



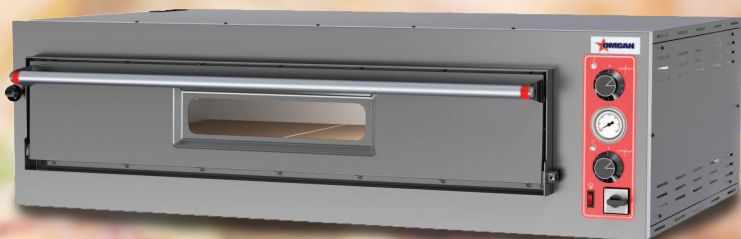
COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

ENTRY MAX SERIES PIZZA OVENS WITH SINGLE CHAMBER AND DOUBLE CHAMBER

Item: 40635/ 40636

Model: PE-IT-0019-S/ PE- IT-0038-D



The Entry Max pizza ovens are practical which are ideal for pizzas, bread and kitchen products.



WARRANTY
PARTS AND LABOR



Authorized Dealer

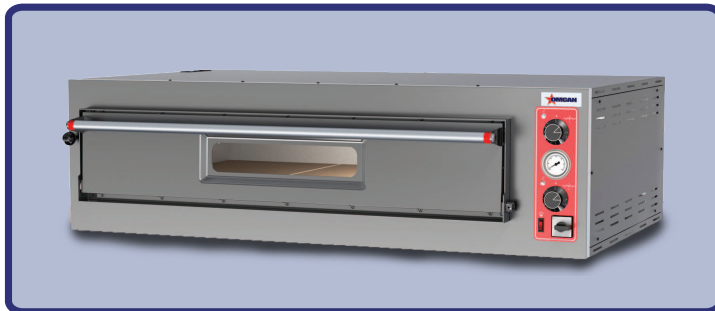
COOKING EQUIPMENT

ENTRY MAX SERIES PIZZA OVEN WITH SINGLE CHAMBER



Features:

- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
 - Up to 2 single-chamber oven can be placed on top of each other without the need for an exhaustor connection
 - Insulation is evaporated fiberglass
 - Left-sided handles
 - Upon request the machines can be produced in a "full refractory stone" version and for single-phase operation.
- * Special Order are available for the following upon request: stands, casters, hoods, vents and suction motor*

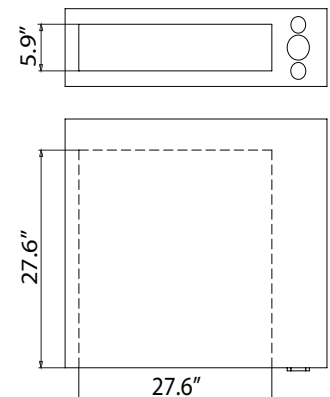
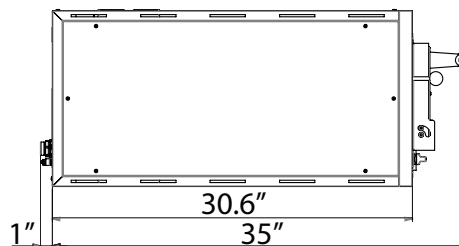
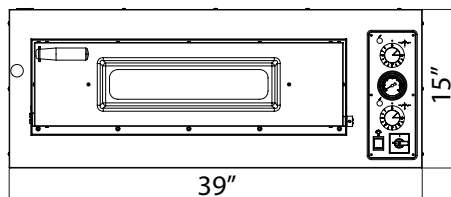


Related Accessories - sold separately

ITEM NUMBER	DESCRIPTION
41600	Stainless steel stand
41607	Stainless steel hood
40645	Wheels for all pizza oven stands

5.56 kW Entry Max Series Pizza Oven with Single Chamber

ITEM NUMBER	40635
MODEL	PE-IT-0019-S
MAXIMUM TEMPERATURE	842° F / 450° C
ELECTRICAL	220V/60/3
POWER	5.56 kW
CHAMBER DIMENSIONS (LxDxH)	27.6" x 27.6" x 5.9"/ 700 x 700 x 150 mm
FULL REFRACTORY STONE DIMENSIONS	26.4" x 27" x 5.31"/ 670 x 685 x 135 mm
EXTERNAL DIMENSIONS (LxDxH)	39" x 36" x 15"/ 990 x 920 x 380 mm
PACKAGING DIMENSIONS (LxDxH)	40.2" x 39" x 20.9"/ 1020 x 990 x 530 mm
WEIGHT	Net weight: 74 kg./ 163 lbs. Gross weight: 88 kg./ 194 lbs.



max 4 x 12"	max 4 x 13"	max 4 x 18"	max 1 x (24" x 16")

OMCAN INC.

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Website: www.omcan.com



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2017 E&OE

Features:

- Stainless steel front, two mechanical thermostats per chamber, heat resistant, light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
 - Up to 2 single-chamber oven can be placed on top of each other without the need for an exhaustor connection
 - Insulation is evaporated fiberglass
 - Left-sided handles
 - Upon request the machines can be produced in a "full refractory stone" version and for single-phase operation.
- * Special Order are available for the following upon request: stands, casters, hoods, vents and suction motor*

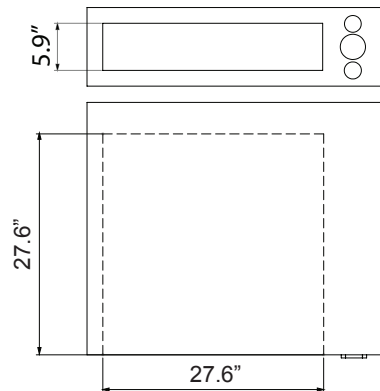
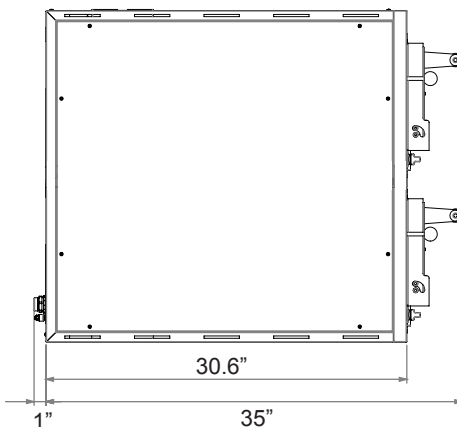
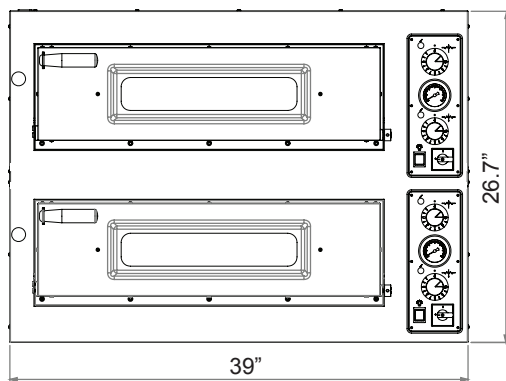


Related Accessories - sold separately

ITEM NUMBER	DESCRIPTION
41422	Stainless steel stand
41607	Stainless steel hood
40645	Wheels for all pizza oven stands

11.2 kW Entry Max Series Pizza Oven with Double Chamber

ITEM NUMBER	40636
MODEL	PE-IT-0038-D
MAXIMUM TEMPERATURE	842° F / 450° C
ELECTRICAL POWER	220V/60/3
CHAMBER DIMENSIONS (LxDxH)	27.6" x 27.6" x 5.9" (x2) / 700 x 700 x 150 mm (x2)
FULL REFRACTORY STONE DIMENSIONS	26.4" x 27" X 5.31" / 670 x 685 x 135 mm
EXTERNAL DIMENSIONS (LxDxH)	39" x 36" x 26.7" / 990 x 920 x 680 mm
PACKAGING DIMENSIONS (LxDxH)	40.2" x 39" x 32.3" / 1020 x 990 x 820 mm
WEIGHT	Net Weight: 149 kg / 328.5 lbs. Gross Weight: 165 kg / 363 lbs.



			
max 4 x 12"	max 4 x 13"	max 4 x 18"	max 1 x (24" x 16")

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