

P-SERIES OPTIONS



The energy efficient P-Series incorporates excellent insulating properties where the heat reflecting glass surface creates a cooler workplace while maintaining the heating efficiency of the oven. The excellent ergonomic design of the oven with its solid, robust and compression-spring door construction along with the stainless steel, bead-blasted handles provides a good work environment as does the optimum height between decks.



OPTIONS P-SERIES

Dimensions

1. Beyond Black

Design in black stainless steel with anti-fingerprint coating that protects the surface from smudge and facilitates cleaning. The magic touch of black sets the design to the next level.

2. Without sturdy legs with lockable wheels and pull out shelves

Legs, two shelves and wheels are standard (exception P201, P202) The price is deducted if not needed. Can be ordered separately.

3. Separated Power Supplies

Separate electrical supply per deck for separate feeding and lower connection power.

4. Door with double glazed window per deck

Makes the oven more heat efficient and gives a better working climate in the restaurant kitchen.

5. Disassembled decks

The oven is shipped unassembled. Recommended for installation in tight spaces.

P200

Width: 1120 mm

Depth: 591 mm

Depth with canopy: 686 mm

Max. 2 decks.

P400

Width: 1120 mm

Depth: 915 mm

Depth with canopy: 1010 mm

Max. 3 decks.

P600

Width: 1475 mm

Depth: 915 mm

Depth with canopy: 1010 mm

Max. 3 decks.

P800 / P800D

Width: 1830 mm

Depth: 915 / 1060 mm

Depth with canopy:

1010 / 1155 mm

Max. 3 decks.

	P200	P400	P600	P800	P800D
Beyond Black	○	○	○		
Without sturdy legs with lockable wheels and pull out shelves		○	○	○	○
Separated Power Supplies	○	○	○	○	○
Door with double glazed window per deck	○	○	○	○	○
Disassembled decks		○	○	○	○

● Standard

○ Options