



SERIES: PizzaMaster 400 series
ITEM NUMBER: **BP 80099-01**

PizzaMaster 402ED-2 Countertop Oven

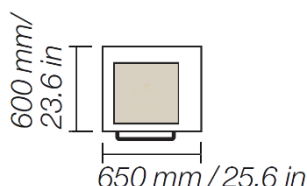
PIZZAMASTER COUNTERTOP FEATURES:

- Hearth of Natural material with crisping function
- Digital display and turbo start function
- See-through oven door with heat-reflecting glass
- Automatic timer with alarm
- Dual halogen lighting in each deck
- Effective insulation and low energy consumption
- Unique Scandinavian design and quality
- Turbo start function
- Stackable, and compact



DIMENSIONS:

Deck Dimensions PM 400
Standard Width Series



OPTIONAL ACCESSORIES:

- Support for Countertop series
- Artisan high temperature clay stone
- High temperature 500°C
- Stacking kit
- Steam system
- Pizza loading peel
- Phantom black or royal gold finish

TECHNICAL INFORMATION

Separate Decks per Oven	2	
Stones per Oven	4	
External Dimensions W x D x H (mm)	650 x 600 x 800	
Internal Dimensions W x D x H (mm) (per hearthstone)	410 x 410 x 85 (4 pcs)	
Weight	100 kg	
Power Consumption (Kw per oven)	9.10	
Max. working temperature	400°C (500°C option)	
Power Connection	1 phase, 230V or 3 phase, 400V, 50Hz	
Rated Current (A per oven)	1 phase, 230V	3 phase, 400V
	39.6	13.5