

# Pizza Oven

**Gas/ Electric Pizza Oven Series (500°C EGO) Germany Brand**



**EK150-100**  
**EK150-102**



**EK150-101**  
**EK150-103**

- \*The oven is special designed for baking Pizzas, Biscuit, Egg-tart and cookies ;
- \*All body material in full S/S 430 # with superior quality or Iron coating
- \*The use of special brick stone with good storage temperature;
- \*With mechanical thermostat 500°C EGO which is Imported from Germany with high quality, controlling temperature automatically and constant
- \*Using superior stainless steel heater (#304) enable to make durable and heating even;
- \*with flame-out protection device is in unexpected status to ensure safty;
- \*The chamber material for all oven is used for aluminizing plate with fast heat transfer,high temperature resistant as well as be met with food safety standards ;
- \*The oven with automatic pulse igniting and extinguishing safety valve in case of failure igniting ;

Model	EK150-100	EK150-101	EK150-102	EK150-103
Description	Gas Single Deck One Tray Pizza Oven	Gas Single Deck One Tray Pizza Oven	Electric Single Deck One Tray Pizza Oven	Electric Single Deck One Tray Pizza Oven
Volts	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz
Power (W)	100	100	4200	4200
Dimensions (mm)	1000×830×480	1000×830×480	890×790×460	890×790×460
Material	Stainless Steel	Iron coating	Stainless Steel	Iron coating
Heating Tube	—	—	304 S/S	304 S/S
Certificate	—	—	CE	CE

# Pizza Oven



**EK150-198**  
**EK150-199**



**EK150-200**  
**EK150-201**

Model	EK150-198	EK150-199	EK150-200	EK150-201
Description	Electric Pizza Oven	Gas Pizza Oven	Electric Pizza Oven	Gas Pizza Oven
Volts	380V 50/60Hz	220~240V 50/60Hz	380V 50/60Hz	220~240V 50/60Hz
Power (W)	8400	200	8400	200
Outer Material	S/S and Aluminized Plate	S/S and Aluminized Plate	Black S/S and Aluminized Plate	Black S/S and Aluminized Plate
Heating Tube	S/S #304	–	S/S #304	–
Temperature	500 °C	500 °C	500 °C	500 °C
Stone Qty	2	2	2	2
Dimensions (mm)	890x780x740	1000x780x850	890x780x740	1000x780x850
Certificate	CE	–	CE	–

# Pizza Oven

## Economic Gas/Electric Pizza Ovan Series(400°C Temperature Controller)



**EK150-104**



**EK150-105**

- \*The oven is suitable for all types of bread, cake, biscuit, mooncake, bean, pizza and cookies ETC;
- \*Front Body material in S/S #430 with superior quality, other body sides material is used by aluminizing sheet which with good looking, strong rust-proof, this material won't get rusting after use at least 8 years;
- \* Using large perspective window and double-layer tempered glass is very convenient to observe the status of baking things at any time and with light device ;
- \*With Microcomputer digital Temperature display meter (0-400°C), controlling temperature automatically and constant, The top and bottom fire is controlled separately;
- \*Using high-quality XIR Extreme infrared heater to make even heating ;
- \*The chamber material for all oven is used for aluminized cold with fast heat transfer, high Temperature Resistant as well as to meet with food safety standards ;

Model	EK150-104	EK150-105
Description	Gas Single Deck Three Trays Baking Oven	Electric Single Deck Three Trays Baking Oven
Volts	220~240V 50/60Hz	220~240/380V 50/60Hz
Power (W)	100	6600
Dimensions (mm)	1350×850×530	1300×820×455
Material	Painted Steel With Stainless Steel	Painted Steel With Stainless Steel
Heating Tube	—	Infrared
Certificate	—	CE

# Pizza Oven

## Common Electric Pizza Oven



**EK150-106**

- \*The oven is suitable for all types of bread, cake, biscuit, mooncake, bean, pizza and cookies ETC
- \*Front Body material in S/S with superior quality, other body sides material is used by aluminizing sheet which with good looking, strong rust-proof, this material won't get rusting after use at least 8 years
- \*Using large window and double-layer tempered glass is very convenient to observe the status of baking things at any time and with light device
- \*With Microcomputer digital Temperature display meter (20-300°C), controlling temperature automatically and constant, The top and bottom fire is controlled separately
- \*Using high-quality XIR Extreme infrared heater to make even heating
- \*The chamber material for all oven is used for aluminized cold with fast heat transfer, high Temperature Resistant as well as to meet with food safety standards

Model	EK150-106
Description	Electric Single Deck Two Trays Baking Oven
Volts	220~240V 50/60Hz
Power (W)	3000
Dimensions (mm)	890×577×420
Material	S/S and Aluminized Plate
Heating Tube	Infrared
Certificate	—

## Pizza Oven



**EK150-202**  
**EK150-203**

Model	EK150-202	EK150-203
Description	Electric Pizza Oven	Gas Pizza Oven
Volts	380V 50/60Hz	220~240V 50/60Hz
Power (W)	13200	200
Outer Material	S/S and Aluminized Plate	S/S and Aluminized Plate
Heating Tube	Infrared	—
Stone Qty	4	4
Dimensions (mm)	1300x820x1250	1350x850x1250
Certificate	CE	—



# Pizza Oven



**EPO-S-1A**



**EPO-D-2A**

Model	EPO-S-1A	EPO-S-1B	EPO-D-2A	EPO-D-2B
Description	Single Deck Pizza Oven	Single D eck Pizza Oven	Double Deck Pizza Oven	Double Deck Pizza Oven
Volts	380~415V/50Hz	380~415V/50Hz	380~415V/50Hz	380~415V/50Hz
Power (W)	7200	4200	14400	8400
Dimensions (mm)	910x1120x430	910x820x430	910x1120x750	910x820x750
N.W. (kg)	88	68	154	118
Certificate	CE	CE	CE	CE

# Pizza Oven



**QP1-2-2**



**QP2-2-2**

Model	QP1-2-2	QP2-2-2
Description	Pizza Ovan	Pizza Ovan
Volts	220~240V/50Hz	220~240V/50Hz
Power (W)	2000	3000
Material	S/S	S/S
Chamber Dimension (mm)	400x400x120	400x400x120
Pizza Stone Size (mm)	400x400	400x400
Dimensions (mm)	560x570x280	560x570x440
N.W. (kg)	19.8	31.8
Certificate	CE	CE

## Pizza Oven



<b>Model</b>	<b>CE220-118</b>
<b>Description</b>	Pizza Oven
<b>Volts</b>	220~240V/50Hz
<b>Power (W)</b>	3000
<b>Material</b>	S/S 430
<b>Temperature Range</b>	60~300°C
<b>Timer</b>	30Min
<b>Pizza Stones</b>	2
<b>Dimensions (mm)</b>	560x605x414
<b>N.W. (kg)</b>	28
<b>Certificate</b>	—



## Pizza Oven



**EK100-112**



**EK100-114**

Model	EK100-112	EK100-114
Description	Pizza Oven	Pizza Oven
Volts	220~240V/50Hz 380~415V/50Hz	220~240V/50Hz 380~415V/50Hz
Power (W)	4500	9000
Outer Material	Metal Coating	Metal Coating
Stone & Size (mm)	330x600x15 x2pc	330x660x15 x4pcs
Internal Size (mm)	660x660x160	660x660x160
Temperature Range	50-500°C	50-500°C
Dimensions (mm)	950x840x420	950x840x740
Certificate	CE	CE

# Pizza Oven



**PO-1120**



**PO-1120-D**

Model	PO-1120	PO-1600	PO-1120-D
Description	Conveyor Pizza Oven	Conveyor Pizza Oven	Conveyor Pizza Oven-Digital
Volts	220~240V/50Hz	380V/50Hz	220~240V/50Hz
Power (W)	6700	10300	6700
Belt Dimensions (mm)	560x385	800x540	560x385
Dimensions (mm)	1125/1460x580x435	1565/2140x750x1110	1125/1460x580x435
N.W. (kg)	46	86	49
Certificate	CE	CE	-

## Pizza Oven



**EK300-101**



**EK300-103**

Model	EK300-101	EK300-103
Description	Pizza Oven	Pizza Oven
Volts	220~240V/50Hz/1PH 380V/50Hz/3PH	380V/50Hz/3PH
Power (W)	5000	9000
Outer Material	Coated Metal	Coated Metal
Heating Element Material	S/S #304	S/S #304
Temperature Range	0~500℃	0~500℃
Thermostat	EGO	EGO
Timer	120Min	120Min
Pizza Stones	330x660mm x2pcs	330x660mm x4pcs
Inner Size	660x660x160mm	660x660x160mm
Dimensions	950x905x420mm	950x905x740mm
N.W. (kg)	68	115
Certificate	CE	CE