Ristoattrezzature®

**Cod: 100470090011991**

## Electric pizzeria oven with mechanical ‘Pizza Plus’ function, single-phase, capacity 9+9 pizzas, 2 chambers measuring 108×108×14h cm



### Description

This 2-chamber electric oven, with a capacity of 9+9 pizzas, is a robust appliance with an elegant design; it is easy to use and incredibly practical, thanks in part to its removable glass door, and guarantees excellent cooking results and exceptional durability over time. The product is designed to deliver excellent results by allowing you to set two separate operating temperatures for the upper and lower chambers, with maximum temperatures reaching 455°C. The oven is fitted with no fewer than 6 armoured heating elements – three in the base and three in the ceiling. It features a firebrick cooking surface, insulation made from evaporated rock wool and internal lighting.

### Dimensions

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| External dimensions | 1360x1320x745 mm |
| Internal dimensions | 1080x1080x140 mm |
| Packaging dimensions | 1420x1440x900 mm |

### Technical specifications

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|---|---|
| Amperage | 114.8 A |
| Electrical Power | 26.4 kW |
| Net weight | 269 kg |
| Power of the auditorium heating system | 13.2 kW |
| Power supply | Electric |
| Sky resistance power | 13.2 kW |
| Voltage | 230 V |
| Weight including packaging | 300 kg |