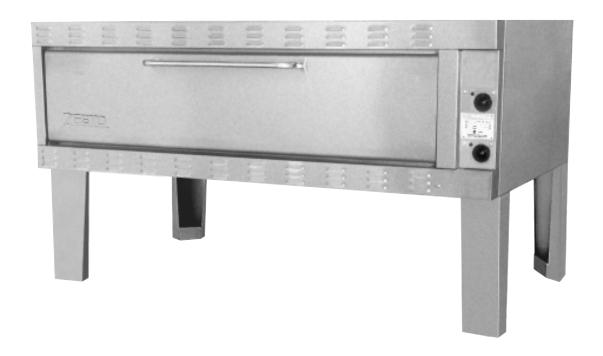
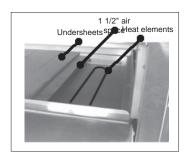
ZESTO

Electric Pizza and Bake Oven Model 1503



- * Stainless Steel Top, Sides and Front.
- * Long life super efficient tubular elements.
- * 12",18", 24" or 30" legs 12ga. steel painted legs available. Must specify size when ordering oven.
- * Door opening full size of deck.
- * 1 1/2" refractory stone hearth over metal undersheets (12ga. steel) with heating elements in 1 1/2" airspace for even heat distribution throughout oven cavity.

Full door opening Undersheets Electric elements 1 1/2" stone hearth



Options

- * 12",18", 24" or 30" stainless steel legs.
- * Locking casters for legs.
- * Electronic temperature control.
- * Center wire shelf.
- * Steam Injection: Interior S/S piping ready to receive external steam (by others).

Electric Pizza and Bake Oven

Model 1503



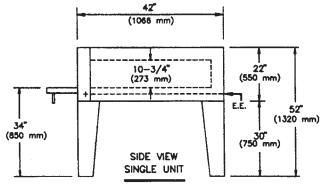


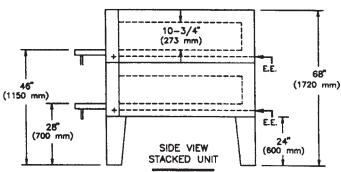


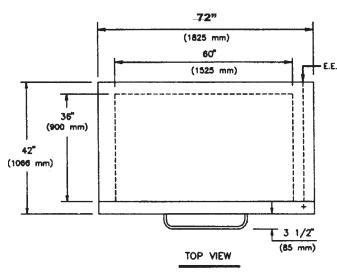
Conforms to: ANSI / UL Std. 197 Conforms to: CSA C22.2 Std. 109



Cooking surface 60"(152cm) wide x 36"(91cm) deep







- * Even heating throughout.
- * Individual top and bottom heat controls allow any variation of backing requirements
- * Ovens (double or triple) stack evenly with no wasted space between top and bottom units. Stacked units should be connected seperately.
- * Units thermally insulated for cost effective operation.

Capacities

7 pies 16" (41cm)

15 pies 12" (30cm)

4 Bun pans 18"(46cm) x 26"(66cm)

Model	Exterior Dimentions	Interior Dimentions	Electrical (Amperage)		Weight
1503	72" wide x 42" deep (1825mm x 1066mm)	60" wide x 36" deep (1525mm x 900mm)	208v /1 ph = 54.7 A 220v /1 ph = 57.9 A 240v /1 ph = 63.1 A	208v /3 ph = 31.6 A 220v /3 ph = 33.5 A 240v /3 ph = 36.5 A	827 lbs (375 kg)

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.



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