



## Pizza Oven

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### PZ4302 D

Achieve exceptional results with all types of pizza in the Roller Grill Fire Stone Pizza Ovens featuring our unique split heat regulation system:

- fire stone base above infrared elements with separate regulation .
- thermostat controlled baking chamber with powerful infrared heating elements

So you can adapt your pizza oven to give the perfect heat to the base, from the thin Toscana style pizza though the medium thick Napolitano to the American style deep pan base. Also through the upper thermostat you set the heat depending on type and volume of topping. You give your customers fast , high quality results saving you in time and energy costs.

Baking times: Fresh Pizza in 3'30      Frozen Pizza in 4'30

The PZ4302 D can accommodate up to a 16" dia or 600mm x 400mm tray pizzas

Also when used as a deck oven / grill with low base heat the PZ4302 D can be used with a wide variety of savoury snacks; broschetta, welsh rarebit, ready meals etc

Features : Independent deck control; 15 minute timer with constant override position; 350°C thermostat; independent element control, firestone base.



<b>Weight</b>	<b>58kg</b>
<b>Dimensions (mm)</b>	<b>895 X 580 X 270</b>
<b>Power</b>	<b>5Kw (2 x 13amp)</b>
<b>Cooking Surface (mm)</b>	<b>660 x 430 ( 1x16" or 2x12" dia)</b>
<b>Temp C (min)</b>	<b>50</b>
<b>Temp C (max)</b>	<b>350</b>