



BY

PROMAC
BAKERY EQUIPMENT

MODULAR PIZZA OVENS

MILANO 6 – 12 – 18



MILANO electric fired stone hearth pizza deck ovens

Features:

- Build your own capacity oven with the space you need
- 6 – 12 – 18 pieces per deck
- Modular fully insulated deck design
- One to three decks in height
- Each deck independently operated
- Double glazed full width /height viewing windows
- Special refractory stone heart on all decks
- Digital control panel features separate upper, lower, bake timer and interior light controls for each deck
- Guaranteed to bake even
- Legs with locking casters & stand with pan shelves
- CE Approved: conforms with UL and ETL Standards
- One year parts/labor warranty
- 24/7 Nationwide service



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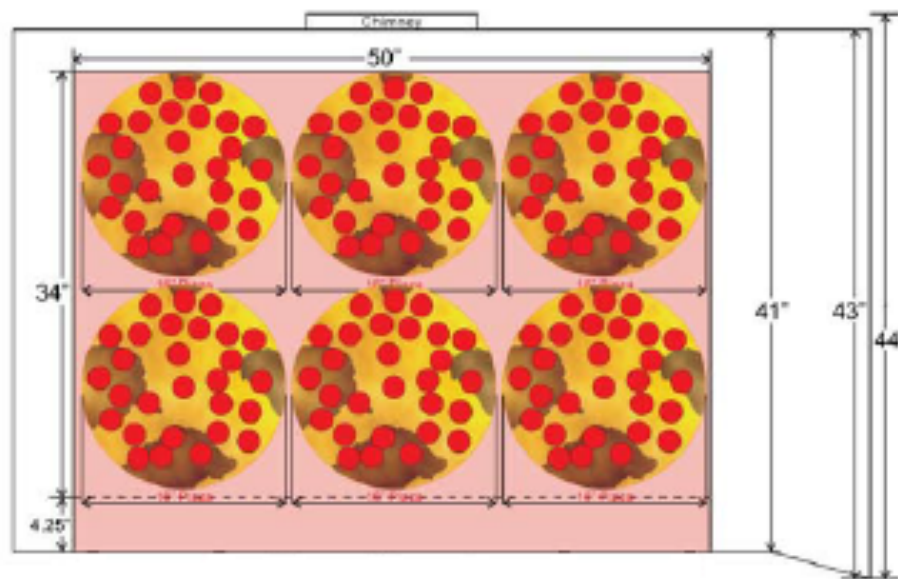
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STANDARD UNITS:

- **PM-MLN 6-6** (six pies)
- **PM-MLN 6-12** (twelve pies)
- **PM-MLN 6-18** (eighteen pies)

OPTIONS:

- **PM-MLN H** 15" High stainless steel extraction hood with extractor fan
- **PM-MLN R** Rack stand for oven





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Description	PM-MLN 6-6	PM-MLN 6-12	PM-MLN 6-18
Control unit		Digital	
Number of decks	1	2	3
Capacity (16" pizza)	6 pies	12 pies	18 pies
Width	A	67"	67"
Length	B	44"	44"
Height of each deck	H1	15"	15"
Height 6 pie oven	H2	53"	-
Height 12 pie oven	H3	-	68"
Height 18 pie oven	H4	-	83"
Height of rack	H5	30"	30"
Voltage	220VAC/60Hz + N + PE		
Electrical power	25 amps	50 amps	75 amps
Weight	720 lbs.	1440 lbs.	2160 lbs.

