



Pizza Oven Single Deck

“Anvil’s Single Deck Pizza Oven is a robust, well engineered product ideally suited for many food making applications. They can be used for pizzas, defrosting ready-made food, reheating, etc.”

Model: POA1120

APPLICATION

- Perfect for coffee shops, pizzerias and cafes

CONSTRUCTION

- 2 x Ceramic plates
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temperature
- Glass viewing window
- Maximum temperature 400°C

HEATING

- Powerful top and bottom heating elements

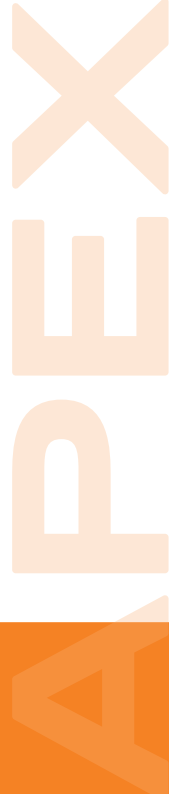
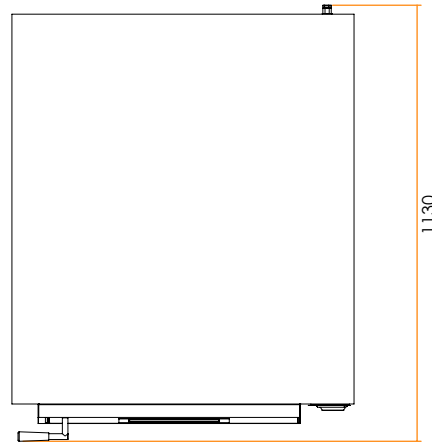
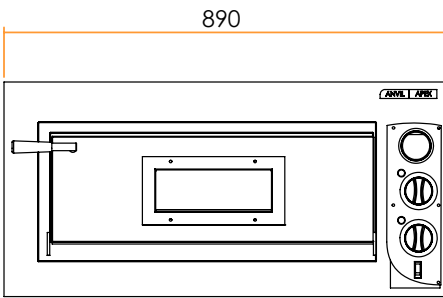


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YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
 POWER RATING (380V3P N~/50Hz)
 DIMENSIONS (mm) (W x D x H)
 BOX DIMNS (mm) (W x D x H)
 PACKED WEIGHT (kg)

- Unit not available in 120/60Hz configuration

PIZZA OVEN SINGLE DECK

POA1120
 7.2kW
 890 x 432 x 1030
 990 x 530 x 1160
 80

Model: POA1120

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.



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Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.