

Mini Pizza Stone Ovens

Butler's Mini Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone heats up and holds high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, much like the cooking style of a traditional brick oven. You can choose between two electrically operated models - one with a single deck and the other with 2 decks.

- All stainless steel body
- High quality pizza stone
- Simple temperature control allows users to set a constant temperature
- A peep-in window offers a view of the pizzas while being baked
- Temperature range from 0 - 350 degree C
- Insulated chamber



EPO-1D



EPO-2D

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Stone Dimension W x D x H (mm)	Cavity Dimension W x D x H (mm)	Weight
EPO-1D	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	410x410x120	24kg
EPO-2D	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	410x410x120	33kg

Specifications are subject to change without prior notice due to continuous product development