

OVENS - 1 of 4

iNOKSAN PIZZA OVENS



HIGH PERFORMANCE COMPACT EUROPEAN PIZZA DECK OVENS

s/s • stone sole • interior light • viewing window • top & bottom controls for perfect baking

European designed & made • the most affordable, high performance ovens • temp. 50 to 450°C



FMP-P501 **\$2,817.00** \$2.71

• 4 x 25cm pizzas per deck (1 deck = 4 pizzas)
Interior: 500mmWx500Dx100H; Exterior: 800mmWx720Dx390H; 56kg
Dual Voltage: 415V; 2~N; 4.0kW; 8.5A or 240V; 17A



FMP-P502 **\$3,829.00** \$3.68

• 4 x 25cm pizzas per deck (2 decks = 8 pizzas)
Interior: 500mmWx500Dx100H; Exterior: 800mmWx720Dx500H; 73kg
Dual Voltage: 415V; 3~N; 6.0kW; 8.5A or 240V; 25A



FMP-P621 **\$3,526.00** \$3.39

• 5 x 25cm or 4 x 30cm pizzas per deck (1 deck = 4 to 5 pizzas)
Interior: 620mmWx620Dx150H; Exterior: 920mmWx820Dx440H; 75kg
Dual Voltage: 415V; 2~N; 5.0kW; 11A or 240V; 21A



FMP-P622 **\$5,864.00** \$5.64

• 5 x 25cm or 4 x 30cm pizzas per deck (2 decks = 8 to 10 pizzas)
Interior: 620mmWx620Dx150H; Exterior: 920mmWx820Dx780H; 144kg
415V; 3~N; 10kW; 2 x 11A & 1 x 21A



FMP-6868E **\$4,117.00** \$3.96

• 5 x 25cm or 4 x 30cm pizzas per deck (1 deck = 4 to 5 pizzas)
Interior: 680mmWx680Dx150H; Exterior: 960mmWx840Dx440H; 82kg
Dual Voltage: 415V; 2~N; 5.0kW; 11A or 240V; 21A



FMP-6868DE **\$6,854.00** \$6.59

• 5 x 25cm or 4 x 30cm pizzas per deck (2 decks = 8 to 10 pizzas)
Interior: 680mmWx680Dx150H; Exterior: 960mmWx840Dx780H; 155kg
415V; 3~N; 10kW; 2 x 11A & 1 x 21A

The below models can also fit one large Australian Baking Tray per deck



FMP-P926 **\$4,799.00** \$4.61

• 7 x 25cm or 6 x 30cm pizzas per deck (1 deck = 6 to 7 pizzas)
Interior: 920mmWx620Dx150H; Exterior: 1220mmWx820Dx440H; 102kg
Dual Voltage: 415V; 3~N; 6.0kW; 9A or 240V; 25A



FMP-P926D **\$7,860.00** \$6.82

• 7 x 25cm or 6 x 30cm pizzas per deck (2 decks = 12 to 14 pizzas)
Interior: 920mmWx620Dx150H; Exterior: 1220mmWx820Dx780H; 195kg
415V; 3~N; 12kW; 18A



Conveyor ovens



- variable speed • 'safe to touch' fan-cooled exterior
- 300°C • 5 minutes for average pizza
- economical to run - suit smaller or large volume