



PIZZA+ OVEN

Model: EQYFE6-P



EQYFE6-P SS



EQYFE6-P AN

FEATURES

4 FUNCTIONS + 1:

- upper + lower heating elements, ideal for lasagnas and pies
- upper heating element, ideal for warming and browning food
- grill element: ideal for gratins, kebabs, bruschettas, bacon
- lower heating element, ideal for casseroles, quiches, stews, roasts
- only light, ideal for dough rising

TRIPLE-GLASS DOOR

HALOGEN LIGHT

PUSH-PULL DRAWER

METAL KNOBS AND HANDLE

INTEGRATED TIMER

PIZZA STONE BASE

TECHNICAL SPECS

MAX TEMPERATURE: 600 °F

VOLUME: 1,2 cubic feet

BAKE/BROIL ELEMENT POWER: 850 + 1900 W

LOWER ELEMENT POWER: 1200 W

TOTAL POWER 220-240 v: 2100 W

TOTAL POWER 208 v: 1700 W

VOLTAGE: 16 A

ELECTRICAL CONNECTION: conduit

ENERGY SOURCE: electric

CUTOUT REQUIREMENTS: W 22-1/48" x H 17-17/32" x D 22-1/48"



EQYFE6-P SS + OA-FFP

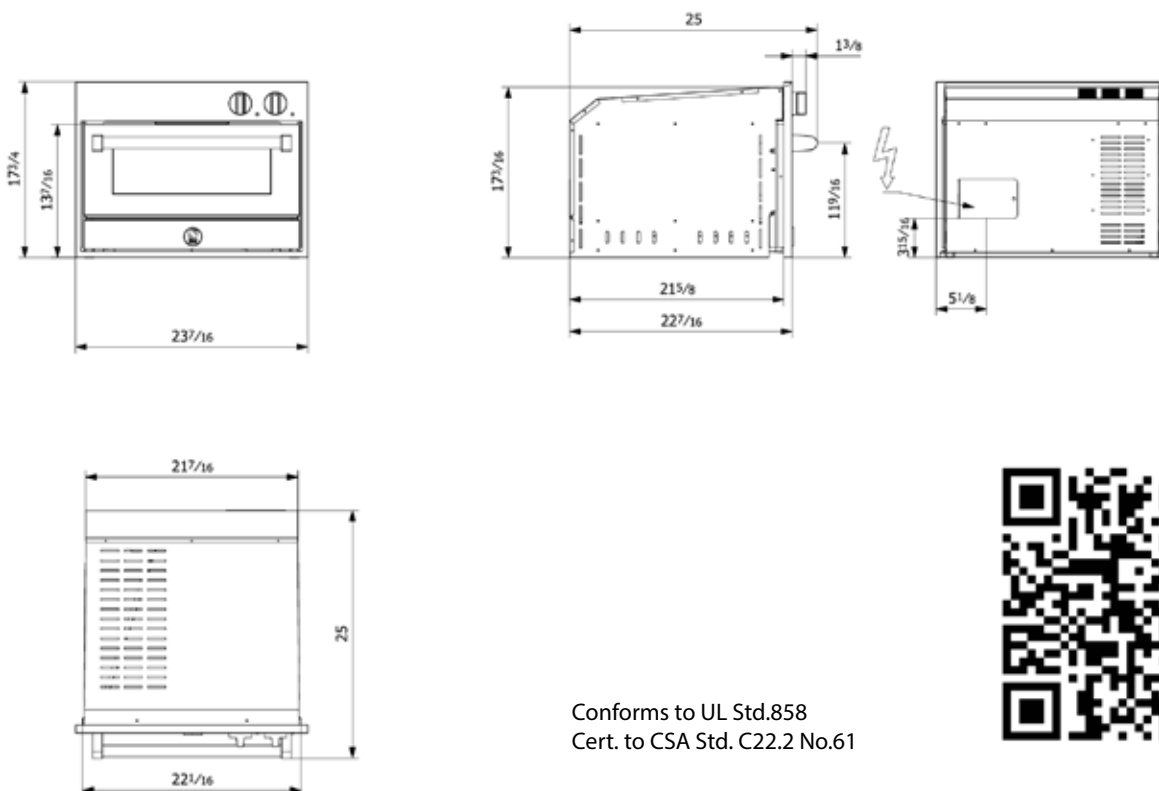
EQUIPMENT

STANDARD:

- pizza stone and peel
- chrome wire shelf
- enameled deep tray
- multi-purpose trivet

OPTIONAL:

- stainless steel frame (model: OA-FFP) for the install in a 30-inch cabinet



Conforms to UL Std.858
Cert. to CSA Std. C22.2 No.61

