

the pizza oven



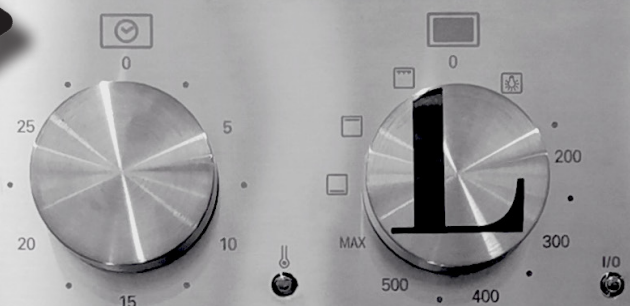
 LANCELLOTTI

pizza and baked goods



The pizza stone heats up creating the absolute best base for your leavened products.
Not only **pizza**, but **bread** and **pastry** as well.

Set the **timer** on 4':
this is all the time you need to bake the
most delicious **Italian pizza**.



not only pizza



Four functions, including a powerful **grill**, plus the only light setting make the oven multipurpose, great for many other dishes.

upper + lower
heating elements

ideal for **lasagnas** and **pies**



upper
heating element

made for **warming** and **browning**



grill
element

perfect for **gratins**, **kebabs**, **bruschettas**, and **bacon** as well



lower
heating element

great for **casseroles**, **quiches**, **stews**, and **roasts**.



everything you need

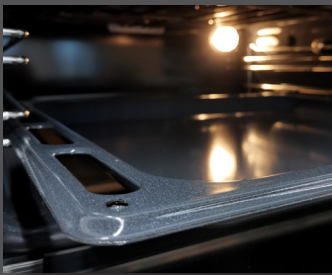
The oven comes with all the **equipment** you need to make the best of it:



a **pizza peel** and **stone** for all your leavened products



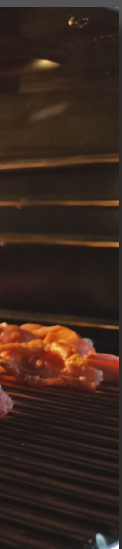
a chrome wire **shelf** for your baking dishes



an enameled **deep tray** to be used as a baking form



a multi-purpose **trivet** for either cooling or grilling





A variety of **colors** to wonderfully match any kitchen environment.





Professional aesthetics and ergonomics with its **metal knobs** and **satin-finish aluminium handle**.

No need for any extra room to store the oven equipment thanks to the stainless steel **push-pull drawer**.



The optional **stainless steel frame** will allow an install in a 30-inch cabinet



cod. **OA-FFP**

The **grill** element is as wide as the oven, ensuring perfectly even cooking.

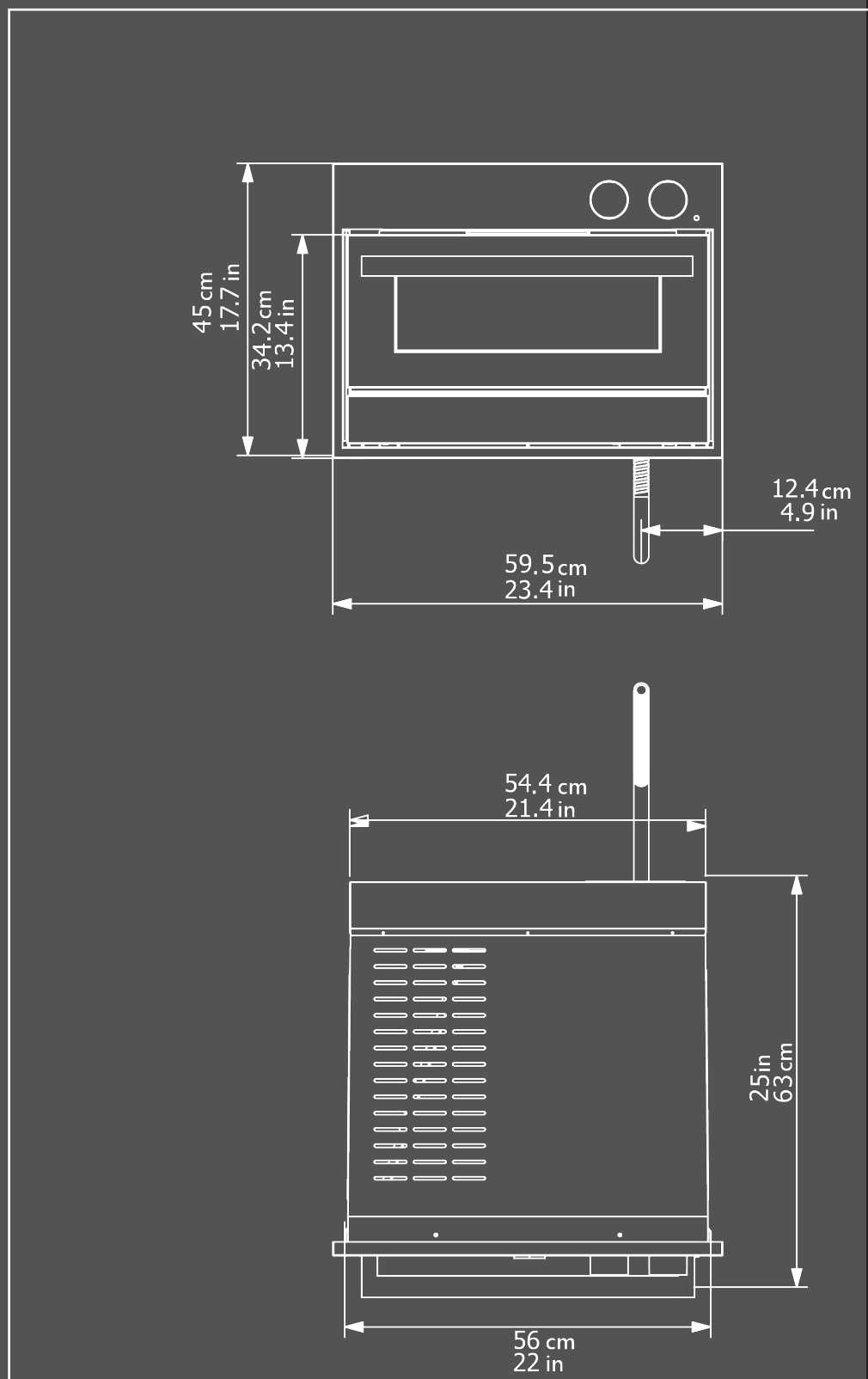
The special **halogen light** generates the ideal warmth for the dough to rise perfectly.

The **triple-glass door** ensures optimal insulation - no risk of burning.

Model

OYFE6-P

Dimensions



Specs

Total power 220-240 v: 2100 W

Total power 208 v: 1700 W

Voltage: 16 A

Max temp: 600 °F

Functions: 4 + light





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