

ROASTER PW4

- 1000 x 650 mm
- 1140 x 815 x 590 mm
- 260kg

ROASTER PW6

- 1250 x 650 mm
- 1390 x 815 x 590 mm
- 320kg

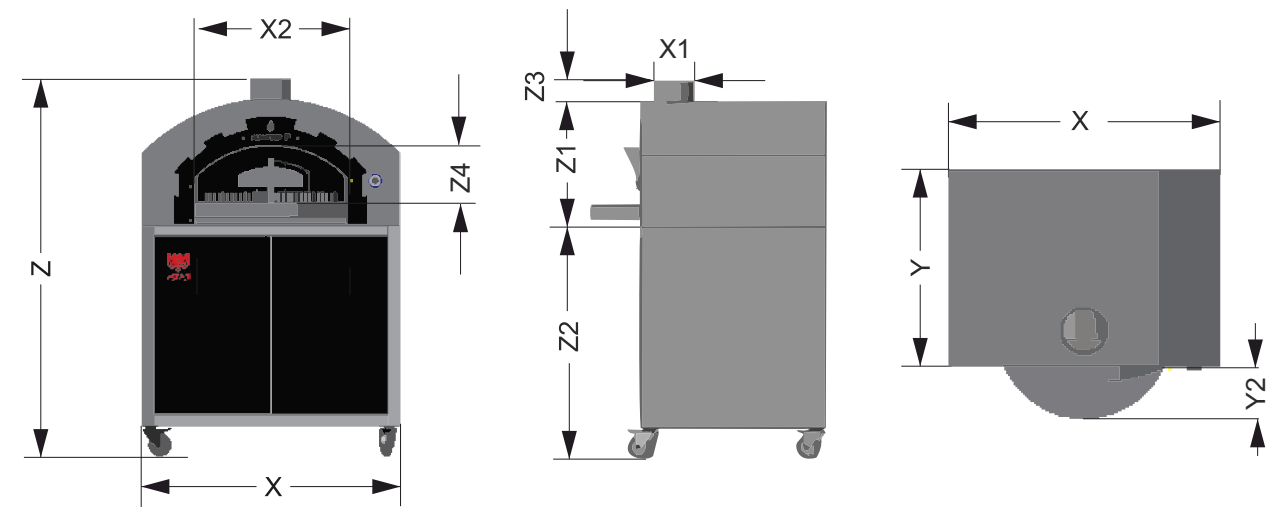


BIOKAN, which has been producing charcoal oven products for more than 30 years, is pleased to present you the ROASTER P Pizza Oven. Wood and gas version available. The exterior and the interior cabin is lined with high quality stainless steel. Also, there is a fireplate for the cooking of the pizza. Thanks to this small and flexible appliance, any restaurant can offer to its customers the traditional flavor of the pizza oven

## ROASTER P

### Technical details

ROASTER P belongs to the family of ROASTER ovens and has been designed and manufactured in order to cover all the requirements of the modern and traditional pizzeria



	X	Y	Y2	Z	X1	X2	Z1	Z2	Z3	Z4
PWC4	1140	815	220	1680	180	625	555	1010	80	210
PWC6	1390	930	220	1680	180	625	555	1010	80	210

**THERMOMETER**  
Up to 500°C

**INTERIOR DESIGN**  
Stainless steel

ROASTER PWC4

ROASTER PGC4

GAS Version  
 340 Kg



**EXTERIOR CASING**  
Stainless steel AISI 304

**REFRACTORY FLOOR**

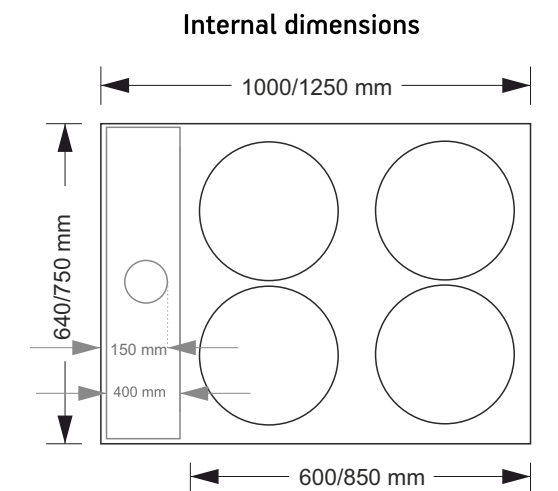
ROASTER PWC6

ROASTER PGC6

GAS Version  
 380 Kg

- Consumption** 4kg/h
- Time of preparation** 35"
- Capacity** 4/6pcs
- Maximum Temperature** 450°C

\* These quantities have been calculated approximately



Included in the price: 1 Pizza sholver & 1 wood holder. Gas version operates with wood or LPG (conversion kit from LPG to GPL is included)

