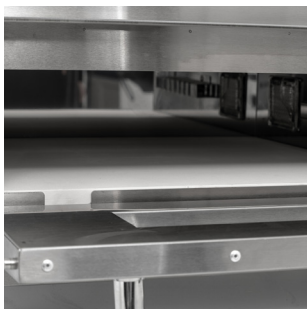


BPO2



SINGLE AND DOUBLE DECK STAINLESS STEEL PIZZA OVENS

Description

A recent arrival to the Blizzard line up the BPO pizza ovens feature a beautiful stainless steel finish, windowed door and internal lighting. Complete with a pizza stone per deck for even pizza base cooking, the BPO is the best way to achieve perfectly cooked authentic pizza in a small and accessible way.

Featuring manual controls for each element you can easily control the cooking temperature for each usable deck making for pizza perfection in minutes.

Features

Stainless Steel Finish

Manual Controls

Timer up to 30 minutes

Stone base

Windowed door

Internal lighting



MODEL	DESCRIPTION	COOKING CAPACITY	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
BPO1	Single Deck	1 x 16"	+50°C / +400°C	H280 x W630 x D510	2400W	13amp	24.6
BPO2	Double Deck	2 x 16"	+50°C / +400°C	H510 x W630 x D510	4800W	30amp	44.6

OPTIONAL EXTRAS (Applicable Units)

Pizza Stone