



FORNITALIA MG2 105/105
Pizza Oven

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Introducing the NEW range of professional Pizza ovens - the Fornitalia MG Pizza Ovens



The new Fornitalia MG Range is produced with a Double chamber 105/105

Its main characteristics are:

- Front in stainless steel
- Ergonomic handle
- 2 Windows each deck
- Internal chamber in stainless steel 430
- Refractory base
- Internal lighting with on/off switch
- Control panel with adjustment top / bottom.
Regulation with mechanical thermostat, mechanical Pyrometer.
"Large", knobs in solid aluminium.

Double Deck
MG2 105/105



Oven comes standard on a Stand with Wheels.
Warming Cabinet optional extra.

PIZZA OVEN FORNITALIA MG2 DECK OVEN	
	Fornitalia Black Line MG2 105/105 Deck Oven
Double Deck + Oven Hood	<p>18 x 33cm Pizza's</p>
Dimensions External (WxDxH)	1360mm x 1470mm x 970mm
Temperature Range	60 °C to 400 °C
Power	21.68 kW
Electrical	3 Phase — 415V, 4.2 Kw
Stand To Suit on Wheels	Included (1360mm W x 1200mm D x 910mm H)
Warranty	1 Year