



Technical Specifications

Giga® Fast Oven

Model	GSP01
Height (cm)	62.6 - 65.6
Width (cm)	65
Depth (cm)	62
Power (kW)	2.9
Temperature Range (°C)	0 - 450
Capacity (pizza per load)	1 x 35cm diameter (13")
Capacity (pizzas per hour)	30/40 x 35cm diameter (13")
Electricity Supply	230V single phase
Net weight (kg)	52
Gross weight (kg)	57
Packaging W x D x H (cm)	65 x 65 x 76



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Giga[®] Fast Oven



Giga® Fast Oven

Hot, fresh, Italian pizza – baked fast, baked perfectly, wherever you want it. The Giga® Fast Oven is the most versatile counter-top pizza oven available, with consistent results comparable to those from a traditional wood-fired oven. Its unique design delivers rapid cooking, with a fresh pizza ready in as little as 90 seconds.

The Giga® Fast Oven can also be used as a standard convection oven for baking or grilling. This, together with its compact footprint, makes it perfect for bars, pubs, restaurants, hotels, snack bars and any business wishing to serve authentic Italian pizza without heavy investment in equipment, specialist staff or training.

Fresh, traditional pizza in only 90 seconds

The Giga® Fast Oven is a compact Italian powerhouse that can cook a fresh dough pizza up to 35cm in diameter in just 90 seconds. Always ready, it heats to 400/450°C in as little as 10-12 minutes and its computer-controlled temperature and cooking timer make it easy to achieve perfect results every time.

Low power consumption and a cool-to-touch exterior make the Giga® Fast Oven as energy-efficient as it is safe to operate, with no specialist staff or training required. As well as pizza, the Giga® Fast Oven is perfect for baking lasagne, croissants, cakes, pies, pasties, pastries, potatoes and oven chips, and for toasting English muffins and all types of bread products.





Unique airflow cylinders for high-speed results

The secret of the Giga® Fast Oven lies in its unique design: two airflow cylinders that intensely focus hot air to deliver exceptionally rapid cooking. The result is fast, consistent, even cooking every time. Independent control of upper and lower heat allows different types of pizza base to be baked to perfection.

All housed in a compact, counter-top unit, the Giga® Fast Oven is simple to use, safe to operate and ideal for almost any catering location, including front-of-house theatre-style settings where visual appeal is essential.

Features

- Super-fast cooking – fresh dough pizzas ready in as little as 90 seconds
- Powerful – heats up to 400/450°C from cold in 10-12 minutes
- Versatile – can be used as a “standard” convection oven to cook a wide range of foods
- Compact – can be used almost anywhere
- Switchable internal illumination – ideal for front-of-house use
- Computer-controlled temperature and cooking times for consistent results
- Low power consumption and double glazed door to save energy and money
- Easy to operate – no specialist staff or training required
- Operates from single phase supply

From pizza oven to convection cooking



Exceptional versatility is the hallmark of the Giga® Fast Oven. Simply remove the unique airflow cylinders to convert it into a standard convection oven, ready to cook a wide variety of food items with the efficiency and consistency you'd expect from a fan assisted oven.

With the Giga® Fast Oven there is no need for high investment in kitchen space, additional appliances, specialist staff or training. It's never been easier to save money and time while achieving outstanding results. When variety and versatility are top priority, the Giga® Fast Oven will do it all.



Inclusive Accessories

- V32800 – Perforated round cooking grid (2 included)
- V32700 – Pizza spatula (1 included)
- M82600 – Chrome plated rod shelf (2 included)
- V32500 – Upper cylinder (1 included)
- V32600 – Lower cylinder (1 included)

Optional Accessories

- M82500 – Aluminium tray