Ristoattrezzature®

Cod: 100480070011988

Electric pizzeria oven ‘Pizza Plus’ with mechanical controls, three-phase, capacity 4+4 pizzas, 2 chambers measuring 72×72×14h cm



Description

This 2-chamber electric oven, with a capacity of 4+4 pizzas, is a robust appliance with a stylish 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 cooking results, achieved by separately adjusting two different operating temperatures for the upper and lower chambers, with temperatures reaching up to 455°C. The oven is fitted with no fewer than 6 armoured heating elements – three in the base and three in the top – a firebrick cooking surface, insulation made from evaporated rock wool and internal lighting.

Dimensions

External dimensions	1000x954x745 mm
Internal dimensions	720x720x140 mm
Packaging dimensions	1020x1020x900 mm

Technical specifications

Amperage	17.4 A
Electrical Power	12 kW
Net weight	162 kg
Power of the auditorium heating system	6 kW
Power supply	Electric
Sky resistance power	6 kW
Voltage	400 V
Weight including packaging	176 kg