

CHRIS ROE

the catering equipment professionals



PO425

Lincat Premium Pizza Ovens

- Heavy duty professional pizza ovens
- Available in single and double deck formats
- Floor stands and stacking kits available
- Independent controls for top and base
- 20-minute audible timer
- 480°C maximum temperature



PO630-2 with floor stand

| MODEL | H | W | D | kW | COMMENT | LIST PRICE | OUR PRICE |
|---|------|------|------|------|----------------------------------|------------|-----------|
| Compact premium pizza ovens (cooking area 535 x 532mm): | | | | | | | |
| PO425 | 375 | 886 | 902 | 3 | Single deck compact pizza oven | 1727.00 | 982.00 |
| PO425-2 | 675 | 886 | 902 | 6 | Double deck compact pizza oven | 2979.00 | 1663.00 |
| PO425FS | 1150 | | | | Floor stand for compact models | 479.00 | 359.00 |
| PO425SK | | | | | Stacking kit for compact models | 198.00 | 149.00 |
| Standard size premium pizza ovens (cooking area 620 x 620mm): | | | | | | | |
| PO430 | 375 | 966 | 1002 | 4.2 | Single deck standard pizza oven | 1918.00 | 1087.00 |
| PO430-2 | 675 | 966 | 1002 | 8.4 | Double deck standard pizza oven | 3377.00 | 1874.00 |
| PO430FS | 1150 | | | | Floor stand for standard models | 524.00 | 393.00 |
| PO430SK | | | | | Stacking kit for standard models | 215.00 | 161.00 |
| Large premium pizza ovens (cooking area 940 x 620mm): | | | | | | | |
| PO630 | 375 | 1286 | 1002 | 7.2 | Single deck large pizza oven | 2368.00 | 1334.00 |
| PO630-2 | 675 | 1286 | 1002 | 14.4 | Double deck large pizza oven | 4220.00 | 2320.00 |
| PO630FS | 1150 | | | | Floor stand for large models | 605.00 | 454.00 |
| PO630SK | | | | | Stacking kit for models | 262.00 | 197.00 |
| Installation package, including mains cable | | | | | | | 150.00 |

Power requirements:

- PO425: 13 amp plug-in
- PO425-2: 32 amp single phase
- PO430: 20 amp single phase
- PO430-2: 45 amp single phase or 3-phase x 15 amp
- PO630: 32 amp single phase or 3-phase x 10 amp
- PO630-2: 3-phase x 21 amps per phase