

Technical data sheet

Product features



Pizza oven 1 chamber

Model	SAP Code	00007348
E 9	A group of articles - web	Pizza ovens



- Pizza capacity [cm]: 9x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00007348	Minimum device temperature [°C]	50
Net Width [mm]	1310	Maximum device temperature [°C]	450
Net Depth [mm]	1253	Width of internal part [mm]	1050
Net Height [mm]	412	Depth of internal part [mm]	1050
Net Weight [kg]	148.00	Height of internal part [mm]	150
Power electric [kW]	12.000	Pizza capacity [cm]	9x 33 cm
Loading	400 V / 3N - 50 Hz		

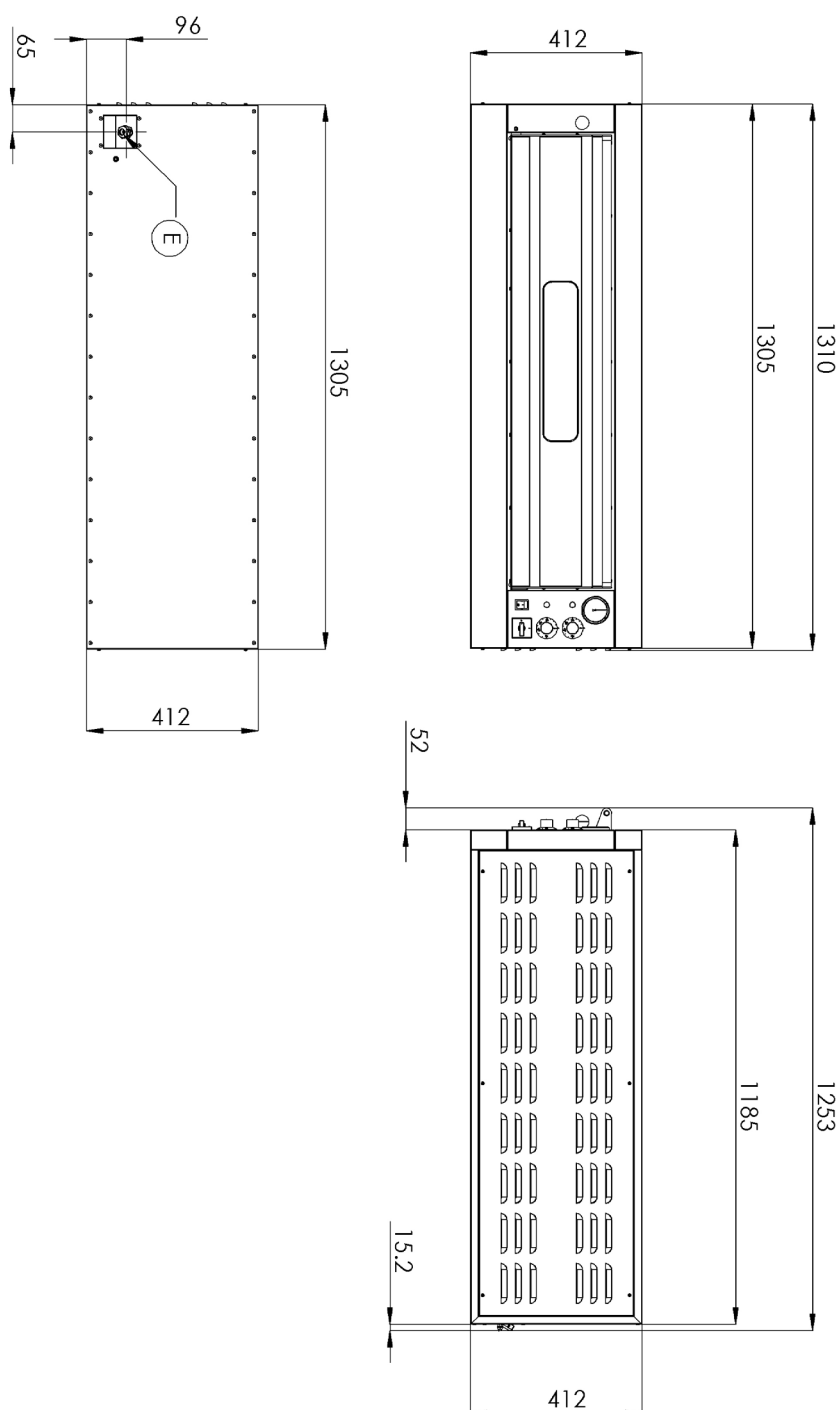
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Technical drawing



Pizza oven 1 chamber

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Product benefits

Pizza oven 1 chamber

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1

Manual controls - Set values using rotary knobs

clear and simple user-friendly temperature settings

- quick and easy for the user to operate, no training required for operation long service life

2

Chamber heating in the temperature range of 50 to 450°C

the temperature range enables the preparation of various types of dough and meat; can also be used for baking

- we have a crispy pizza in a short time - I can make a pizza according to the dough, the customer does not wait long and the operator serves multiple customers - multiple turns in one oven

3

Fireclay plate 14mm placed below with heaters under the plate

proper accumulation and uniformity of heat distribution

- no scorching and the pizza is evenly cooked and does not burn, no temperature fluctuation, no need for the cook to check and adjust the baking, lower demands on the knowledge and skills of the pizza maker

4

Glass set in the door

checking the product during heat treatment without having to open the door

- I don't lose temperature when baking by unnecessarily opening the door without glass, saving energy

5

2x thermostat, separate control of upper and lower heaters

more precise regulation of heat in the chamber, according to the type of dough or food

- better final product quality; non-scorching, variability - suitable for various adjustments, better comfort for the experienced cook, suitable for professionals

6

Analog thermometer measuring the temperature in the chamber

certainty of the set temperature, I will check whether it is set correctly and that the device works correctly for me

- I am aware of and can react to deviations from the required temperatures

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Technical parameters



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1. SAP Code:

00007348

2. Net Width [mm]:

1310

3. Net Depth [mm]:

1253

4. Net Height [mm]:

412

5. Net Weight [kg]:

148.00

6. Gross Width [mm]:

1350

7. Gross depth [mm]:

1290

8. Gross Height [mm]:

455

9. Gross Weight [kg]:

150.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

12.000

13. Loading:

400 V / 3N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

1050

16. Depth of internal part [mm]:

1050

17. Height of internal part [mm]:

150

18. Minimum device temperature [°C]:

50

19. Maximum device temperature [°C]:

450

20. Stacking availability:

Yes

21. Pizza capacity [cm]:

9x 33 cm

22. Thermometer:

Analog

23. Indicators:

operation

24. Number of internal parts:

9

25. On/Off button:

Yes

26. Type of handle:

in the entire length of the door, stainless steel

27. Steam protection:

Yes

28. Protection of controls:

IPX4

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Technical parameters



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29. Stoneplates:

Lower

30. Stone plates thickness [mm]:

14

31. Interior lighting:

Yes

32. Safety element:

safety thermostat

33. Number of cavities:

1

34. Chimney for moisture extraction:

Yes

35. Adjustable chimney:

Yes

36. Cross-section of conductors CU [mm²]:

4