

CHRIS ROE

the catering equipment professionals

Lincat Standard Pizza Ovens

- Perfect for cooking deep pan, thin crust, fresh dough, part-baked or frozen pizzas
- Ideal for garlic bread, lasagne, jacket potatoes, pies, pasties and pastries
- Will double stack
- Floor stands available
- Single piece firebrick base for crisp results
- Independent controls for top and base
- Initial heat-up time 35 minutes to 240°C
- Maximum temperature 400°C
- 20-minute audible timer
- Fully insulated



PO49X compact pizza oven
4 x 9" or 2 x 12" pizzas



PO69X extra wide pizza oven
2 x 14" pizzas



PO89X twin deck compact pizza oven
8 x 9" or 4 x 12" pizzas

MODEL	H	W	D	kW	COMMENT	LIST PRICE	OUR PRICE	
PO49X	320	810	740	2.8	Single deck oven	1250.00	715.00	
POFS	1150	810	670	n/a	Floor stand for PO49X	569.00	427.00	
PO69X	320	1010	740	2.8	Large single oven (2 x 14" pizzas)	1554.00	885.00	
PO69FS	565	1010	670	n/a	Floor stand for PO69X	710.00	533.00	
Delivery and installation (PO49X, PO69X)								60.00
PO89X	565	810	740	5.7	Twin deck oven, independent ovens and controls	2111.00	1193.00	
POFS	1150	810	670	n/a	Floor stand for PO89X	569.00	427.00	
Installation package, including mains cable (PO89X)								90.00

Power: PO49X/PO69X - 13 amp socket, PO89X - 32 amp supply