Cod: 100450080011990

Single-phase mechanical electric pizza oven for pizzerias, with glass door, capacity 6+6 pizzas, 2 chambers measuring 108×72×14h cm



Description

A 2-chamber electric oven with a capacity of 6+6 pizzas, which guarantees optimal cooking results thanks to its outstanding features. The oven is fitted with a special heat-retaining seal for optimal insulation and allows two different operating temperatures to be set separately. It features a firebrick cooking surface, insulation made from evaporated rock wool, armoured heating elements, internal lighting, a stainless steel handle and a knob for smoke extraction. The door is 4 cm thick and features double glazing. The product is constructed from stainless steel and pre-painted sheet metal. It boasts a refined design, characterised by its distinctive top hood. This version offers the advantage of a door with a large glass panel, allowing for maximum visibility inside.

Dimensions

External dimensions	1360x940x745 mm
Internal dimensions	1080x720x140 mm
Packaging dimensions	1440x1060x900 mm

Technical specifications

Amperage	78.3 A
Electrical Power	18 kW
Net weight	218 kg
Operating temperature	+50 +450 °C
Power of the auditorium heating system	9 kW
Power supply	Electric
Sky resistance power	9 kW
Voltage	230 V
Weight including packaging	239 kg

Standard equipment

Included	flue outlet knob