

# Pocket Rocket PR5248

## Conveyor Pizza Oven



### AUSTRALIAN MADE, OWNED & DESIGNED

DMP ovens are made right here in Australia to suit the way we like to cook pizzas. Decades of local industry experience have gone into making our DMP ovens the best you can buy.



### EASY FINANCE OR RENT OPTIONS

Let us take care of the finance to suit your individual needs. Select the oven/s you want and we will work out the best way to buy, rent or finance.



### WHISPER QUIET, LOW NOISE OPERATION

Never miss another call because you didn't hear the phone. Our DMP ovens are so quiet, you will be checking to see if they are on.



### FAST, RELIABLE & ENERGY SAVING

Pre-mix, modulating gas burner technology delivers fast, reliable cooking which is so efficient, you will notice the saving on your energy bills.



### WE INSTALL & COMMISSION EVERY OVEN

To achieve the best cooking performance we not only provide expert installation but we test cook at your premises to ensure that your pizzas are cooked to perfection.



### OUR FASTEST & MOST COMPACT OVEN YET!

Our new Pocket Rocket oven is among the fastest conveyor pizza ovens on the planet! Our unique oven has an innovative balanced airflow system\* that is designed to cook lots of pizzas very fast and it's compact footprint means it won't take up much room.



HIGH PRODUCTION.  
SMALL FOOTPRINT.  
EXTRA WIDE  
CONVEYOR.

For more information contact:

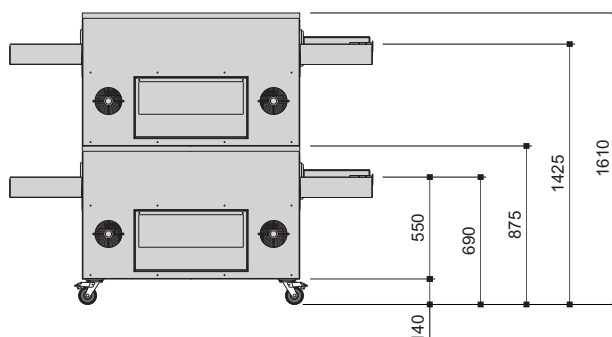
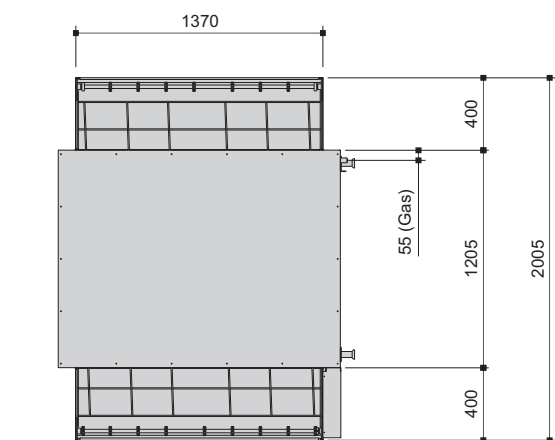
DMP Enterprises Pty Ltd - 14 Pilgrim Court, Ringwood, Victoria 3134

Phone: 1300 761 576 Fax: (03) 98737616 Email: [sales@dmpenterprises.com.au](mailto:sales@dmpenterprises.com.au) Website: [www.dmpenterprises.com.au](http://www.dmpenterprises.com.au)

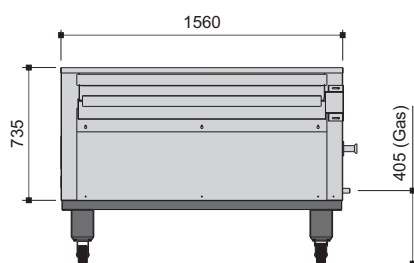
©2021 by DMP Enterprises Pty Ltd \* Patent Pending \*\* Bake time will vary depending on ingredients.

# Pocket Rocket PR5248

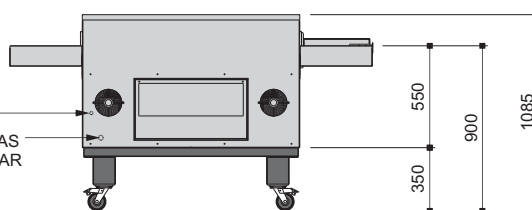
## Conveyor Pizza Oven



**DOUBLE  
STACK**



ELECTRICAL  
INLET AT  
THE REAR  
3/4" BSP MALE GAS  
INLET AT THE REAR



**SINGLE  
OVEN**

### Features

- Innovative balanced air flow system.\*
- Fast cooking times and highly efficient.
- Extremely quiet operation.
- Compact design, small footprint.
- Fully Australian designed and Australian made.
- Can be used in single stack or double stack configurations.
- Digital microprocessor controlled bake time and temperature setting.
- Removable crumb trays for easy cleaning.
- Conveyors can run either right-to-left or left-to-right.
- Quality 304 stainless steel construction on major parts.
- Front access to controls.
- 1 year labour, 2 years parts warranty.

### Specification

- Oven cavity size - 52"(1320mm) wide x 48"(1219mm).
- Overall size - 2005W x 1560D x 735H (mm).
- 6 x high efficiency blower fans.
- 1 x high efficiency pre-mix modulating burner.
- Natural Gas or Universal LPG operation.
- Nominal Gas Consumption - T.B.A.
- Australian Gas Approval Pending.
- Electrical - 240V 50/60Hz 8A.
- Bake time - 4 minutes.\*\*

**Contact us for a free cooking demo!**

**For more information contact:**

DMP Enterprises Pty Ltd - 14 Pilgrim Court, Ringwood, Victoria 3134

Phone: 1300 761 576 Fax: (03) 98737616 Email: [sales@dmpenterprises.com.au](mailto:sales@dmpenterprises.com.au) Website: [www.dmpenterprises.com.au](http://www.dmpenterprises.com.au)

©2021 by DMP Enterprises Pty Ltd \* Patent Pending \*\* Bake time will vary depending on ingredients.