

KIPUORM-PLUS

- Stainless steel
- Only requires 45cm x 45cm of floor or worktop space (height - 85cm)
- Holds up to 12 x 12" pizzas
- Storage section for takeaway food in bags
- 2 shelves to help in those extra-busy periods
- Fully controllable, adjustable temperature
- Reaches desired temperature after just 2 minutes
- State-of-the-art insulation technology
- Pizza maintains a temperature of 60 degrees even after 20 minutes
- Preserves flavour, texture and colour
- Less stress for the chef both in the restaurant and takeaway
- No more damaging 'cold pizza' reviews

Product type	Cabin type - dry heater		
Protection Class	IP24		
Mounting type	Vertical positioning foot		
Dimensions - External	Width	Length	Height
	450mm	450mm	850mm
Dimensions - Internal			
Main cabinet	Width	Length	Height
	400mm	400mm	550mm
Upper storage section	Width	Length	Height
	400mm	400mm	150mm
Weight	35kg		
Heat settings	Thermostat		
Electrical label data			
Voltage	230V (AC)	Frequency	50.0Hz
Active Power	1000 Watt	cos θ	>0.98
Shock/Short circuit protection	Glass fuse in cabinet power cable plug		
Overheating	Safety thermostat		



QUALITY, DURABILITY & STYLE

All the products in the KIP-UORM range are made in Italy using heavy-duty, attractive, durable, easy-to-clean stainless steel, and conform to the current safety standards.

All units come with a 1-Year Warranty*

Once you start to use KIP-UORM, you'll wonder how you ever worked without it.

*Parts only