Ristoattrezzature®

Cod: 5375

Professional ventilated tunnel-type electric pizza oven for pizzerias, with an hourly output of 115 pizzas (stackable), made of stainless steel with a digital control panel



Description

Professional ventilated tunnel oven for pizzerias, with an hourly output of 115 pizzas (stackable). Made entirely of stainless steel. Ideal for cooking a wide range of dishes: pizza, bread, focaccia, vegetables, deli products and much more. The tunnel oven is stackable, allowing you to double or triple productivity or to cook different items simultaneously without increasing the cooking area. It does not require experienced staff to operate, as there is no need to monitor the oven whilst it is in use. Compared to a standard static oven, thanks to convection cooking and the use of electrostatic relays, it offers energy savings of up to 30 per cent. The control panel is simple and intuitive to use; it allows you to programme the start and stop times, the conveyor belt speed, and the temperatures of the top and bottom heating elements. The oven's external surface does not exceed 40°C. It is fitted with a door for monitoring the cooking process and provides easy access for thorough cleaning of the interior.
Stainless steel support included.

Dimensions

Dimensions including stand	1200 mm
Dimensions of the support	1440 mm
External dimensions	2250x1560x600 mm
Internal dimensions	800x1100x100 mm

Technical specifications

Electrical Power	24.5 kW
Net weight	411 kg
Power of the auditorium heating system	12 kW
Power supply	Electric
Sky resistance power	12 kW
Temperature	320 °C