Cod: 6272

Professional ventilated stainless steel tunnel-type gas pizza oven for pizzerias, with digital control panel and a chamber measuring 40×54×10h cm



Description

The range of stainless steel tunnel ovens is suitable for a variety of baking requirements (bread, pizza, vegetables, prepared foods). The conveyor belt ensures greater productivity and, thanks to the door for monitoring the cooking process, there is no need to check the oven whilst it is in use. Easy to clean, the short time taken to reach the desired temperature and the use of convection cooking also allow for significant energy savings in the gas-fired version.

Dimensions

External dimensions	1425x985x450 mm
Internal dimensions	400x540x100 mm

Technical specifications

Gas Power	9.75 kW
Net weight	140 kg
Operating temperature	+0 +350 °C
Power supply	Gas