Cod: 100480080011990

Electric pizzeria oven with mechanical ‘Pizza Plus’ function, three-phase, capacity 6+6 pizzas, 2 chambers measuring 108×72×14h cm



Description

This 2-chamber electric oven, with a capacity of 6+6 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 six 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	1360x960x745 mm
Internal dimensions	1080x720x140 mm
Packaging dimensions	1440x1060x900 mm

Technical specifications

Amperage	26.1 A
Electrical Power	18 kW
Net weight	211 kg
Operating temperature	+45 +455 °C
Power of the auditorium heating system	9 kW
Power supply	Electric
Sky resistance power	9 kW
Voltage	400 V
Weight including packaging	232 kg