**Cod: 220**

## 12-Pizza Single-Chamber Gas Pizza Oven



### Description

Modular gas oven for pizzerias and patisseries, with a capacity of 4 baking trays per chamber (i.e. 12 pizzas per chamber), featuring a rustic-style front. The baking chamber is made of aluminised sheet steel. The baking surface is made of refractory material and the door features a counterbalanced opening mechanism. The vapour extraction is centred in the chamber. Internal lighting. The chambers are independent, with the option to adjust the temperature electronically. The oven is gas-fired with safety valves, and the burners are located beneath the cooking surface.
Thermal insulation is guaranteed thanks to the use of the finest materials available on the market.

The price refers to the oven with one cooking chamber; you have the option of stacking additional cooking chambers (SEE OPTIONAL ACCESSORIES)

### Dimensions

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|---|---|
| External dimensions | 1600x1420x520 mm |
| Internal dimensions | 1230x930x150 mm |

### Technical specifications

| | |
|---|---|
| Baking tray capacity | 4 |
| Electrical Power | 14 kW |
| Net weight | 280 kg |
| Power supply | Electric |