



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

ENTRY MAX SERIES PIZZA OVENS WITH SINGLE CHAMBER AND DOUBLE CHAMBER

Item #: 40635/ 40636

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











COOKING EQUIPMENT

ENTRY MAX SERIES PIZZA OVEN WITH SINGLE CHAMBER



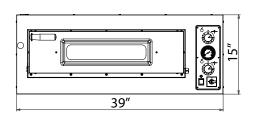
Features:

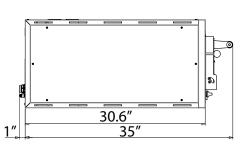
- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Up to 2 single-chamber oven can be placed on top of each other without the need for an exhauster connection
- 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

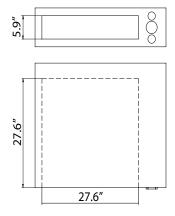


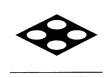
Related Accessories - sold separately	
ITEM NUMBER	DESCRIPTION
41600	Stainless steel stand
41607	Stainless steel hood
40645	Wheels for all pizza oven stands

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



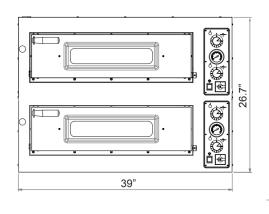
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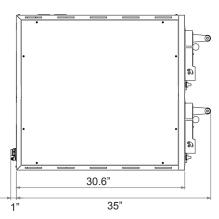
- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Up to 2 single-chamber oven can be placed on top of each other without the need for an exhauster connection
- · 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

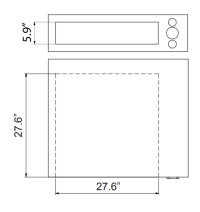


Related Accessories - sold separately		
ITEM NUMBER	DESCRIPTION	
41422	Stainless steel stand	
41607	Stainless steel hood	
40645	Wheels for all pizza oven stands	

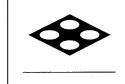
11.2 kW Entry Max Series Pizza Oven with Double Chamber			
ITEM NUMBER	40636		
MODEL	PE-IT-0038-D		
MAXIMUM TEMPERATURE	842° F / 450° C		
ELECTRICAL	220V / 60 /3		
POWER	11.2 kW		
CHAMBER DIMENSIONS (LxDxH)	27.6" x 27.6" x 5.9" (x2) / 700 x 700 x 150 mm (x2)		
FULL REFRACTORY STONE DIMENSIONS	26.4" x 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.		







165 kg./ 363 lbs.







GROSS WEIGHT



max 4 x 12"

max 4 x 13"

max 1 x 18"

max 1 x (24" x 16")

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