



LYNX⁴⁰⁰

PRODUCT FEATURES

- Firebrick base to produce high-quality, crisp pizzas with authentic taste
- Base capacity up to 14" pizzas
- Stainless steel finish, great for front or back bar
- Easy plug and play operation - 13A plug
- Temperature display gauge for easy monitoring
- Independently controlled top and bottom elements
- 18 minute timer
- Maximum temperature 400°C
- Easy clean stainless steel design
- Robust door hinges

Our new Lynx 400 pizza deck oven enables the smallest of outlets to create delicious, professional pizzas. With its firebrick base, whether you are cooking deep pan, thin crust, fresh dough, part baked or frozen pizzas you are ensured an authentic, crisp taste.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	530 mil
Depth	558 mil
Height	300 mil
Weight	30 kg

SHIPPING DETAILS

Ship Width	78 cm
Ship Depth	78 cm
Ship Height	66.5 cm
Ship Weight	33 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	9.6	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	2200	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	2.2 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Brick Lined	Yes	Display Style Oven	Yes
Control Type	Rotary Control Knob	Interior	Stainless Steel
Cooking Chamber Depth	408 mm	Number Of Cooking Chambers	1
Cooking Chamber Height	100 mm	Number of Decks	1
Cooking Chamber Width	408 mm	Pizza Sizes Accommodated	1 x 14", 2 x 9"
Deck Cooking Depth	408 mm	Temperature Maximum	400 °C
Deck Cooking Height Chamber 1	100 mm	Temperature Minimum	100 °C
Deck Cooking Width	408 mm	Timer Type	Mechanical/Traditional Timer
Deck Material	Brick		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

