E Line
Pizza Oven



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E Line Pizza Oven

Want to add pizza to your menu?

These compact ovens are the best way to serve freshly baked, authentic pizza to your customers.

Designed and manufactured in Italy, these pizza ovens have a stone base to deliver an authentic crispy pizza crust. They also feature dual cooking levels and are suitable for baking a variety of goods.

Key Features

- Compact and benchtop oven with different size options
- Multiple levels to cook more in less space
- Separate temperature control for each level
- Cook pizzas as well as other foods
- Internal light
- Fan cooled stainless exterior
- Tempered, triple glazed front door external, ceramic glass internal

Model Number	EFE-P134H500	EFE-P134HA500	EFE-P234H500
Model Name	P134H Single Level 500°C with Biscotto Stone	P134H Single Level High Cavity 500°C with Biscotto Stone	P234H Double Level 500c with Biscotto Stone
Outer Dimensions W x D X H (mm)	540 x 590 x 270	540 x 590 x 350	540 x 590 x 350
Inner Dimensions W x D X H (mm)	350 x 400 x 110	350 x 400 x 180	350 x 410 x 75
Max Temp (°C)	500	500	500
Levels	1	1	2
Power Supply	10 amp	10 amp	15 amp
Power	2.4 kW	2.4 kW	3.1 kW
Weight	27 kg	30 kg	27 kg



P134H 500 with Biscotto Stone



P134HA 500 with Biscotto Stone



P234H 500 with Biscotto Stone

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