



SWEDISH MADE PRODUCTS FOR  
PIZZA BAKERS WITH HIGH DEMAND



*Pizza Favourite*  
Pizza oven





## JOYFUL BAKING!

Pizza Favourite makes pizza baking a pure joy. It is designed to satisfy even the pickiest pizza chef.

## HIGH STANDARD

Pizza Favourite offers what is required of a truly robust pizza oven. It features thick stone hearths, top-hood, a firm hatch with thick heat reflective glass, smart digital control panel and a pull-out unloading shelf. The oven's exterior is coated in stainless steel, which makes it easy to keep clean.

### Low operating costs

All our ovens are equipped with 120 mm thick insulation which means that the oven is evenly heated on the inside and emits less radiant heat. In turn this leads to a more pleasant working environment and lower energy consumption. The electronic adjustment also contributes to making the oven operate more economically.

### Electronically controlled

Each deck is regulated separately. You select preferred temperature and easily adjust the intensity of the over/under heat function. It allows the oven to provide further even heat distribution.

### Economy saving function

For those moments with less pizza baking you have the option of putting the oven in standby mode. With a simple tap on **ECO** you can cut energy consumption in half.

### Turbo function

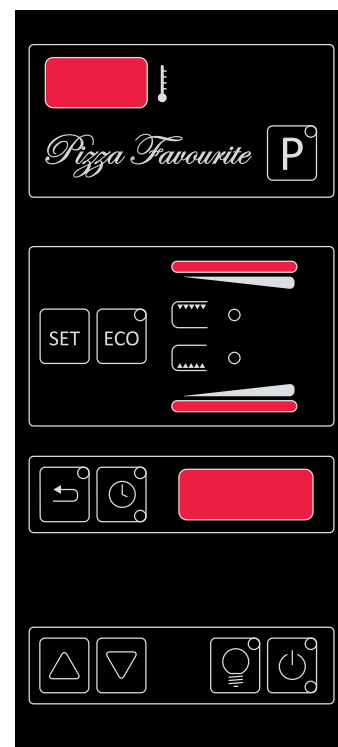
The turbo function activates automatically during start-up and simplifies work during peak hours.

### Autostart and timer

Using the control panel you can program when the oven will both turn on and off. This way you can arrive at work with an already warm oven. You can also set the timer to remind yourself when baking is complete.

### Top-hood & pull-out shelf as standard

Pizza Favourite is fitted with a top hood that can be easily connected to local exhaust ventilation. In addition, a pull-out unloading shelf is included.



### Standard features

- Stainless steel coating
- Separate control of each section
- 10 effect levels to regulate top/bottom heat
- Turbo function
- Digital temperature display
- Pull-out unloading shelf
- Stainless steel coated legs with wheels, two lockable
- Robust hatch with heat reflective glass

- Top-hood
- Two-sided illumination (not for 700mm wide model)
- Module built
- Five sizes, up to 3 sections

### Options

- Bottom unloading shelf between the ovens legs
- Pizza peel holder





Pull-out unloading shelf

Bottom unloading shelf

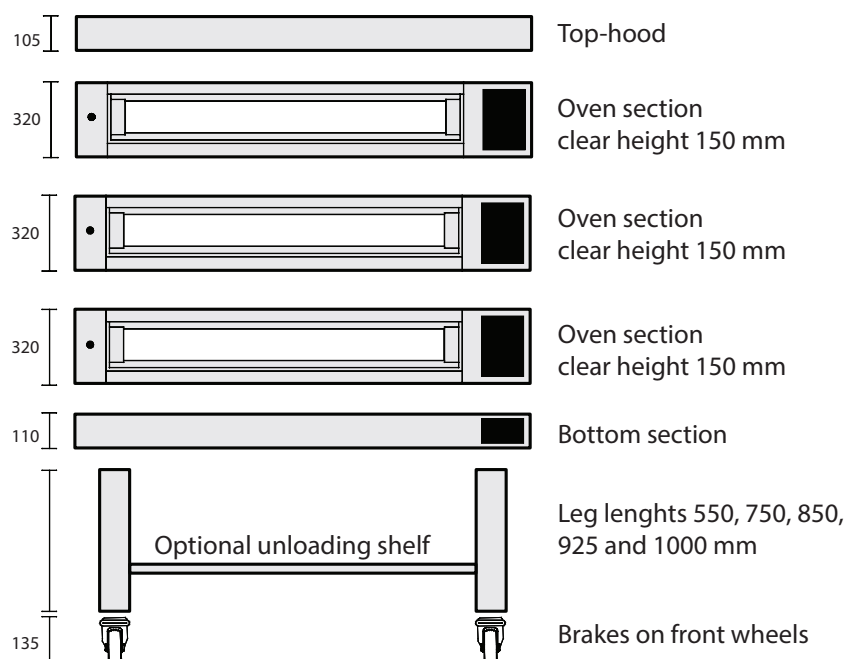


## MODULE BUILT

With a Pizza Favourite from ABBU you can start small and gradually expand the oven with up to three decks as your business grows. In addition, the modular configuration allows it to be easily carried into place, piece by piece.

### Robust legs

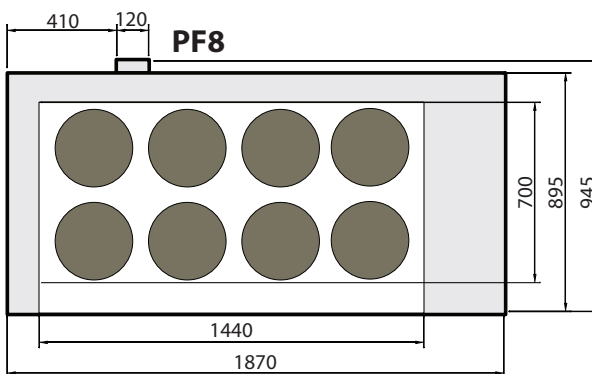
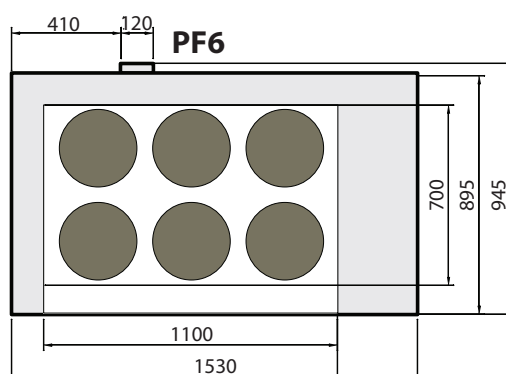
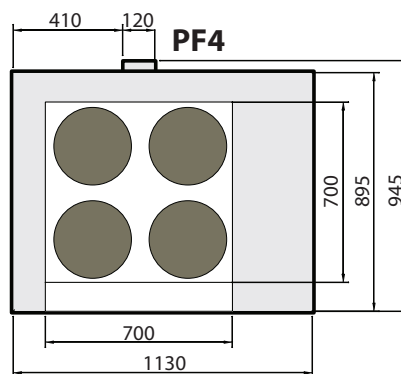
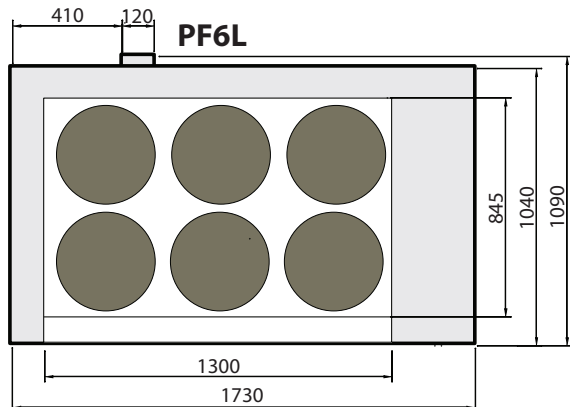
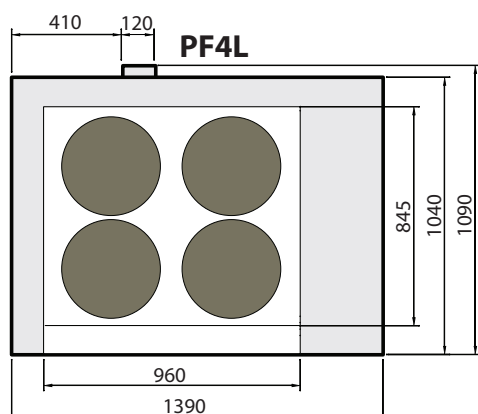
The oven is delivered with stainless steel coated legs equipped with swivel castor wheels. The front wheels can be locked.



## FIVE SIZES

In addition to the ability to choose the number of decks for your Pizza Favourite there are also five oven sizes to choose from. Two variants for large pizzas and three variants for standard sized pizza.

## LARGE



Designation	Capacity per section	Effect (kW)/section 220/380V	Effect (kW)/section 230/400V	Effect (kW)/section 415V	Outer measurements width x depth (mm)
PF4	4 pizzas	5,0	5,5	6,0	1130 x 945
PF4L	4 pizzas (large)	7,1	7,8	8,4	1390 x 1090
PF6	6 pizzas	7,1	7,8	8,4	1530 x 945
PF6L	6 pizzas (large)	9,5	10,5	11,3	1730 x 1090
PF8	8 pizzas	8,6	9,5	10,2	1870 x 945

ABBU reserves the right to make changes.



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