ltem No.__

Quantity___

Model No. 6205 6205-240 Counter Top Pizza Oven



6205

FOOD EQUIPMENT

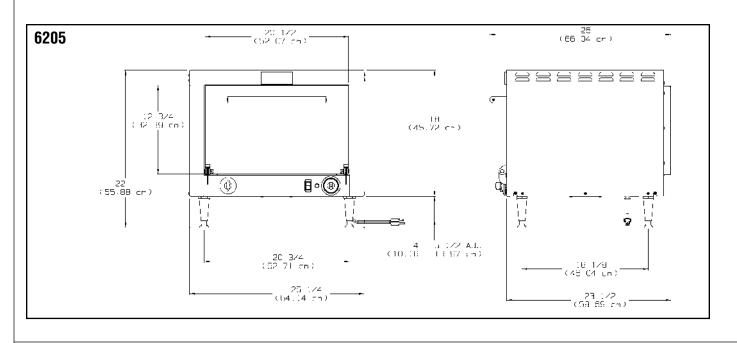
NEMCO Food Equipment, LTD. 301 Meuse Argonne P.O. Box 305 Hicksville, OH 43526 Phone (419) 542-7751 FAX (419) 542-6690 www.nemcofoodequip.com Nemco's counter top Pizza Oven is so powerful it will cook pizza in just a few minutes and recover almost instantly, even after opening and closing the door. This oven is equipped with stone decks that distribute heat evenly and produce a better quality food product. Nemco's Pizza Oven may also be used to cook a variety of frozen foods (with the use of a screen or pan) including pretzels, cookies, biscuits, pies, hors d'oeuvres and much more. Our compact space saving design allows these units to be placed on narrow counter tops.

The front, top, sides and back of the unit are constructed of brushed stainless steel. The interior of the cabinet is mirror finished stainless steel and the bottom is galvanized steel. The cooking cavity is insulated with one inch thick high-temperature insulation and the unit is vented with an automatic fan that is located in the base of the unit. The fan also prevents the unit from becoming too hot to touch. General operating instructions are screen printed on the front of the unit for ease of operation. These powerful units are designed to meet your performance standards!

Standard Features:

- Stainless steel construction
- Heavy duty Incoloy tubular heating elements
- Bulb & capillary thermostat with a temperature range of 300-700° F
- Manual 60 minute bell timer
- Two removable 19" cordierite decks
- Automatically vented with a powered fan
- Four-inch adjustable legs
- Single phase
- Six foot cord and plug provided
- One year parts and labor warranty

Model No. 6205 6205-240



Specifications: Shipping Model Pre-heat Width Depth Height Rated Nominal NEMA Unit Weight Weight Inches/(cm) Voltage lbs./(Kg) lbs./(Kg) No. time Inches/(cm) Inches/(cm) Wattage Amps Configuration 60 min @ 6205 500 degrees 25 1/4 (64.1) 23 1/2 (60.0) 22 (56.0) 120 1800 15.0 5-15P plug 106 (48.2) 130 (59.1) 15 min @ 23 1/2 (60.0) 22.5 6205-240 500 degrees 25 1/4 (64.1) 22 (56.0) 240 5400 10-30P plug 106 (48.2) 130 (59.1)

Accessories:	
Model No.	Description
66785	Set Of Four Stainless Steel Legs
66795	Baking Stone, 19"W x 19"D

Typical Specifications

Electric countertop pizza ovens shall have a stainless steel body (except rear and bottom of unit which is aluminized steel) and interior and be equipped with a thermostatic control and Incoloy tubular heating element. The unit shall have a one inch thick high-temperature insulation and be vented with a fan. The unit shall have a maximum heat setting of 700° F. The units shall operate on 120 or 240 volts and have a wattage of 1800 @ 120 volts and 5400 @ 240 volts. A 6' cord and plug shall be furnished for easy installation. Electric pizza ovens shall carry the certification of ETL Testing Laboratories and shall be listed with the National Sanitation.



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