

E Line Pizza Ovens



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Want to add pizza to your menu? These compact ovens are the best way to serve freshly baked, authentic pizza to your customers.

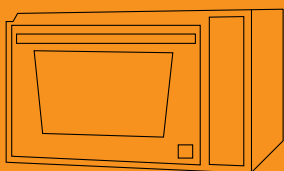
Designed and manufactured in Italy, these pizza ovens have a stone base to deliver an authentic crispy pizza crust. They also feature dual cooking levels and are suitable for baking a variety of goods.

Features:

- Compact, benchtop oven with different size options
- Stone base delivers authentic pizza crust
- Multiple levels to cook more in less space
- Separate control for top element and stove base
- Cook pizzas as well as other foods
- Digital timer and thermostat to 450 degrees
- Internal light
- Cool to touch outer with airflow



Model	Dimensions (WxDxH)	Dimensions (Inner)	Levels	Electrical Supply	Power	Weight
P234H	535 x 585 x 345mm	350 x 410 x 170mm	2	230v single phase	3 kW	22kg
P250H	685 x 685 x 345mm	700 x 410 x 170mm	2	380v 3 phase	4.3kW	40kg



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