Ristoattrezzature®

**Cod: 100460070011988**

# Three-phase mechanical electric pizza oven for pizzerias, with glass door, capacity 4+4 pizzas, 2 chambers measuring 72×72×14h cm



## Description

A 2-chamber electric oven with a capacity of 4+4 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, evaporated rock wool insulation, 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 to allow maximum visibility inside.

## Dimensions

| | |
|---|---|
| External dimensions | 1000x940x745 mm |
| Internal dimensions | 720x720x140 mm |
| Packaging dimensions | 1020x1020x900 mm |

## Technical specifications

| | |
|---|---|
| Amperage | 17.4 A |
| Electrical Power | 12 kW |
| Net weight | 154.4 kg |
| Power of the auditorium heating system | 6 kW |
| Power supply | Electric |
| Sky resistance power | 6 kW |
| Voltage | 400 V |
| Weight including packaging | 168.8 kg |

## Standard equipment

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