



The Bakery Equipment Specialist

# All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •

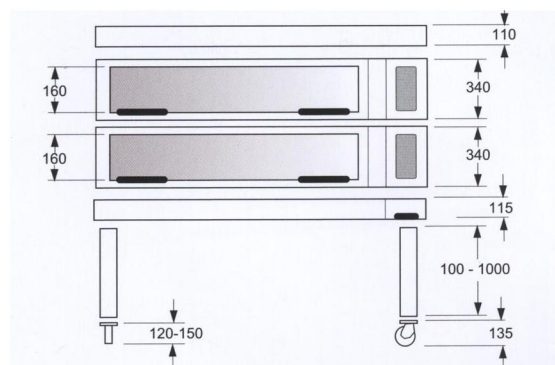


## Robust and flexible design

Classic Pizza Oven is of modular design and available in four different widths. An oven can easily be upgraded in capacity up to maximum three decks.

Around the oven chamber Classic Pizza Oven has a 120 mm layer of rock wool insulation for superior heat economy and a safer working environment. The oven door is designed with ergonomic handles and a large window of ceramic glass. The double built-in halogen lighting distributes a warm and even light, has a longer life span and can withstand high temperatures.

A convenient unloading shelf, stone soles, stainless steel shelf stand and aluminium legs with adjustable feet are standard execution on Classic Pizza Oven.



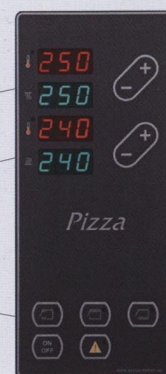
## User-friendly instrument panel

The instrument panel with clearly visible symbols and controls is easy-to-use and angled towards the operator. All controls are located on the right-hand side, which simplifies installation and servicing.

Top temperature

Bottom temperature

Functions



## Technical information

Model	DC-1P	DC-2P	DC-2EP	DC-3P
El load (kW)	5.4	7.9	10.4	12.9

N.B. Electrical load per oven deck.

## Option

- Pull-out shelf

## Measurements

