

DECK OVENS

N-SERIES – DECK OVEN

Compact baking brilliance! Bench sized combined deck and pizza oven with same high baking qualities as a large oven. The flexibility is extraordinary, switch from stone baked pizzas and bread to pastries in a moment! Fits perfect on the counter in hotels, showrooms, pubs or cafés!

FEATURES AND BENEFITS

Small bench oven with outstanding flexibility.
Adaptable for bread, pizza and pastry.

Same high quality baking as in large deck ovens with advanced steam package system.
High quality heating and steam system.

Control panel with touch screen and user-friendly interface makes it easy to use and learn.

Energy Efficient.
Heavily insulated. Three glazed window keeps the heat inside.

Stone hearth and tray grid as standard.
Flexible baking with both stone hearth and tray grid.

Plug and Play!
Quick and simple installation.

Simple top- and bottom heat control.
Easy to control the top and bottom heat individually.

High quality door gasket and well insulated oven chamber.
Keeps the heat inside the oven and keeps the handle cool.

Delivered with three baking trays.

Max baking temperature 315°C.



N-Series



OPTIONS

Water Filter.

TECHNICAL

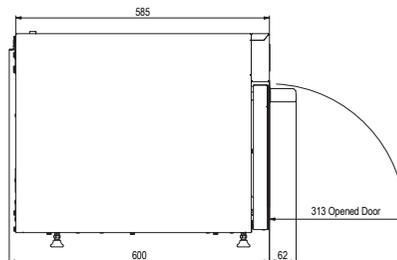
Maximum baking temperature	315°C
Weight	65 kg.
Water Connection	DN10 / 3/8".
Internal dimensions (W x H x D* mm)	445 x 215 x 445.
Door opening height mm	180 mm.
Power supply:	2.2 kW.

MEASUREMENTS

Front



Side



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