Cod: 5447

Professional electric pizza oven with two chambers for pizzerias and rotisseries – holds 9+9 pizzas



Description

Generally speaking, an **electric pizza oven** is fitted with heating elements which, as they heat up, cook the pizza by radiation, maintaining good humidity and allowing for better mechanical control of the temperature.

This **monobloc electric pizza oven for pizzerias**, with a double chamber for 9+9 pizzas of approximately 30 cm, is fitted with refractory stone baking trays, 4 separate thermostats and internal lighting for better control over **the pizza-baking process**. All surfaces are fully insulated with **evaporated rock wool** to ensure excellent energy efficiency, prevent heat transfer from the oven to the surrounding kitchen units and achieve superior indoor air quality.

The panels are clad in pre-painted sheet metal, whilst the frame and front panels are made of **AISI 304 stainless steel** with a Scotch Brite finish; the electric heating elements are encased in the ceiling and base and can be adjusted via a control panel located on the right-hand side. The maximum temperature of the cooking chamber is 350°C.

How does an electric pizza oven work, and what are the advantages over a gas oven?

Most of the electric pizza ovens in Ristoattrezzature's Sottocosto range are fitted with manual thermostats for independently adjusting the temperature of the base and the ceiling: this ensures greater heat uniformity within the cooking chamber. The digital versions of some professional ovens also allow you to programme the start, stop and cooking process according to the time required for baking (continuous or intermittent).

Advantages:

- The oven allows for various types of cooking thanks to its wide range of functions
- You can programme the start and end times for cooking, as well as when the oven switches on and off
- There are no difficulties in installing the equipment as no connection to the gas mains is required

Dimensions

External dimensions	1300x1050x600 mm
Internal dimensions	950x950x135 mm
Pizza diameter	300 mm

Technical specifications

Electrical Power	17 kW
Operating temperature	0 +350 °C
Power supply	Electric
Voltage	400 V