



GLOBAL



FOOD & DRINK MACHINERY

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## CURRENT NEW-SECONDHAND-RECONDITIONED EQUIPMENT

### Bakery & Pizza — Ovens



**OV01 Zanussi oven**



**OV02 Convostar convection oven**

Suitable for 6 trays  
Fan forced



**OV03 Moretti conveyor oven**

Gas/Electrical model  
Max Temperature: 400°C  
Output: Approx. 120 pizzas/hr  
with diameter of 30cm (12")  
(2 pizzas side by side)



**OV 04 Moretti electric sliding deck oven**

Refractory brick baking surface  
2 decks complete with trolley,  
wheels and canopy



**OV05 Moretti P110G gas hi-tech modular oven**

Double deck model  
Each deck with refractory brick  
baking surface  
Complete with hood, base  
& proving chamber on wheels



**OV06 Moretti AHC18C 1 deck oven**

Independent digital control  
1 deck complete with trolley on  
wheels, base & canopy



**OV07 Moretti PD65/105 electrical deck**

Double deck model  
with refractory brick baking surface  
complete with stand  
Voltage: 3 phase 15.4kW



**OV 08 Lf electrical deck oven**

4 decks, 3 doors per deck  
Capacity: 48 trays of 45x75cm approx  
Total baking area 18 m2 approx



**OV 09 Logiudice double rack oven**

Suitable for 36 trays approx (45x75cm)  
With rear gas burner  
High steam output  
Gas model  
With rotating platform for trolleys



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**OV10 " Polin" Gas Double Rack Oven**

Complete with double trolley  
Gas Burner EXCLUDED  
In excellent condition



**OV11 Sterlec electric oven**

2 decks  
with brick base



**OV12 Pyrodeal electrical oven**

2 decks, 6 trays (45x75cm)  
With brick base in cooking chamber



**OV13 Pavallier gas rack oven**

32 trays  
In very good condition



**OV14 Sveba-Dahlen electrical oven**



**OV15 Baker-Perkins "Rotel" rotary oven**

Suitable for 12 trays



**OV16 Agiv double chamber rack oven**

Each chamber fits 36 trays  
Each chamber with independent adjustable temperature control.



**OV17 Les Wilson gas rotative oven**

Suitable for 30 trays



**OV18 Ultima oven**

Single trolley  
Electric  
18 trays



**OV19 Rinaldi superforni single deck electrical oven**



**OV20 Zanolli oven**

Cooking area-3mts 65cm long approx.  
Temperature up to 500 degree.  
With refractory brick bottom chamber



**OV21 Rinaldi super ABO tunnel oven**

I deal for Arabic bread, pita bread, and other bakery and pastry products