	kW	V	kg	m3
1490x1020xh435	7,8	400/3*	183	0,92

GDX9/35X

Capacity : 1x9 pizza's Ø 350 mm (room 1050x1050xh160 mm).

mm	kW	V	kg	m3
1490x1370xh435	11,7	400/3*	233	1

GDX8/35X



Electric oven 2 rooms 2 x 4 pizza's Ø 350 mm

"Plus" series

- Dimensions of the room 700x700xh160 mm.

mm	kW	V	kg	m3
1140x1020xh770	10,2	400/3*	245	1,10

GDX12/35X

Capacity : 2x6 pizza's Ø 350 mm (room 700x1050xh160 mm).

mm	kW	V	kg	m3
1140x1370xh435	15,6	400/3*	310	1,40

GDX12/35LX

Capacity : 2x6 pizza's Ø 350 mm (room 1050x700xh160 mm).

mm	kW	V	kg	m3
1490x1020xh770	15,6	400/3*	316	1,47

GDX18/35X

Capacity : 2x9 pizza's Ø 350 mm (room 1050x1050xh160 mm).

mm	kW	V	kg	m3
1490x1370xh770	23,4	400/3*	405	1,90



General characteristics :

Room, interior in stainless steel, bottom in heat resistant material, internal lighting.

Door with two "auto thermal" handles, "ceramic" glass, which allows a perfect view over the cooking surface.

Electric armoured resistances in stainless steel, placed under the bottom and on top of the vault.

Removable control panel to ease all inspections.

"Digit" series

Sensitive keys, "digital" indication.

Temperature regulation (500°C) through micro processor, this micro processor (100 functions) allows to regulate each resistance on it's own.

"Valve" with electric opening, to evacuate steam.

"Plus" series

Temperature regulation (500°C) through electronic thermostat.

2 mechanic switches per room, allowing you to adapt each room to all types of pizza and cooking formulas.

Manual "valve", to evacuate steam.

Frame, exterior in steel, very strong isolation layer. Estetics in stainless steel, rounded forms.

Heat recuperation, unique, allowing to economize a lot of energy using heat accumulation underneath the bottom.

CGD/1X



Electric oven 1 room 1 x 11 pizza's Ø 300 mm

- Estetic front "stainless steel", "Plus" series.

- Dimensions of the room 1180x1180xh160 mm.

mm	kW	V	kg	m ³
1420x1580xh435	11.7	400/3*	240	1.6

CGD/2X



Electric oven, 2 rooms 2 x 11 pizza's Ø 300 mm

- Estetic front "stainless steel", "Plus" series.

- Dimensions of the room 1180x1180xh160 mm.

mm	kW	V	kg	m ³
1420x1580xh770	2 x 11.7	400/3*	410	2.3

FF133



Electric oven "high temperature" quartz

- made in stainless steel, door with athermic handles
- Reaches temperature very fast, ground in warmkeeping stones
- Perfect to cook Pizza (dia 330mm) fresh in 3 min, deepfreeze in 4,3 min
- Heated by infrared quartz tubes, thermostat 0 till 350°C, timer from 0 till 15min or continu, each quartz tube has independant controls

mm	kW	V	kg	m ³
480x465xh240	2	230/1	18	0,13

MICR095



Electric oven 1 chamber

- Esthetic finishing with front in "stainless steel".
- Cooking chamber 400x425xh135 mm.

mm	kW	V	kg	m ³
670x570xh390	2,3	230/1	42	0.25