Cod: 124030012472007

Electric pizzeria oven with mechanical operation, 2 internal chambers measuring 66×66×14h cm, for 4+4 pizzas - SR



Description

Why buy it?

This **electric pizza oven is** designed to deliver **professional performance, ease of use and long-term reliability**. Thanks to its robust construction and spacious cooking chamber, it allows you to manage service with ease, even at peak times. Its capacity to cook **up to 4+4 pizzas at the same time** and its ability to reach high temperatures make it ideal for pizzerias, restaurants, pubs and catering businesses seeking **fast, even cooking** whilst consistently maintaining the high quality of the final product. Furthermore, the attention to construction details and the materials used ensure **durability, safety and ease of maintenance**, making it a reliable investment for any professional kitchen.

Key Features

- **Professional stainless steel construction**
  The oven is made from **high-quality stainless steel**, a material highly valued in the catering sector for its **robustness, hygiene and durability**. This construction ensures it can withstand intensive use without compromising performance, making the oven perfect for professional environments where reliability and durability are essential. The smooth surfaces also make cleaning and maintenance easier, helping to maintain **high hygiene standards** and reduce the time spent managing the oven.
- **Fast and efficient cooking**
  Thanks to the power of its heating elements and its ability to reach high temperatures, this oven allows **for extremely fast cooking**, able to cook a pizza in around **5 minutes**. This feature enables you to optimise workflow during service, improving kitchen productivity and ensuring pizzas are always cooked to perfection.
- **High-strength explosion-proof glass panel**
  The door is fitted with **explosion-proof glass designed to withstand high temperatures**, offering safety and reliability even during the busiest periods. This feature ensures greater protection and durability, whilst providing a clear view of the oven's interior.
- **Simple and reliable mechanical controls**
  The oven is equipped with **intuitive mechanical controls**, ideal for those seeking reliable and easy-to-use equipment. Thanks to the manual adjustment of temperatures and heating elements, you can precisely manage the pizza-baking process and adapt it to different production requirements.
- **Professional internallighting**
  The oven is fitted with **a high-temperature-resistant internal lighting system**, designed to ensure optimal visibility during cooking. This feature allows the pizza chef to easily monitor the degree of doneness of the pizzas and manage the process more precisely and efficiently.

Technical Specifications

- **External dimensions: 97** .5 x 92.5 x 74.5h cm
- **Internal dimensions:** 66 x 66 x 14h cm
- **Pizza diameter:** Ø 32 cm
- **Power supply:** Electric
- **Operating temperature:** 45 – 450 °C
- **Electrical power:** 9.4 kW
- **Top heating element power:** 4.7 kW
- **Base heating element power:** 4.7 kW
- **Pizza capacity:** 4+4
- **Voltage:** 400 V
- **Frequency:** 50 Hz

Dimensions

External dimensions	975x925x745 mm
Internal dimensions	660x660x140 mm
Packaging dimensions	1050x1020x900 mm
Pizza diameter	320 mm

Technical specifications

Electrical Power	9.4 kW
Frequency	50/60 Hz
Net weight	115 kg
Operating temperature	+45 +450 °C
Power of the auditorium heating system	4.7 kW
Power supply	Electric
Sky resistance power	4.7 kW
Voltage	400 V
Weight including packaging	128 kg