

Entry Max Series 39" Single Chamber Pizza Oven With 27.6" Chamber

ITEM: 45542
MODEL: PE-IT-0019-SS



Efficient, and reliable

The Entry Max pizza ovens are practical which are ideal for pizzas, bread and kitchen products. Up to 2 single chamber ovens can be placed on top of each other without the need for an exhaustor connection. Upon request, the machine can be produced in a "full refractory stone" version and for single phase operation.

FEATURES:

- Stainless steel front
- Two mechanical thermostats per chamber
- Heat resistant
- Light
- Main switch for each chamber
- Stainless steel door with glass and handle

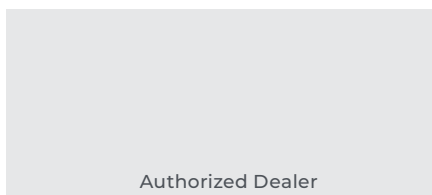
* Special Order are available for the following upon request:
stands, casters, hoods, vents and suction motor

☎ 1-833-487-3686

🌐 www.trentoequipment.com

✉ sales@trentoequipment.com

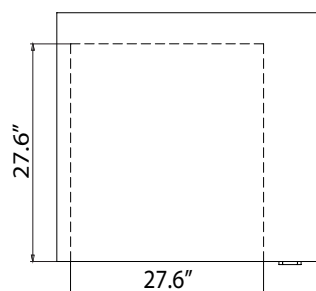
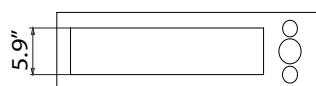
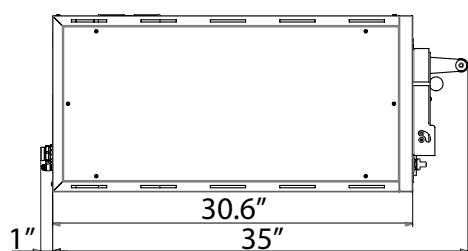
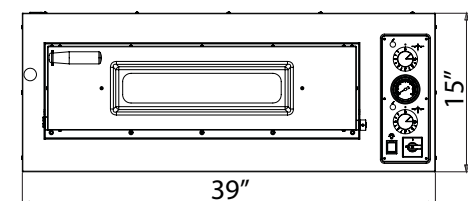
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*Power cord and plug
not included; must be installed
by a certified electrician

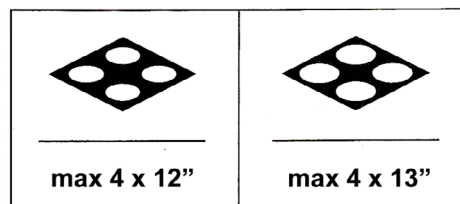


Technical Drawings



Technical Specification

Item	45542
Model	PE-IT-0019-SS
Maximum Temperature	842 °F (450 °C)
Power	5600 W
Electrical	120V / 60Hz / 1Ph
Chamber Dimensions (WDH)	27.6" x 27.6" x 5.9" (700 x 700 x 150 mm)
Full Refractory Stone Dimensions (WDH)	26.4" x 27" x 5.31" (670 x 685 x 135 mm)
Net Weight	163 lb. (74 kg.)
Net Dimensions (WDH)	39" x 36" x 15" (990 x 920 x 380 mm)
Gross Weight	170 lb. (77 kg.)
Gross Dimensions (WDH)	40.2" x 39" x 20.9" (1020 x 990 x 530 mm)
Plug Type	Bare Wire



Related Accessories - (Sold Separately)

Item	Description
41600	Stainless Steel Stand
41607	Stainless Steel Hood
40645	Wheels for All Pizza Oven Stands

