



EPO-36 Premia DT, GPO-36 Premia

## Pizza Stone Ovens - Premia Series

Butler Premieria Series Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone changes the game by acting as a point high heat transfer. The stone heats up and holds very high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, mimicking the cooking style of a traditional brick oven. You can choose between electric models (EPO series) or gas operated model (GPO series).

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Premia & GPO-36 Premia only)
- ◆ Digital temperature control with timer allows users to set any constant temperature/time
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber

### Technical Specifications



Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Premia DT	3.2kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

\*Gas Consumption: 0.24kg/hr

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