Cod: 6273

Professional ventilated stainless steel tunnel-type gas pizza oven for pizzerias, with digital control panel and stand included; chamber dimensions: 50×75×10h 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 viewing door, there is no need to monitor the oven whilst it is in use. Easy to clean, with reduced times to reach the desired temperature and convection cooking, the gas version also offers significant energy savings.

Dimensions

External dimensions	1860x1190x500 mm
Internal dimensions	500x750x100 mm

Technical specifications

Gas Power	19.5 kW
Net weight	275 kg
Operating temperature	+0 +350 °C
Power supply	Gas