



## **COOKING EQUIPMENT**

#### **SERVING THE FOOD INDUSTRY SINCE 1951**

# ENTRY MAX SERIES PIZZA OVENS WITH SINGLE CHAMBER AND DOUBLE CHAMBER

Item #: 40635 / 40636 / 45199

Model #: PE-IT-0019-S / PE-IT-0038-D / PE-IT-0038-DS











## **COOKING EQUIPMENT**

**ENTRY MAX SERIES PIZZA OVEN WITH SINGLE CHAMBER** 



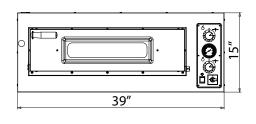
#### Features:

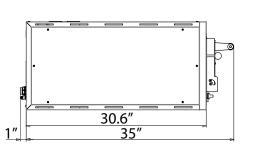
- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Up to 2 single-chamber oven can be placed on top of each other without the need for an exhauster connection
- Insulation is evaporated fiberglass
- · Left-sided handles
- Upon request the machines can be produced in a "full refractory stone" version and for single-phase operation.
- \* Special Order are available for the following upon request: stands, casters, hoods, vents and suction motor

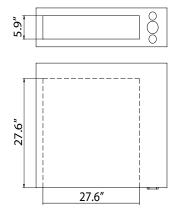


Related Accessories - sold separately			
ITEM NUMBER	ITEM NUMBER DESCRIPTION		
41600	Stainless steel stand		
41607	Stainless steel hood		
40645	Wheels for all pizza oven stands		

ı	5.6 kW Entry Max Series Pizza Oven with Single Chamber			
	ITEM NUMBER	40635		
	MODEL	PE-IT-0019-S		
	MAXIMUM TEMPERATURE	842° F / 450° C		
	ELECTRICAL	220V / 60 /3		
	POWER	5.6 kW		
	CHAMBER DIMENSIONS (LxDxH)	27.6" x 27.6" x 5.9" 700 x 700 x 150 mm		
	FULL REFRACTORY STONE DIMENSIONS	26.4" x 27" x 5.31" 670 x 685 x 135 mm		
	EXTERNAL DIMENSIONS (LxDxH)	39" x 36" x 15" 990 x 920 x 380 mm		
	PACKAGING DIMENSIONS (LxDxH)	40.2" x 39" x 20.9" 1020 x 990 x 530 mm		
	NET WEIGHT	74 kg./ 163 lbs.		
	GROSS WEIGHT	77 kg. / 170 lbs.		









max 4 x 12"



max 4 x 13"



max 1 x 18"



max 1 x (24" x 16")

#### **OMCAN INC.**

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## **COOKING EQUIPMENT**

**ENTRY MAX SERIES PIZZA OVEN WITH DOUBLE CHAMBER** 



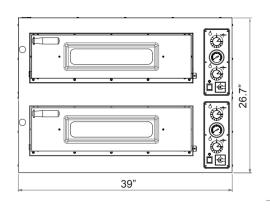
#### Features:

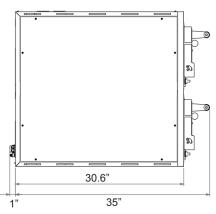
- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Up to 2 single-chamber oven can be placed on top of each other without the need for an exhauster connection
- · Insulation is evaporated fiberglass
- · Left-sided handles
- Upon request the machines can be produced in a "full refractory stone" version and for single-phase operation.
- \* Special Order are available for the following upon request: stands, casters, hoods, vents and suction motor

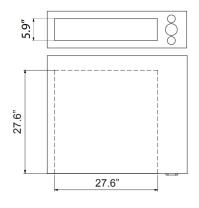


Related Accessories - sold separately			
ITEM NUMBER	DESCRIPTION		
41422	Stainless steel stand		
41607	Stainless steel hood		
40645	Wheels for all pizza oven stands		

11.2 kW Entry Max Series Pizza Oven with Double Chamber					
ITEM NUMBER	40636	45199			
MODEL	PE-IT-0038-D	PE-IT-0038-DS			
ELECTRICAL	220V / 60 / 3	220V / 60 / 1			
POWER	11.2 kW				
MAXIMUM TEMPERATURE	842° F / 450° C				
CHAMBER DIMENSIONS (LxDxH)	27.6" x 27.6" x 5.9" (x2) 700 x 700 x 150 mm (x2)				
FULL REFRACTORY STONE DIMENSIONS	26.4" x 27" X 5.31" 670 x 685 x 135 mm				
EXTERNAL DIMENSIONS (LxDxH)	39" x 36" x 26.7" 990 x 920 x 680 mm				
PACKAGING DIMENSIONS (LxDxH)	40.2" x 39" x 32.3" 1020 x 990 x 820 mm				
WEIGHT	149 kg./ 328.5 lbs.				
GROSS WEIGHT	165 kg./ 363 lbs.				









max 4 x 12"



max 4 x 13"



max 1 x 18"



max 1 x (24" x 16")

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