**Cod: 5372**

# Professional ventilated tunnel-type electric pizza oven for pizzerias, with an hourly output of 20 pizzas (stackable), made of stainless steel with a digital control panel



## Description

Professional ventilated tunnel oven for pizzerias, with an hourly output of 20 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 30%. 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 base heating elements. The external surface of the oven 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 (available as an optional extra).

## Dimensions

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|---|---|
| External dimensions | 1425x985x450 mm |
| Internal dimensions | 400x540x100 mm |

## Technical specifications

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|---|---|
| Electrical Power | 7.8 kW |
| Net weight | 101 kg |
| Power of the auditorium heating system | 4.4 kW |
| Power supply | Electric |
| Sky resistance power | 3 kW |
| Temperature | 320 °C |