



Transform your business into a Pizzeria with the VP2 Evolution Pizza Oven... cooks pizzas in 2 minutes.

A small oven with enormous capabilities! Perfect for hotels, bars, clubs and fast food outlets.



Model
STVP2E

Pizza Oven



Medium Duty; Semi-Automatic; CE Approved

Model STVP2E Pizza Oven

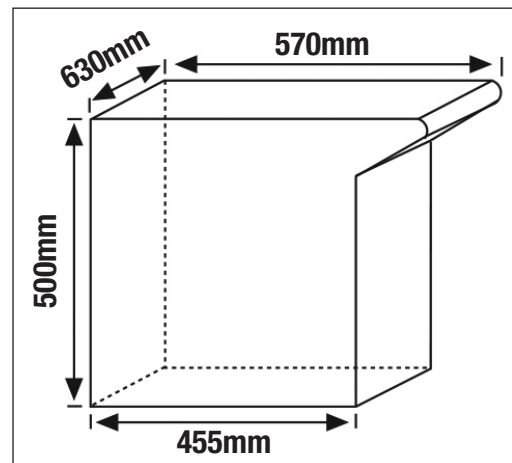
The VP2 Evolution is equipped with a built-in extractor hood perfect for those who don't have or cannot install external extractor hoods. At only 63cm this compact oven fits perfectly in even the smallest of kitchens. Using the two independent oven chambers foods can be cooked in fast succession. With its elegant design, the VP2 Evolution delivers professional results everytime quickly. Perfect for hotels, bars, clubs and fast food outlets.

The main features are:

- Capable of cooking pizzas in 2 minutes;
- 2 cooking chambers;
- Equipped with a built-in extractor hood with a carbon activated filter;
- Cooking chambers are reinforced to prevent warping at very high temperatures;
- East to use electronic temperature and timer controls with interactive graphics;
- CE Approved.

SPECIFICATIONS

Overall Dimensions (W x D x H mm)	630 x 570 x 500
Chamber Dimensions (W x D x H mm)	410 x 360 x 90
Voltage	240V 50Hz
Power	12 Amp 2600W
Working Temperature max	450°C
Net weight (kg)	46



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