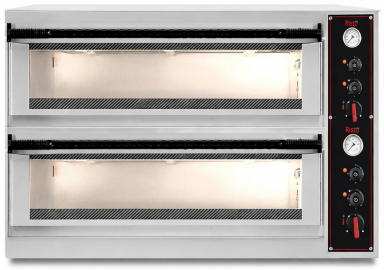
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Electric-mechanical oven with glass door, 2 internal chambers measuring 123×84×17.5h cm, holds 4+4 baking trays (60×40 cm) or 6+6 pizzas – SR



Description

Why buy it?

This electric mechanical oven is designed to deliver professional-grade performance in compact spaces, making it perfect for pizzerias, delis and kitchens that need a reliable, high-performance appliance. Thanks to its robust construction and the ability to cook up to 6+6 pizzas at the same time, it allows you to optimise working times and consistently guarantee excellent results. Its ease of use, combined with its cooking speed and the quality of its materials, makes it a strategic choice for those looking to improve productivity and the quality of their service.

Key Features

- **Professional-grade 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 facilitate cleaning and maintenance, helping to maintain **high hygiene standards** and reduce the time spent managing the oven.
- **Fast and efficient cooking**
  Thanks to the power of the 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 helps optimise workflow during service, improving kitchen productivity and ensuring pizzas are always cooked to perfection.
- **Explosion-proof panoramic glass**
  The door is fitted with **high-strength panoramic glass**, designed to withstand high temperatures in complete safety. This allows you to constantly monitor the cooking process without opening the oven, preventing heat loss and improving energy efficiency.
- **Simple and reliable mechanical controls**
  The oven is fitted 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 interiorlighting**
  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 check the degree of doneness of the pizzas and manage the process more precisely and efficiently.
- **Capacity of up to 6+6 pizzas (Ø 40 cm)**
  Ideal for businesses with a high volume of work, it allows up to 6 pizzas to be cooked simultaneously, optimising cooking times and increasing productivity.
- **Compatible with 4+4 60x40 cm baking trays**
  Also perfect for baking a variety of baked goods, such as focaccia, bread or savoury pastries, offering great versatility of use.

Technical specifications

- **External dimensions:** 150x108x74.5h cm
- **Internal dimensions:** 123x84x17.5h cm
- **Pizza diameter:** Ø 40 cm
- Power**supply:** Electric
- **Total power:** 20.4 kW
- **Top heating element power:** 10.2 kW
- **Base heating element power:** 10.2 kW
- **Capacity:** 6+6 pizzas
- **Tray capacity:** 4+4 trays, 60x40 cm
- **Voltage:** 400 V

- **Frequency:** 50 Hz

Dimensions

External dimensions	1500x1080x745 mm
Internal dimensions	1230x840x175 mm
Packaging dimensions	1580x1180x900 mm
Pizza diameter	400 mm

Technical specifications

Electrical Power	20.4 kW
Frequency	50/60 Hz
Net weight	216 kg
Operating temperature	+45 +450 °C
Power of the auditorium heating system	10.2 kW
Power supply	Electric
Sky resistance power	10.2 kW
Voltage	400 V
Weight including packaging	240 kg