Ristoattrezzature®

Cod: 100460090011991

Three-phase mechanical electric pizza oven for pizzerias, with glass door, capacity 9+9 pizzas, 2 chambers measuring 108×108×14h cm



Description

A 2-chamber electric oven with a capacity of 9+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 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 maximum visibility inside.

Dimensions

External dimensions	1360x1300x745 mm
Internal dimensions	1080x1080x140 mm
Packaging dimensions	1420x1440x900 mm

Technical specifications

Amperage	38.3 A
Electrical Power	26.4 kW
Net weight	307 kg
Power of the auditorium heating system	13.2 kW
Power supply	Electric
Sky resistance power	13.2 kW
Voltage	400 V
Weight including packaging	340 kg

Standard equipment

Included	flue outlet knob