Ristoattrezzature®

Cod: 100460080011989

Three-phase mechanical electric pizza oven for pizzerias, with glass door, capacity 6+6 pizzas, 2 chambers measuring 72×108×14h 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	1000x1300x745 mm
Internal dimensions	720x1080x140 mm
Packaging dimensions	1060x1440x900 mm

Technical specifications

Amperage	26.1 A
Electrical Power	18 kW
Net weight	189 kg
Power of the auditorium heating system	9 kW
Power supply	Electric
Sky resistance power	9 kW
Voltage	400 V
Weight including packaging	206 kg

Standard equipment

Included	flue outlet knob