

# ELECTRIC PIZZA OVEN SINGLE CHAMBER FOR 6 PIZZAS DIAMETER 28 CM

Static pizza oven. Structure made of polished AISI430 stainless steel. Cooking chamber in aluminized sheet with top in refractory ceramic material. Heating by means of batteries of armored electric elements in stainless steel controlled by an electronic board. Single chamber for 6 pizzas Ø 28 cm.



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Power supply

Electricity

#### **Functional features**

- · Professional static oven for cooking pizza.
- Cooking chamber for 6 pizzas with a diameter of 28 cm.
- · Working temperature: 0 / + 450°C.
- · Contro panel for control and display of the working temperature; independent temperature control between heating elements on top and floor.
- · Interior lighting with switch on from the control panel.
- The illuminated chamber and the balanced door are details specifically designed to facilitate the pizza chef's work in checking cooking and handling the product.
- Heating by means of batteries of armored stainless steel electric elements, controlled by an electronic board that distributes the
  thermal power on the ceiling and on the floor separately. This intelligent way of controlling the temperature avoids unnecessary
  waste of energy and allows to obtain the ideal temperature distribution according to the different working and load conditions.
- · The oven can be positioned on a support frame or on a leavening chamber.

#### **Constructional features**

- · Structure completely made of polished AISI 430 stainless steel to guarantee sturdiness and hygiene.
- · Balanced opening door with tempered glass and handles in athermic plastic material.
- Cooking chamber with 3 trays holder and relative guides for containing 60x40 cm pans.
- · Cooking chamber with top in aluminized steel sheet and floor in refractory ceramic material.

### **Optional**

· Support frame; leavening chamber.

## **Technical Data**

Working voltage	400V 3N~ / 50Hz	Net Weight	120 kg
Gross Weight	130 kg	Electric Power	6 kW
Dimensions	85x125x46 cm	Packing	130x90x65 cm