Ristoattrezzature®

**Cod: 100460060001991**

# Three-phase mechanical electric pizza oven for pizzerias, with glass door, capacity for 9 pizzas, 1 chamber measuring 108×108×14h cm



## Description

A single-chamber electric oven with a capacity of 9 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 double-glazed. The product is constructed from stainless steel and pre-painted sheet metal. It features a refined design characterised by its upper hood. This version offers the advantage of a door with a large glass panel to allow maximum visibility inside.

## Dimensions

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| External dimensions | 1360x1300x413 mm |
| Internal dimensions | 1080x1080x140 mm |
| Packaging dimensions | 1420x1440x570 mm |

## Technical specifications

| | |
|---|---|
| Amperage | 19.1 A |
| Electrical Power | 13.2 kW |
| Net weight | 170 kg |
| Power of the auditorium heating system | 6.1 kW |
| Power supply | Electric |
| Sky resistance power | 6.1 kW |
| Voltage | 400 V |
| Weight including packaging | 190 kg |

## Standard equipment

| | |
|---|---|
| Included | flue outlet knob |