

PIZZA & BAKE OVENS



Gas and Electric Conveyor Pizza & Bake Ovens

Model	Description	Shipping Weight	Output per deck			List Price
			Gas BTU	Gas KW	Electric KW	
CE-2416	Single Deck 1 Oven (with 102mm) Legs	108Kg	N/A	N/A	9	£6,485
CE/CG-3018	Single Deck 1 Oven (with 102mm) Adjustable Legs	163Kg	50,000	15	10	£11,450
CE/CG-3632	Single Deck - 1 Oven, with one set of legs	405Kg	120,000	36	27	£16,995

Exterior Dimensions	w/d (mm)	Wide Belt	(mm)	Cooking Chamber	(mm)
CE-2416	1220 / 788	CE-2416	407	CE-2416	610
CE/CG-3018	1473 / 914	CE/CG-3018	457	CE/CG-3018	762
CE/CG-3632	1841 / 1270	CE/CG-3632	812	CE/CG-3632	914

Optional Accessories:

Split Belt (available on 32" models only when ordering oven)	£2,127
12", 18", or 24" legs with locking Castors	£848

Note:

Single Ovens have 609mm legs. Double Ovens have 457mm legs.

CE Prefix Electric. CG Prefix Gas

Standard Features

- ▲ Stainless Steel front, top and sides.
- ▲ 325°C maximum thermostat.
- ▲ Adjustable product clearance side panels from 50mm to 108mm.
- ▲ Front loading stainless Steel access door.
- ▲ Removable full front access panel, stainless Steel plenums, top and bottom for easy cleaning.
- ▲ Top and bottom air flow adjustable feature for even belt wide cooking.
- ▲ Easy view digital controls for belt and temperature.

Counter Electric Pizza & Bake Oven

Model	Description	Per Deck (Kg)	KW	List Price
800-1	Single Counter Oven (2 cavities, 2 Decks) Space Saver	134	7.2	£3,752

Exterior Dimensions	w/d/h (mm)	Interior Dimensions - per deck	w/d/h (mm)
800-1	812 / 658 / 705	800-1	533 / 533 / 196 each

Standard Features

- ▲ Stainless Steel exterior finish.
- ▲ Stainless Steel door.
- ▲ Individual top and bottom thermostats for heating.

Dough Pressers and Rollers / Panini Grills

Model	Dimensions w/d/h (mm)	Electrical	Shipping Weight	List Price
DP1100	431 / 611 / 840	220V / 240V / 50Hz / 1450W / 6.04 amps	79Kg	£4,964
DPR3000	574 / 643 / 701	220V / 240V / 50Hz / 4.4 amps	81Kg	£4,968
DP2000BP	55 (762 open) / 561 / 821	240v / 50Hz / 2800 watts / 11.66 amps	82Kg	£5,170

DP1100
Pizza Dough Press



DPR3000
Dough Roller



DP2000BP
Tortilla Press



Prices effective 01/01/12



High velocity precision targeted air flow distribution for a consistent, repeatable baking result. Ideal for a variety of cooking applications including pizza, seafood, omelettes and other egg dishes, pre-cooked meats, cookies, bakery products, heating plated Mexican food and hot submarine sandwiches. Saving on labour, increase productivity and consistency meaning more profit.



800-1
Single Counter Oven,
2 Cavities, 2 Decks.



For more information regarding Doughpro products please visit:
www.imperialrange.co.uk