PRISMA FOOD GAS DECK OVEN

- Stainless steel & powder coated steel construction
- Stone sole interior
- Recommended max temp for safe continuous usage is 350°C
- Compact design
  Sheathed heating elements
- Internal lighting viewing window
- Rock wool insulation
- German Ego controls
- Available in LPG or Natural Gas



Code	Temperature Range (°C)	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Single Deck –9 x 30cm pizzas						
PMG-9	40 - 450	1305x1362x560	920x920x150	164	3/4"	97
Stand						
PMG-9-S	–	1300x1140x860		23	—	—

BLACK PANTHER DECK OVENS

BakerMAX

- Temp. 50 to 500ºC
- Temperature read-out
- Stone sole
- Interior light
- Separate top & bottom heat controls for each deck
- Viewing window
- Balanced oven doors for safe opening





Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Wide Series – 1190Wx710Dmm					
Single Deck - 6 x 30cm pizzas					
EP-1-1-SDE	1190x710x430	915x610x140	95	415	7.2/3~N
Double Deck - 12 x 30cm pizzas					
EP-1-SDE	1190x710x750	2x 915x610x140	120	415	14.4/3~N
Standard Series – 910Wx820D					
Single Deck - 4 x 30cm pizzas					
EP-2-1E	910x820x430	610x610x140	68	415	4.2/3~N
Double Deck - 8 x 30cm pizzas					
EP-2E	910x820x750	2x 610x610x140	118	415	8.4/3~N
Stands					
EP-1-1-SD-S	1190x710x960		33	—	—
EP-1-SD-S	1190x710x860		33	—	—
EP-2-1-S	890x710x960		24	—	—
EP-2-S	890x710x860		24	—	—

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ