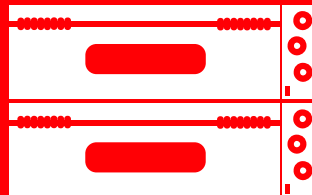


# CONTENDER

STEP UP TO THE PLATE



## CONTENDER ELECTRIC PIZZA OVENS

OVP046 | OVP016 | OVP039 | OVP050 | OVP003 | OVP012

# CONTENTS

## I. GENERAL INFORMATION

· THE IMPORTANCE OF THIS MANUAL .....	3
· STATUS OF "TURNED OFF OVEN" .....	3
· WARRANTY .....	3
· DESTINATION OF USE .....	
· LIMITS OF USE .....	3

## 2. INSTALLATION

· INSTRUCTIONS FOR THE USER .....	4
· ELECTRIC CONNECTION .....	5

## 3. TERMINAL BOX .....

· EQUIPOTENTIAL .....	6
-----------------------	---

## 4. USE & FUNCTION

· CONTROL PANEL .....	6
· FIRST COMMISSIONING .....	7
· TURNING THE OVEN ON .....	7
· TURNING THE OVEN OFF .....	7

## 5. MAINTENANCE

· CLEANING .....	8
------------------	---

## 6. DEMOLITION

· GENERAL WARNINGS .....	8
--------------------------	---

## 7. WIRING DIAGRAMS .....

.....	9
-------	---

# MARKING PLATE

## SERIAL LABEL

THE PLATE BEARS IN READABLE AND INDELIBLE WAY THE FOLLOWING DATA:

- NAME OF THE MANUFACTURER;
- CE MARKING;
- MODEL (MOD);
- ELECTRIC POWER (KW/A);
- "MADE IN ITALY"
- SERIAL NUMBER ;
- ELECTRIC VOLTAGE AND FREQUENCY (VOLT/HZ);
- YEAR OF CONSTRUCTION ;
- WEIGHT OF THE SPIRAL MIXER;

## I. GENERAL INFORMATION

### THE IMPORTANCE OF THIS MANUAL



BEFORE USING THE CONCERNED OVEN, IT IS COMPULSORY TO READ AND UNDERSTAND THIS MANUAL IN ALL ITS PARTS.



THIS MANUAL MUST ALWAYS BE AVAILABLE FOR THE "AUTHORISED OPERATORS" AND HAS TO BE PLACED AND PRESERVED CLOSE TO THE OVEN.



THE SUPPLIER DECLINES ALL LIABILITY FOR EVENTUAL DAMAGES TO PERSONS, ANIMALS, AND THINGS CAUSED BY THE INOBSERVANCE OF THE REGULATIONS DESCRIBED IN THIS MANUAL.



THIS MANUAL IS AN INTEGRAL PART OF THE OVEN AND MUST BE PRESERVED UNTIL ITS FINAL DISMANTLING.



THE "AUTHORISED OPERATORS" ARE ONLY PERMITTED TO CARRY OUT INTERVENTIONS ON THE OVEN THAT ALIGN WITH THEIR SPECIFIC COMPETENCE.

### STATUS OF "TURNED OFF OVEN"

BEFORE PERFORMING ANY TYPE OF MAINTENANCE AND/OR ADJUSTMENT INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE POWER SUPPLY SOURCE, DISCONNECTING THE POWER SUPPLY PLUG FROM THE MAINS OUTLET VERIFYING THAT THE OVEN IS EFFECTIVELY TURNED OFF AND COOLED.

### WARRANTY

THE SUPPLIER WARRANTS THAT THE CONCERNED OVENS ARE TESTED AT MANUFACTURER'S PREMISES. THE WARRANTY OF THE OVEN IS OF 12 (TWELVE) MONTHS.



USING NON-ORIGINAL SPARE PARTS FOR TAMPERING AND/OR REPLACING COMPONENTS WILL VOID THE WARRANTY AND RELEASE THE SUPPLIER FROM ANY LIABILITY.

## DESTINATION OF USE

THE FORESEEN USE FOR WHICH THIS OVEN HAS BEEN DESIGNED AND PRODUCED IS THE FOLLOWING:

**INTENDED APPLICATIONS: THIS OVEN IS DESIGNED FOR VARIOUS COOKING PURPOSES, INCLUDING BAKING PIZZAS, GRATINATING GASTRONOMY PRODUCTS, AND HEATING FOODSTUFF IN BAKING PANS.**

**THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORISED OPERATOR (USER).**

**THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.**

**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

## LIMITS OF USE

THIS OVEN HAS BEEN DESIGNED AND MANUFACTURED EXCLUSIVELY FOR THE DESTINATION OF USE DESCRIBED ABOVE, THEREFORE, ANY OTHER TYPE OF USE IS STRICTLY FORBIDDEN IN ORDER TO ASSURE, AT ANY TIME, THE SAFETY OF THE AUTHORIZED OPERATORS, AS WELL AS THE EFFICIENCY OF THE OVEN ITSELF.

## 2. INSTALLATION INSTRUCTIONS FOR THE USER

THE PLACE WHERE THE OVEN IS INSTALLED MUST HAVE THE FOLLOWING ENVIROMENTAL CHARACTERISTICS:

- TO BE DRY;
- WATER SOURCES AT SAFE DISTANCE;
- ADEQUATE VENTILATION AND LIGHTING CORRESPONDING TO HYGENE AND SECURITY RULES FOLLOWING THE EXISTING LAWS.



**IMPORTANT SAFETY PRECAUTIONS: THE OVEN MUST NOT BE INSTALLED NEAR ANY FLAMMABLE MATERIALS SUCH AS WOOD, PLASTIC, COMBUSTIBLE SUBSTANCES, OR GAS. PLEASE AVOID PLACING FLAMMABLE OBJECTS IN CONTACT WITH THE HOT SURFACES OF THE OVEN. ALWAYS ENSURE THAT THE SURROUNDINGS ADHERE TO FIREPROOF CONDITIONS FOR SAFETY. MAINTAIN A MINIMUM FREE SPACE OF AT LEAST 30 CM AROUND THE OVEN AT ALL TIMES.**

VERIFY THAT THE ELECTRICAL SET-UP CORRESPONDS WITH THE NUMBERS OF THE TECHNICAL CHARACTERISTICS ON THE DATA PLATE AT THE BACK OF THE OVEN. THE CHARACTERISTICS OF THE ELECTRIC SOCKET MUST BE COMPATIBLE WITH THE PLUG INSTALLED ON THE CABLE.

## ELECTRIC CONNECTION



**ATTENTION: THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE CARRIED OUT SOLELY AND OBLIGATORILY BY AN AUTHORISED TECHNICIAN (ELECTRICIAN) WHO MEETS THE TECHNICAL AND PROFESSIONAL REQUIREMENTS SPECIFIED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE FOR THE OVEN. THE TECHNICIAN MUST ISSUE A DECLARATION OF CONFORMITY FOR THE PERFORMED INTERVENTION. PLEASE ENSURE COMPLIANCE WITH THIS REQUIREMENT FOR THE SAFE AND PROPER INSTALLATION OF THE OVEN.**

TO CONNECT THE MACHINE TO THE ELECTRIC NETWORK IT IS NECESSARY TO PROCEED AS FOLLOWS:

1. CONNECT TO THE WIRES TO THE TERMINALS L1—L2—L3—N — OF POWER CORD TYPE HO7RNF 3G X “X” MM<sup>2</sup> UNSHEATHED WITH FERULE;
2. ATTACH THE OTHER END OF THE CABLE TO A STANDARD PLUG THAT IS POLARIZED, ENSURING A CLEAR DISTINCTION BETWEEN THE PHASE AND NEUTRAL CONNECTIONS.
3. TO CONNECT THE OVEN TO A 230 V SINGLE-PHASE POWER SUPPLY, YOU JUST NEED TO CREATE A BRIDGE BETWEEN THE L1, L2, AND L3 TERMINALS USING THE SPECIAL PLATES PROVIDED IN THE TERMINAL BOX.
4. TWIN DECK OVENS REQUIRE A CONNECTION WITH 2 SEPARATE 32-AMP ISOLATORS EACH. SINGLE DECK OVENS REQUIRE A CONNECTION WITH 1 ISOLATOR OF 32 AMPS.



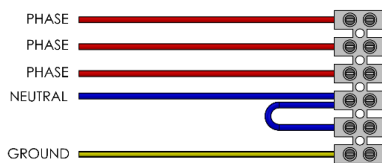
**AFTER COMPLETING THE ELECTRIC CONNECTION, THE AUTHORISED TECHNICIAN (ELECTRICIAN) MUST PROVIDE A CERTIFICATION THAT CONFIRMS THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT. MOREOVER, IT IS ESSENTIAL TO SUPPLY THE APPLIANCE THROUGH A RESIDUAL CURRENT DEVICE (RCD) WITH A RATED RESIDUAL OPERATING CURRENT NOT EXCEEDING 30 MA.**

L1	Clamp N. 1
L2	Clamp N. 2
L3	Clamp N. 3
N	Clamp N. 5
	Clamp N. 6

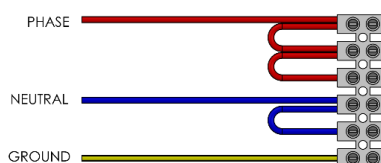
## 3. TERMINAL BOX

THE TERMINAL BOX IS PLACED EXTERNALLY ON THE BACK OF THE OVEN.

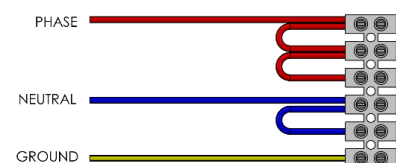
400 V  
3 PH



230 V  
1 PH



230 V  
3 PH



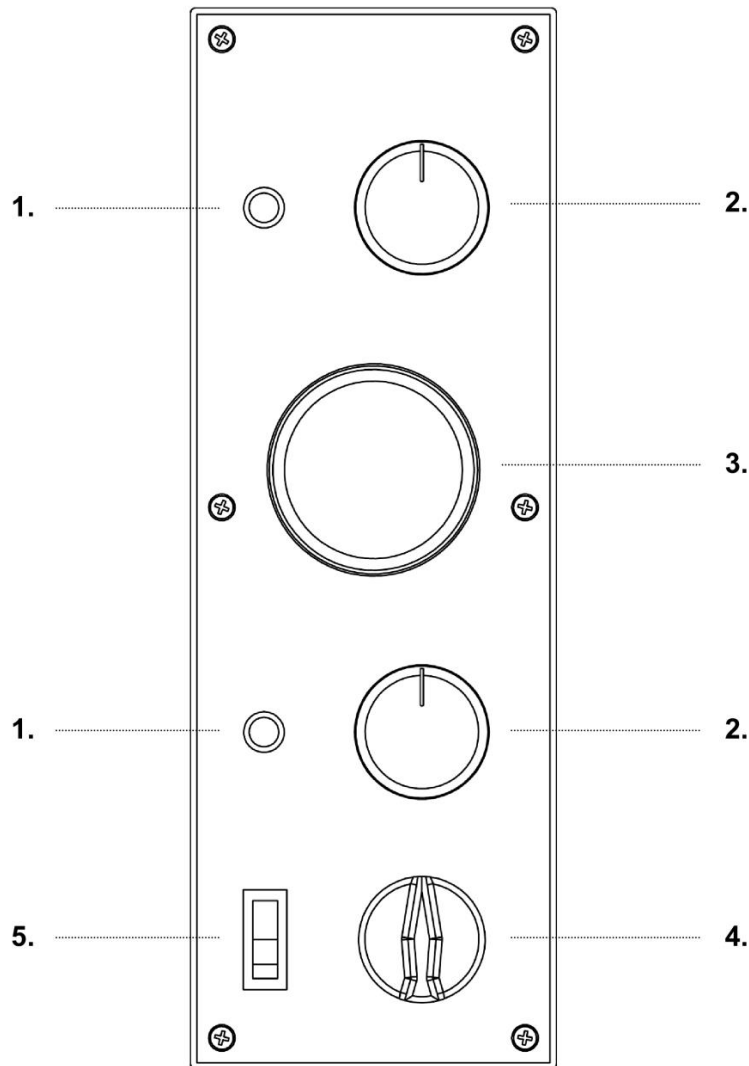
Oven type	N. of cables	Section (mm <sup>2</sup> )
Single phase, one chamber	3	4
Single phase, two chambers and versions 9 single phase	3	6
Three phase one chamber and two chambers	5	4
Three phase from versions 9 and up	5	6

## EQUIPOTENTIAL

THE EQUIPMENT MUST BE CONNECTED WITH AN EQUI-POTENTIAL SYSTEM . THE CONNECTION TERMINAL IS LOCATED NEAR THE TERMINAL BOX. THE BONDING WIRE MUST HAVE A MINIMAL SECTION OF 10 MM<sup>2</sup>.

## 4. USE AND FUNCTION

### CONTROL PANEL



REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
2	Thermostat	<ul style="list-style-type: none"> <li>• <b>Pos.0:</b>it disables the operation of the resistor;</li> <li>• <b>Pos. 45-455°C:</b> it enables the operation of the resistor and sets the wished temperature.</li> </ul>
3	Thermometer	Indicates the temperature in the baking chamber.
4	Switch heating element	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It enables the operation of the resistor;</li> <li>• <b>Pos. 0:</b> It disables the operation of the resistor.</li> </ul>
5	Chamber lamp switch	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It switches on the light in the oven chamber;</li> <li>• <b>Pos. 0:</b> It switches off the light in the oven chamber.</li> </ul>

## FIRST COMMISSIONING

REMOVE THE POLYSTYRENE UNDERNEATH THE REFRACTORY STONES AND THE PROTECTIVE FILM AVOIDING USING TOOLS THAT CAN DAMAGE THE SURFACES.



FOR SAFETY REASONS, THE MAXIMUM TEMPERATURE ALLOWED TO BE SET IS 455°C. THE INITIAL COMMISSIONING CAN ONLY TAKE PLACE FOLLOWING AN INSTALLATION CARRIED OUT BY AUTHORISED PERSONNEL, WHO WILL THEN PROVIDE A DECLARATION OF CONFORMITY.

THE FIRST COMMISSIONING MUST BE CARRIED OUT AS FOLLOWS:

1. CLEAN THE FRONT OF THE OVEN WITH A DRY, SOFT CLOTH TO REMOVE ANY RESIDUE;
2. CONNECT THE PLUG TO THE SOCKET;
3. PUSH “ON/OFF” BUTTON;
4. SET THE OVEN TEMPERATURE TO 150°C
5. LET THE OVEN WORK FOR ABOUT 1 H.
6. TURN THE OVEN OFF BY PRESSING ON/OFF BUTTON;
7. OPEN THE DOOR FOR ABOUT 15 MIN IN ORDER TO LET EVENTUAL VAPORS AND SMELL GO OUT;
8. CLOSE THE DOOR AND REPEAT THE PROCESS DESCRIBED IN SECTION 4) AT THE TEMPERATURE OF 300°C;
9. LET THE OVEN WORK FOR ABOUT 1 H;
10. SWITCH THE HEATING ELEMENTS OFF BY PUTTING “ON/OFF” BUTTON IN OFF POSITION.

## TURNING THE OVEN ON

1. CONNECT THE PLUG TO THE SOCKET;
2. PUSH THE “ON/OFF” BUTTON;
3. SET THE OVEN TEMPERATURE TO DESIRED
4. ONCE THE OVEN HAS REACHED THE DESIRED TEMPERATURE, IT IS POSSIBLE TO INSERT THE PIZZA IN THE OVEN FOR THE BAKING;
5. OPEN THE OVEN MANUALLY USING THE SUITABLE HANDLES;
6. TO SWITCH THE LIGHT ON, PRESS THE OVEN LAMP BUTTON;
7. INSERT THE PIZZA AND/OR THE PIZZAS TO BE BACKED USING SUITABLE DEVICES. IT IS IMPORTANT TO AVOID LEAVING THE DOOR OPEN FOR TOO LONG, SINCE THE TEMPERATURE DROPS DOWN.
8. CLOSE THE DOOR AGAIN AND CHECK THE BAKING THROUGH THE GLASS DOOR;
9. THE BAKING TEMPERATURE VARIES IF IT IS POSITIONED DIRECTLY ON THE REFRACTORY STONE OR ON A BAKING PAN. IN THE FIRST CASE, IT IS SUGGESTED TO SET THE BAKING TEMPERATURE AT 280 °C FOR THE BOTTOM AND 320 °C FOR THE CEILING; IN THE SECOND CASE, SET 320 °C FOR THE BOTTOM AND 280 °C FOR THE CEILING;
10. WHEN THE BAKING PROCESS IS OVER, OPEN THE DOOR EXTRACT THE PIZZA (OR PIZZAS) AND CLOSE THE DOOR AGAIN.

## TURNING THE OVEN OFF

ONCE THE USE OF THE OVEN HAS ENDED, PRESS THE ON/OFF BUTTON.

## 5. MAINTENANCE



**BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.**

### CLEANING

IT IS ESSENTIAL TO PERFORM REGULAR CLEANING AFTER EACH USE OF THE OVEN, FOLLOWING ALL THE RECOMMENDED GUIDELINES. THIS PRACTICE IS CRUCIAL TO PREVENT ANY POTENTIAL MALFUNCTIONS AND MAINTAIN THE OVEN'S HYGIENE STANDARDS. KEEPING THE OVEN CLEAN ENSURES ITS OPTIMAL PERFORMANCE AND ENHANCES FOOD SAFETY.

TO CLEAN THE REFRACTORY SURFACE, FOLLOW THESE STEPS:

1. PERFORM THE CLEANING OPERATION WHEN THE OVEN IS HOT.
2. WAIT UNTIL THE TEMPERATURE REACHES APPROXIMATELY 350°C.
3. TURN OFF THE OVEN.
4. OPEN THE OVEN DOOR.
5. USE A BRUSH MADE OF VEGETABLE FIBER, EQUIPPED WITH A LONG HANDLE, TO CLEAN THE SURFACE. ENSURE THAT THE BRUSH ALLOWS YOU TO AVOID DIRECT CONTACT WITH THE HOT PARTS OF THE OVEN.

BY FOLLOWING THESE INSTRUCTIONS, YOU CAN EFFECTIVELY CLEAN THE REFRACTORY SURFACE OF THE OVEN WITHOUT RISKING ANY BURNS OR DAMAGE TO THE EQUIPMENT.

EXTERNAL CLEANING OF THE OVEN: (SURFACES IN STAINLESS STEEL, INSPECTION WIDE AND CONTROL PANEL): THIS OPERATION HAS TO BE PERFORMED WITH COLD OVEN.



**IT IS STRONGLY ADVISED TO WEAR APPROPRIATE GLOVES AND SUITABLE CLOTHING TO PREVENT BURNS WHILE CLEANING THE OVEN. USING WATER THROWS OR DRIPS, ABRASIVE OR CORROSIVE SUBSTANCES, OR ANY OTHER MATERIALS THAT MAY DAMAGE THE COMPONENTS, COMPROMISE SAFETY, OR POSE A HYGIENE RISK IS STRICTLY PROHIBITED.**

FOR ANY ADDITIONAL MAINTENANCE, REPAIRS, OR REPLACEMENT NEEDS, IT IS ESSENTIAL TO SEEK ASSISTANCE FROM EITHER THE AUTHORIZED DEALER WHERE THE OVEN WAS PURCHASED OR AN AUTHORISED TECHNICIAN WHO MEETS THE TECHNICAL AND PROFESSIONAL REQUIREMENTS MANDATED BY THE CURRENT REGULATIONS.

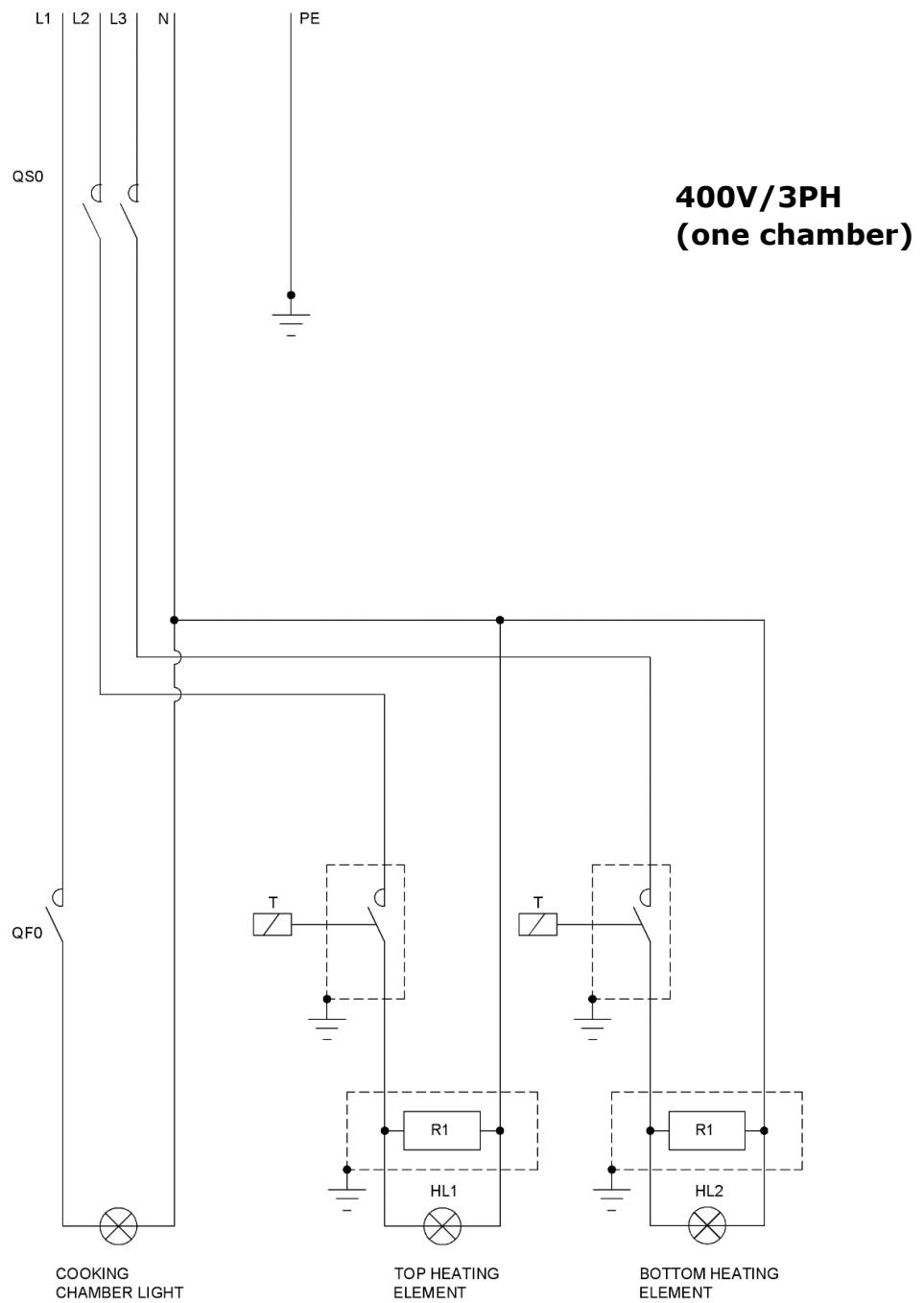
## 6. DEMOLITION

### GENERAL WARNINGS

WHEN DISMANTLING THE OVEN, IT IS CRUCIAL TO STRICTLY ADHERE TO THE REGULATIONS IN FORCE. DURING THE DISMANTLING PROCESS, DIFFERENTIATE THE PARTS OF THE OVEN BASED ON THE VARIOUS TYPES OF CONSTRUCTION MATERIALS USED (E.G., PLASTIC, COPPER, IRON, ETC.).



# 7. WIRING DIAGRAMS

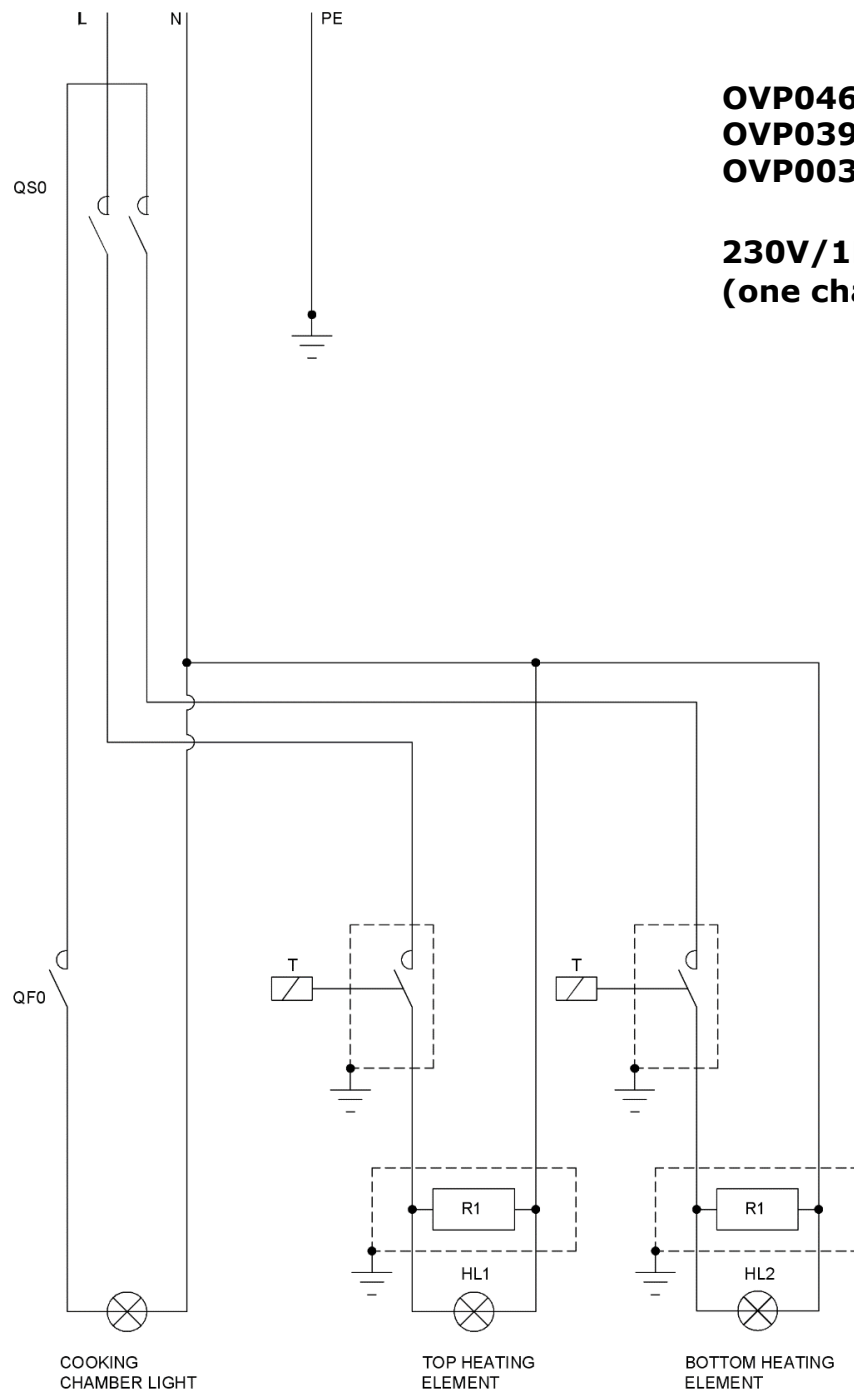


### Legend of oven wiring diagrams

- T      unipolar thermostat;
- QS0    heating element power switch;
- HL     heating elements spy light;
- QF0    chamber light on/off switch;

**OVP046  
OVP039  
OVP003**

**230V/1PH  
(one chamber)**

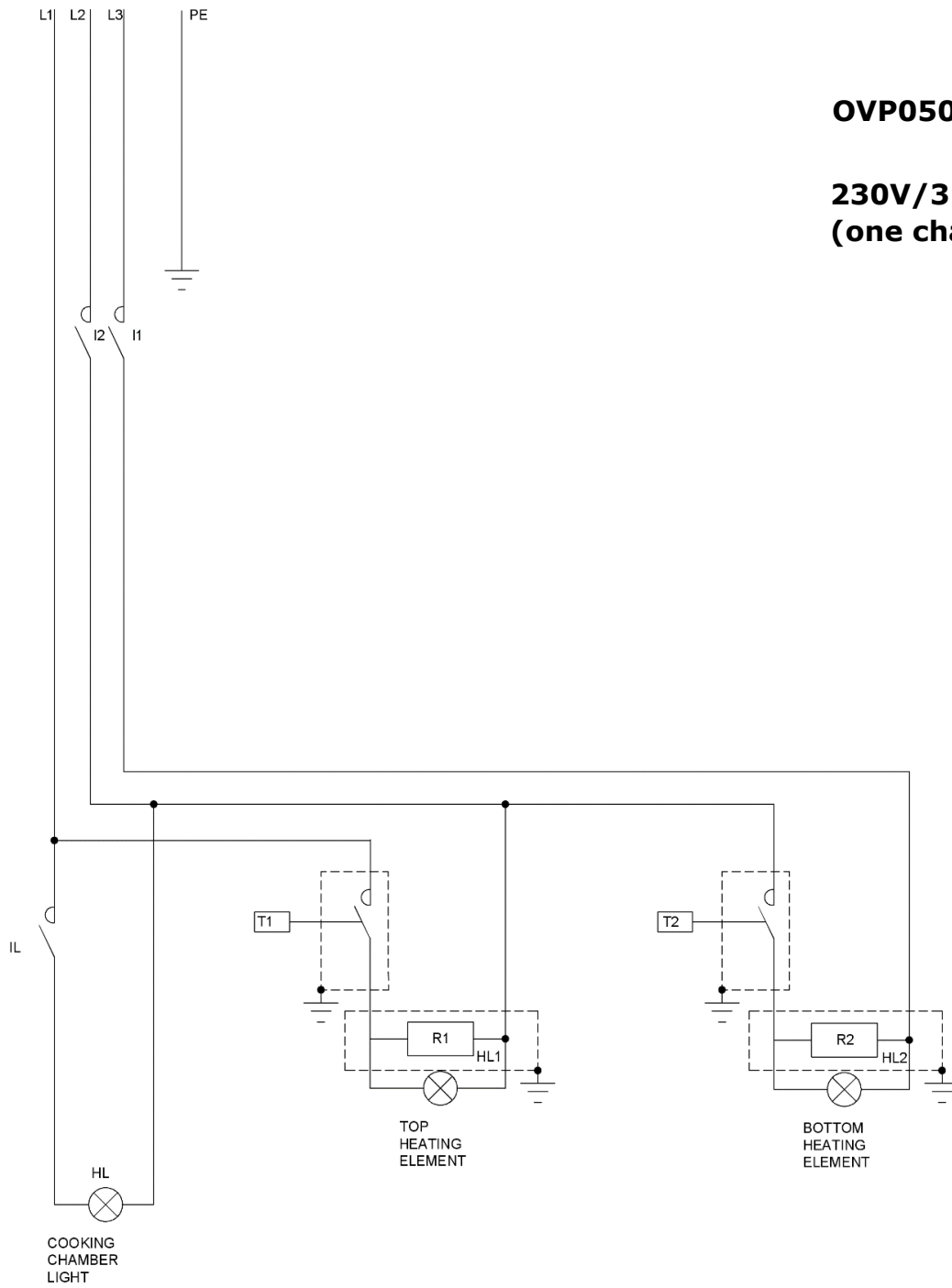


**Legend of oven wiring diagrams**

- T unipolar thermostat;
- QS0 heating element power switch;
- HL heating elements spy light;
- QF0 chamber light on/off switch;

# OVP050

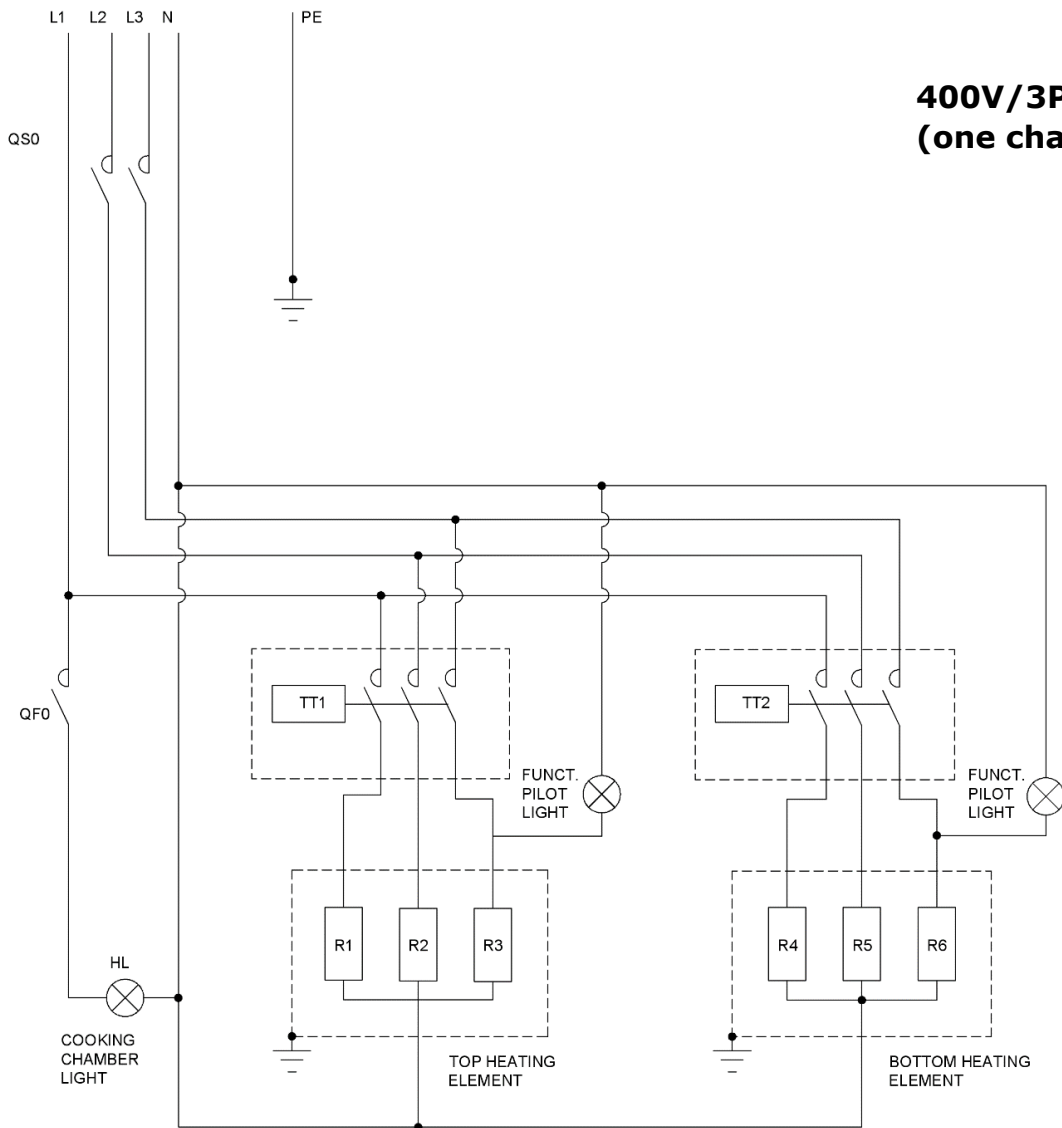
**230V/3PH**  
**(one chamber)**



### Legend of oven wiring diagrams

- T unipolar thermostat;
- I heating element power switch;
- HL inside lamp pilot light;
- IL switch for the inside lamp

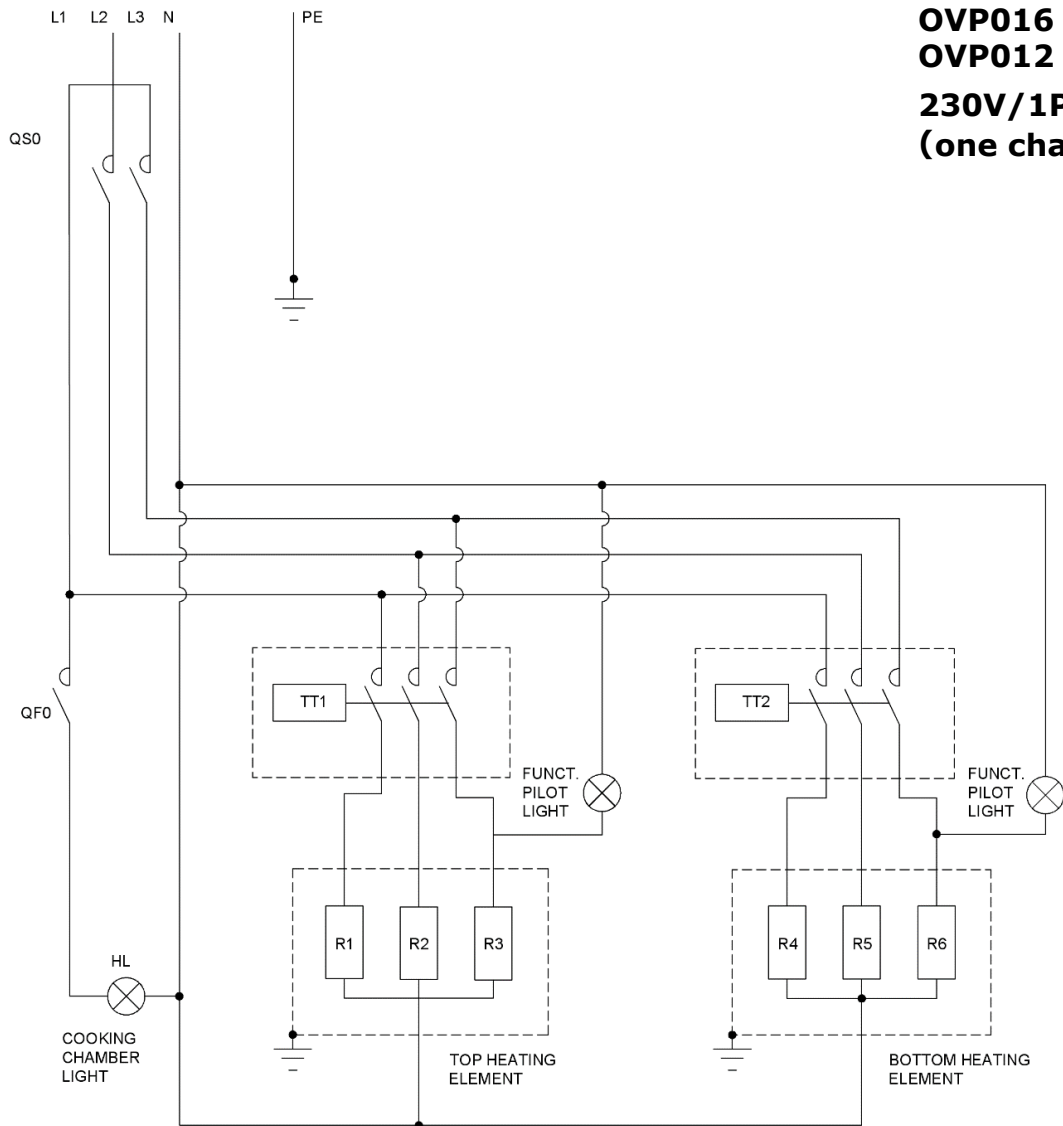
**400V/3PH  
(one chamber)**



**Legend of oven wiring diagrams**

- TT tripolar thermostat;
- QS0 heating element power switch;
- HL inside lamp pilot light;
- QF0 switch for the inside lamp

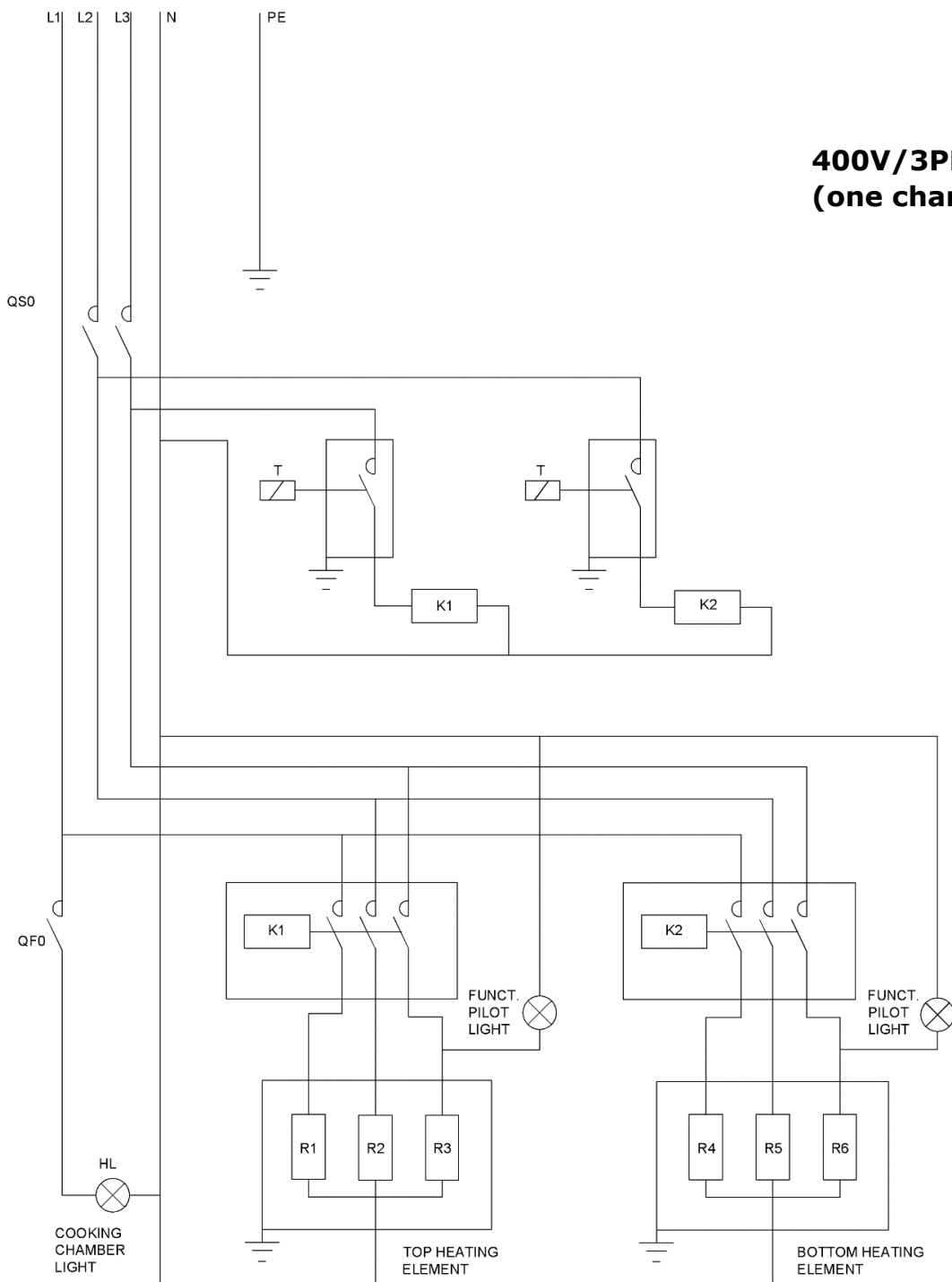
**OVP016  
OVP012  
230V/1PH  
(one chamber)**



**Legend of oven wiring diagrams**

- TT tripolar thermostat;
- QS0 heating element power switch;
- HL inside lamp pilot light;
- QF0 switch for the inside lamp

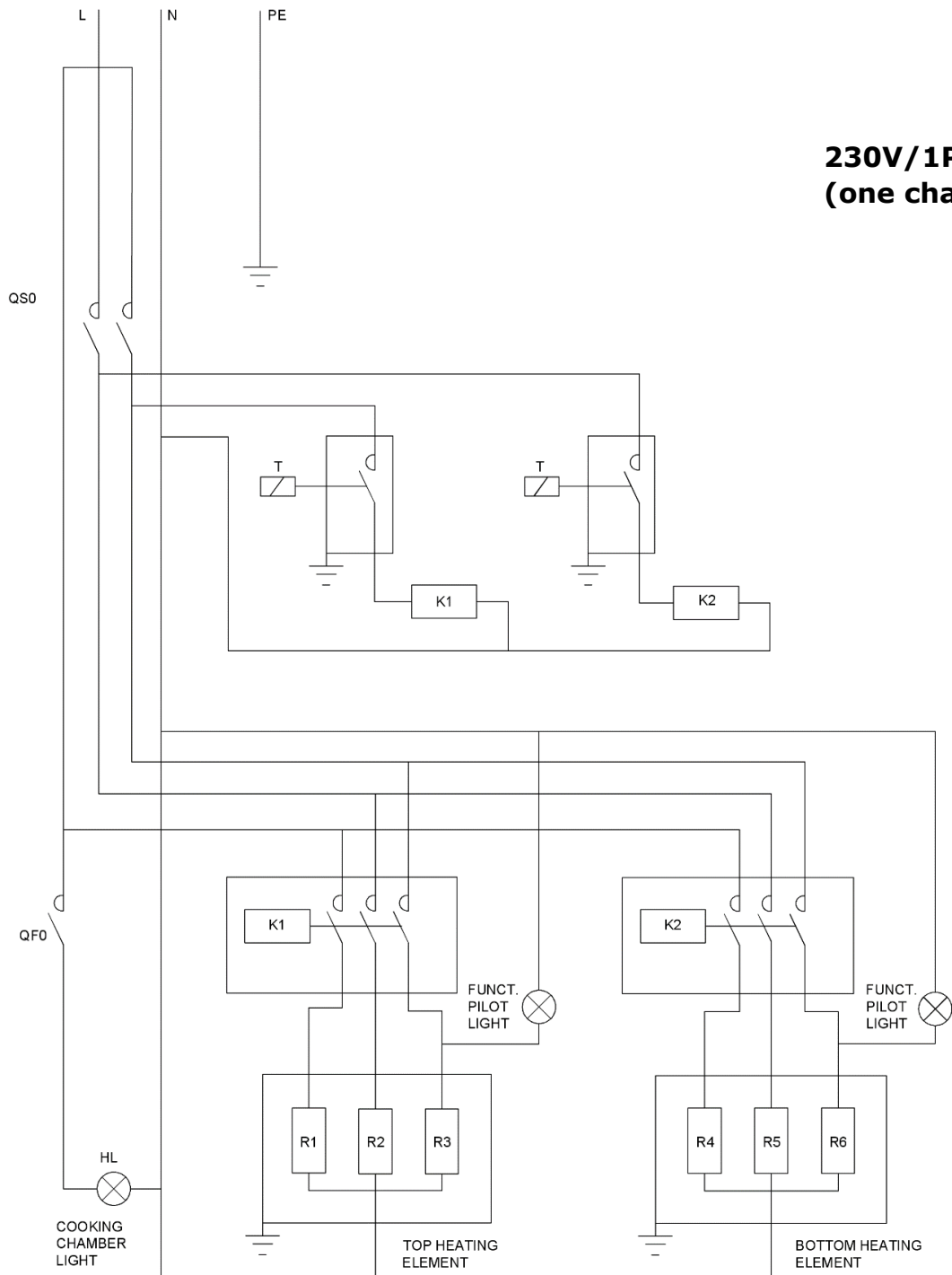
**400V/3PH  
(one chamber)**



**Legend of oven wiring diagrams**

- T unipolar thermostat;
- K contactor;
- QS0 heating element power switch;
- HL inside lamp pilot light;
- QF0 switch for the inside lamp

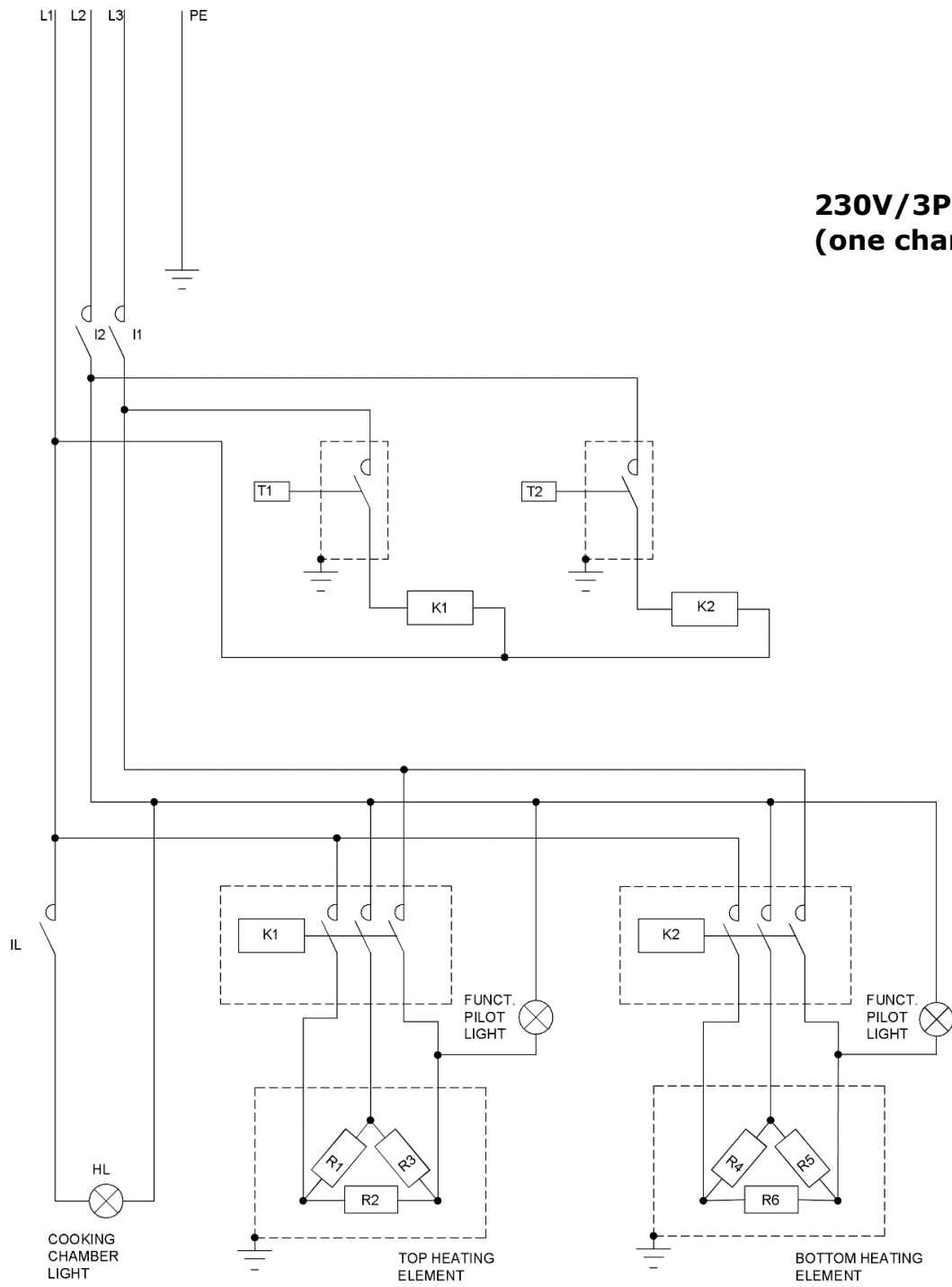
**230V/1PH  
(one chamber)**



**Legend of oven wiring diagrams**

- T unipolar thermostat;
- K contactor;
- QS0 heating element power switch;
- HL inside lamp pilot light;
- QF0 switch for the inside lamp

**230V/3PH  
(one chamber)**

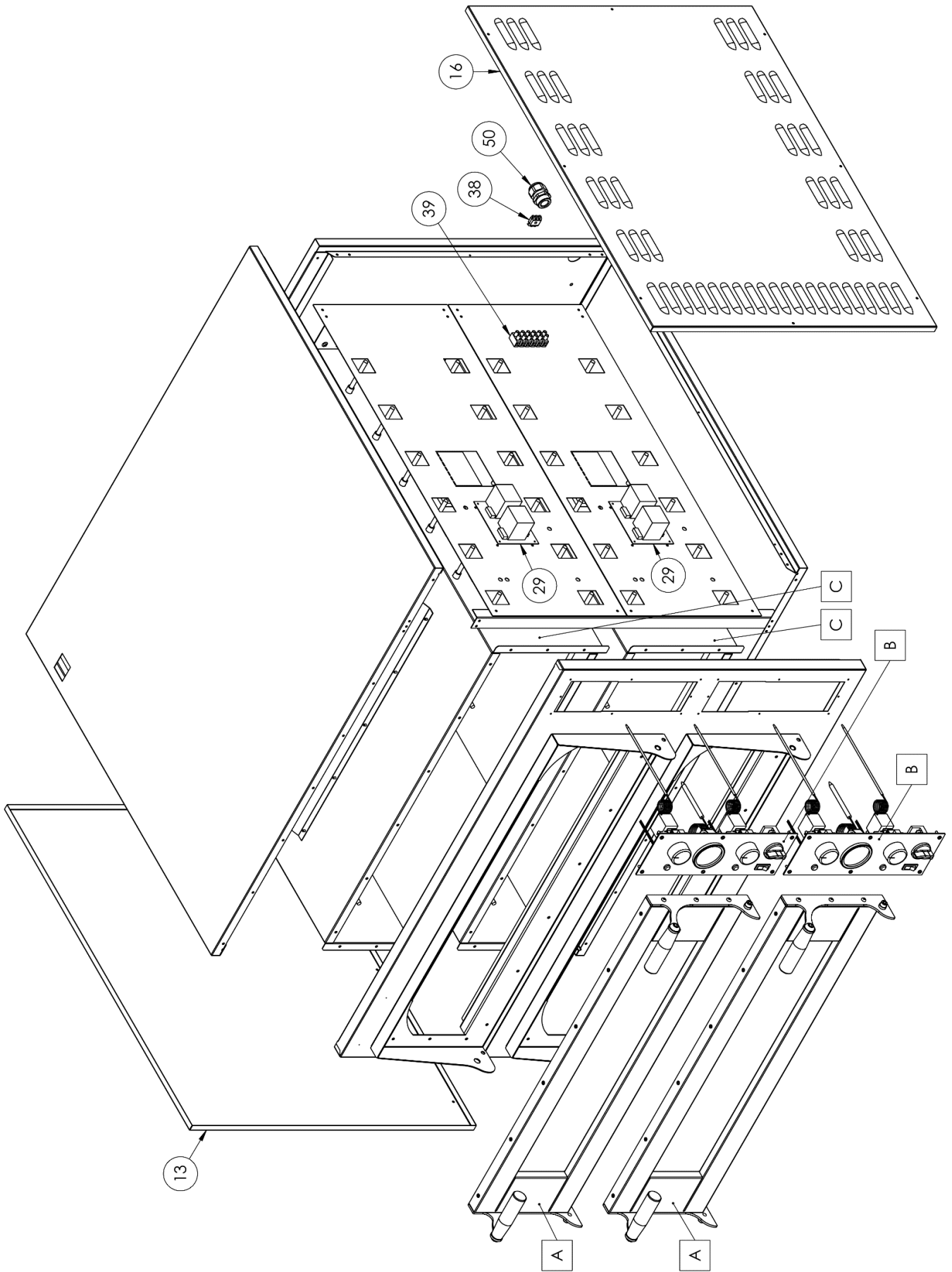


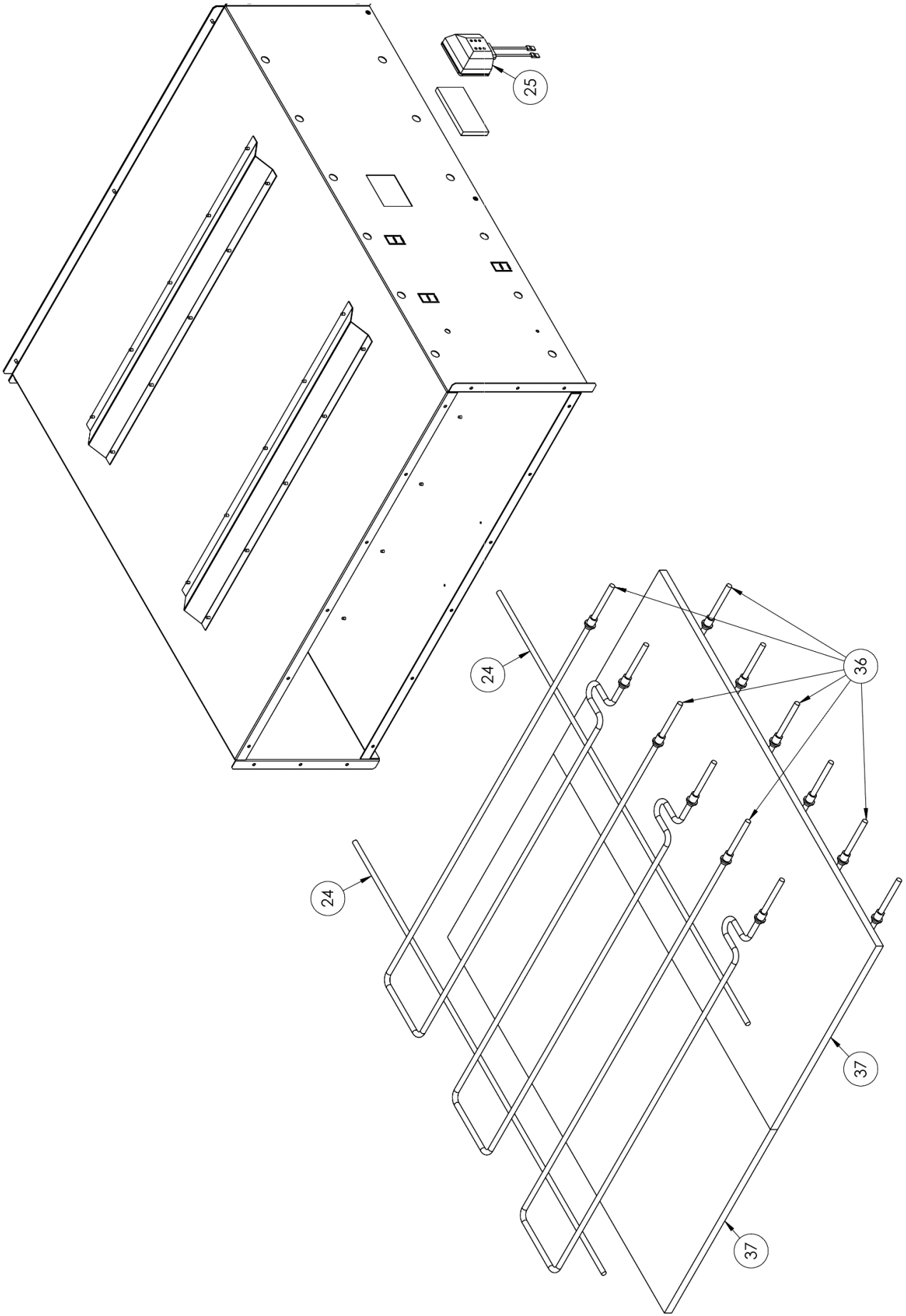
Legend of oven wiring diagrams

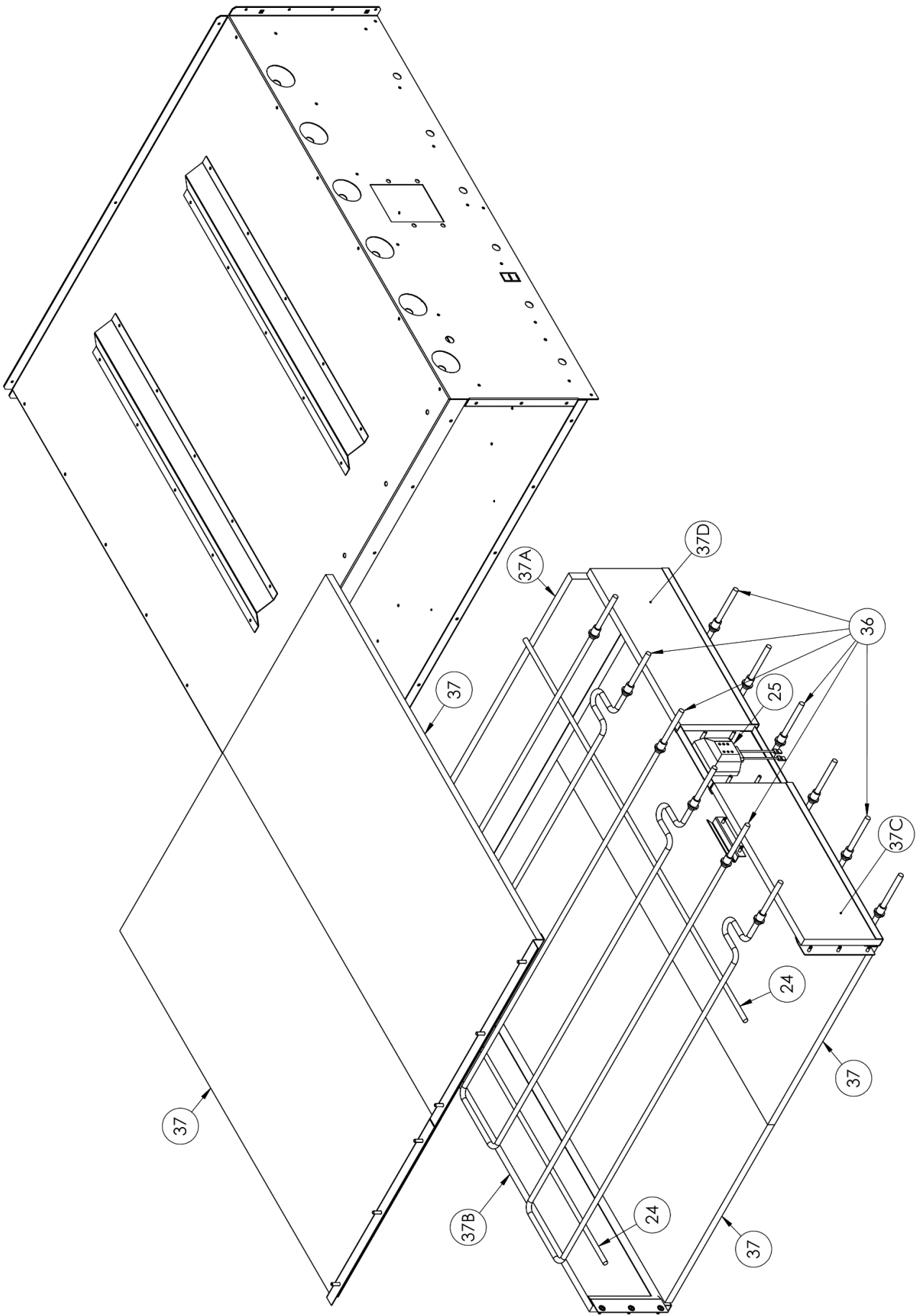
- T unipolar thermostat;
- K contactor;
- I heating element power switch;
- HL inside lamp pilot light;
- IL switch for the inside lamp

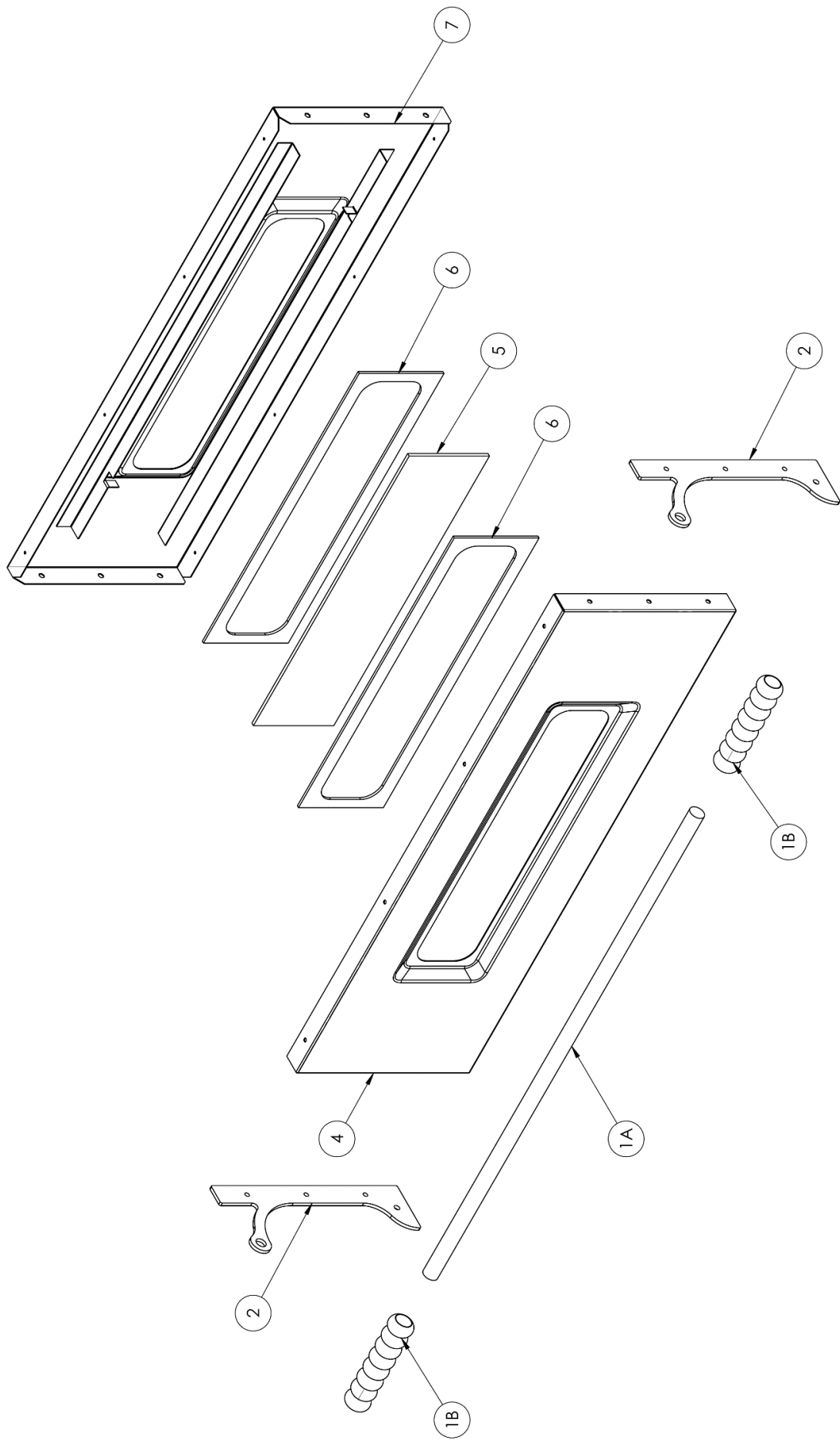


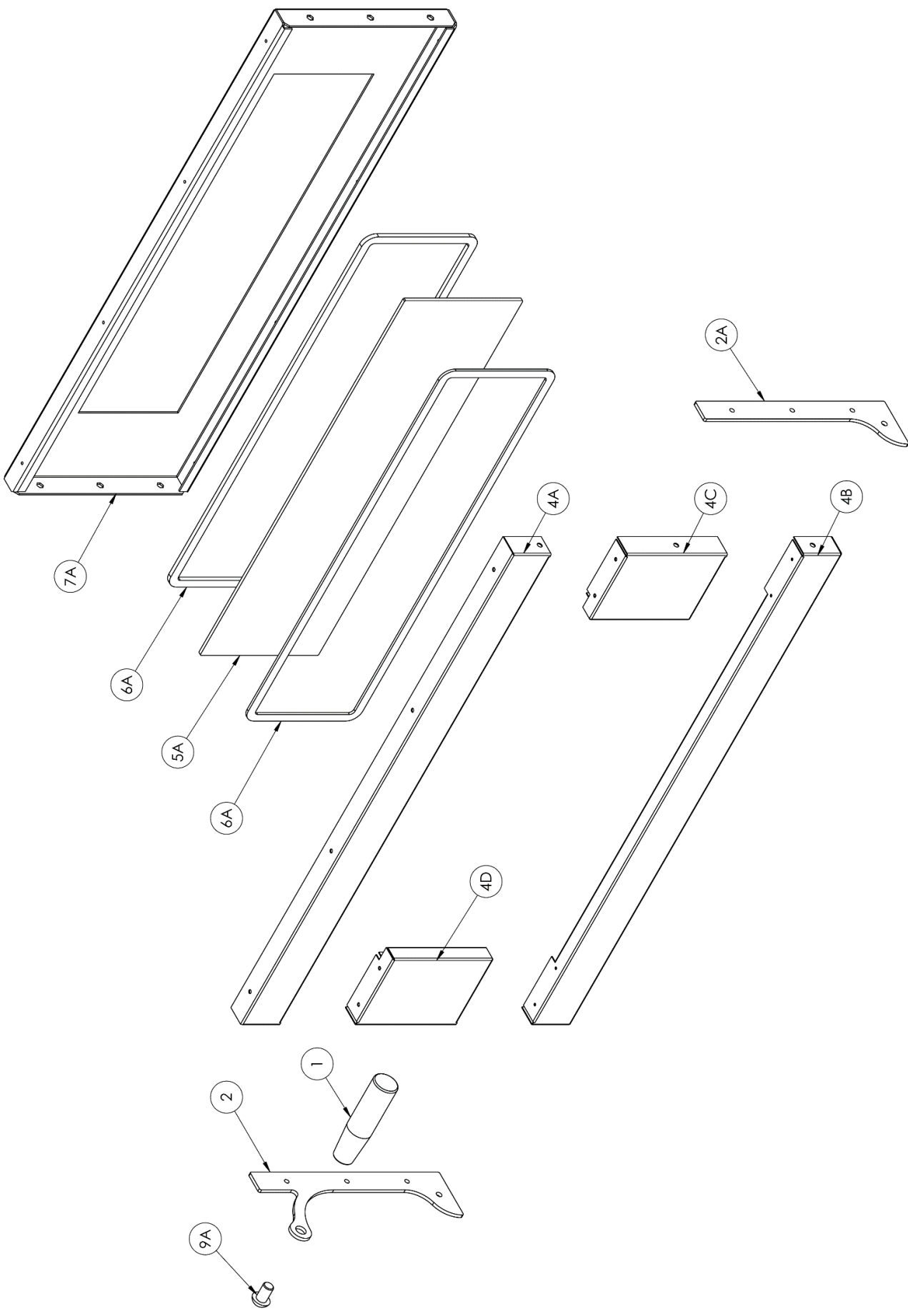
# EXPLODED VIEW

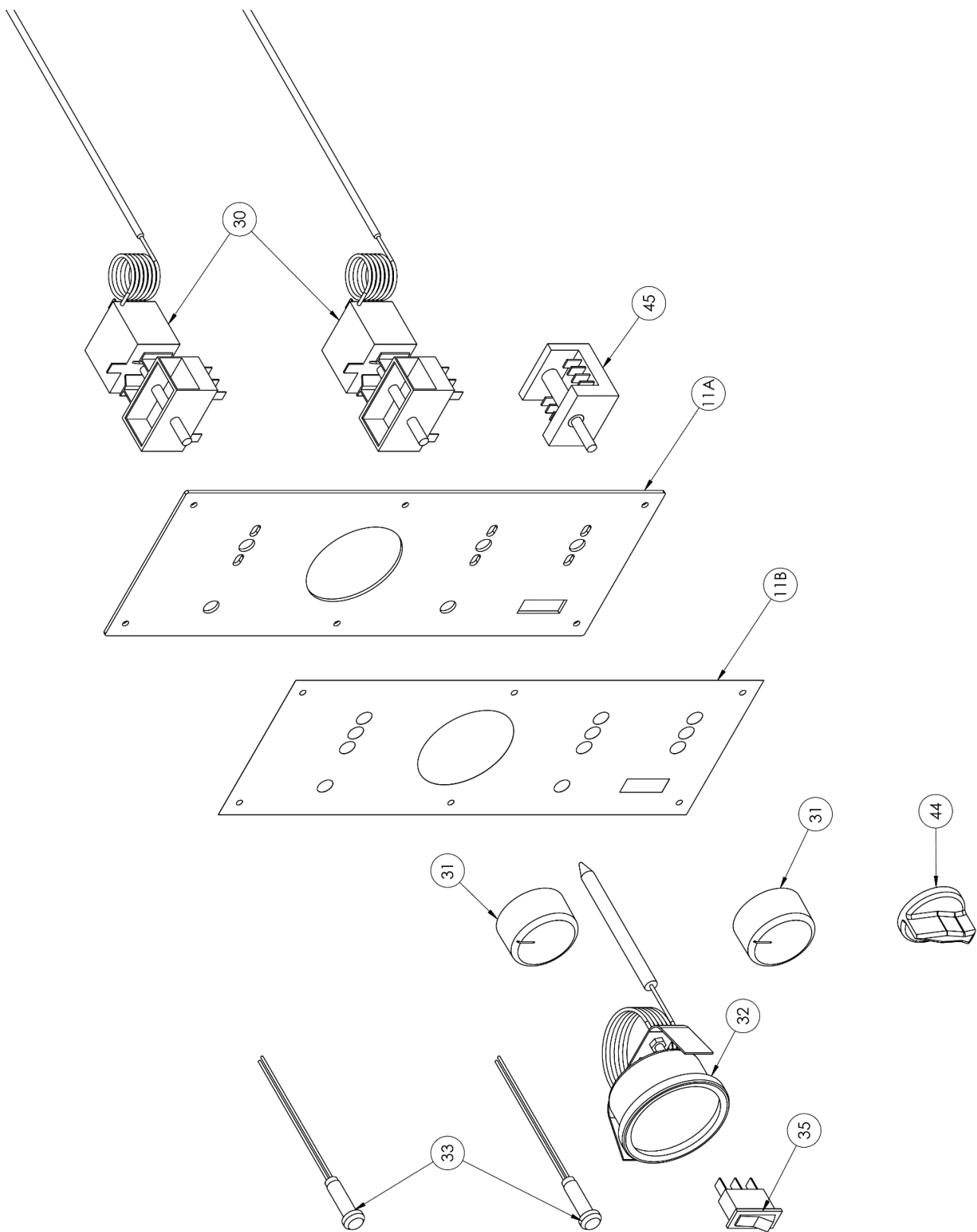












## SPARE PARTS

	<b>OVP046</b>	<b>OVP039</b>	<b>OVP050 OVP003</b>	<b>OVP016</b>	<b>OVP012</b>
<b>1</b>	5M200030	5M200030	5M200030	5M200030	5M200030
<b>1A</b>	7M010000	7M010000	7M010000	7M010000	7M010000
<b>1B</b>	5M200016	5M200016	5M200016	5M200016	5M200016
<b>2</b>	4P100007	4P100007	4P100007	4P100007	4P100007
<b>2A</b>	4P100009	4P100009	4P100009	4P100009	4P100009
<b>3</b>	3R030001	3R030001	3R030001	3R030001	3R030001
<b>4</b>	4P050015	4P050015	4P050015	4P050015	4P050015
<b>4A</b>	4P050008	4P050008	4P050008	4P050008	4P050008
<b>4B</b>	4P050009	4P050009	4P050009	4P050009	4P050009
<b>4C</b>	4P050078	4P050078	4P050078	4P050078	4P050078
<b>4D</b>	4P050079	4P050079	4P050079	4P050079	4P050079
<b>5</b>	5V010015	5V010015	5V010015	5V010015	5V010015
<b>5A</b>	5V010021	5V010021	5V010021	5V010021	5V010021
<b>6</b>	5G100001	5G100001	5G100001	5G100001	5G100001
<b>6A</b>	5G100018	5G100018	5G100018	5G100018	5G100018
<b>7</b>	4C020026	4C020026	4C020026	4C020026	4C020026
<b>7A</b>	4C020029	4C020029	4C020029	4C020029	4C020029
<b>9</b>	5V500120	5V500120	5V500120	5V500120	5V500120
<b>9A</b>	5V500046	5V500046	5V500046	5V500046	5V500046
<b>11A</b>	4M020031	4M020031	4M020031	4M020031	4M020031
<b>13</b>	4P040005	4P040015	4P040016	4P040025	4P040035
<b>24</b>	4T060000	4T060000	4T060085	4T060010	4T060010
<b>25</b>	7P010200	7P010200	7P010200	7P010200	7P010200
<b>26</b>	5V010003	5V010003	5V010003	5V010003	5V010003
<b>27</b>	5L020005	5L020005	5L020005	5L020005	5L020005
<b>29</b>	-	-	-	-	-
<b>30</b>	5T010001	5T010001	5T010001	5T010010	5T010010
<b>31</b>	5M200003	5M200003	5M200003	5M200003	5M200003
<b>32</b>	5T010200	5T010200	5T010200	5T010200	5T010200
<b>33</b>	5L020017	5L020017	5L020017	5L020017	5L020017
<b>35</b>	5I100017	5I100017	5I100017	5I100017	5I100017
<b>36</b>	5R050220	5R050220	5R050220	5R050200	5R050200
<b>37</b>	5P050010	5P050010	5P050010	5P050020	5P050020
<b>37A1</b>	-	-	-	-	-
<b>37A2</b>	-	-	-	-	-
<b>37B</b>	-	-	-	-	-
<b>37C</b>	-	-	-	-	-
<b>37D</b>	-	-	-	-	-
<b>38</b>	5M100120	5M100120	5M100120	5M100120	5M100120
<b>39</b>	5M100010	5M100010	5M100010	5M100010	5M100010
<b>44</b>	5M200013	5M200013	5M200013	5M200013	5M200013
<b>45</b>	5I100023	5I100023	5I100023	5I100023	5I100023
<b>50</b>	5P100003	5P100003	5P100003	5P100003	5P100003

## TECHNICAL DATA

	Measurement unit	<b>OVP046</b>	<b>OVP039</b>	<b>OVP050 OVP003</b>	<b>OVP016</b>	<b>OVP012</b>
Temperature control	°C	45-455				
External dimensions	cm	L 97,5 P 92,5 H 41,3	L 97,5 P 92,5 H 74,5	L 90,0 P 87,0 H 74,5	L 97,5 P 121,5 H 41,3	L 97,5 P 121,5 H 74,5
Chamber dimensions		L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0	L 66,0 P 99,0 H 14,0	L 66,0 P 99,0 H 14,0
Chambers	nr	1	2	2	1	1
Voltage	Vac	400/230				
Frequency	Hz	50/60				
Total power	kW	4,7	9,4	9,4	7,2	14,4
Power of top heating element	W	2350x1	2350x2	2350x2	1200x3	1200x6
Power of bottom heating element	W	2350x1	2350x2	2350x2	1200x3	1200x6



<b>SKU</b>	<b>DESCRIPTION</b>
<b>OVPO46</b>	<b>CONTENDER SINGLE DECK ELECTRIC PIZZA OVEN 4 X 13"</b>
<b>OVPO16</b>	<b>CONTENDER SINGLE DECK ELECTRIC PIZZA OVEN 6 X 13"</b>
<b>OVPO39</b>	<b>CONTENDER TWIN DECK ELECTRIC PIZZA OVEN 8 X 13"</b>
<b>OVPO50</b>	<b>CONTENDER TWIN DECK ELECTRIC PIZZA OVEN 8 X 13" - 3 PHASE</b>
<b>OVPO03</b>	<b>CONTENDER TWIN DECK ELECTRIC PIZZA OVEN 8 X 13"</b>
<b>OVPO12</b>	<b>CONTENDER TWIN DECK ELECTRIC PIZZA OVEN 12 X 13"</b>







**STEP UP TO THE PLATE**