



ELECTRIC PIZZA OVEN DOUBLE CHAMBER FOR 6x2 PIZZAS DIAMETER 35 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. Double chamber of 6x2 pizzas Ø 35 cm.



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Functional features

Power supply

- · Professional static oven for cooking pizza.
- 2 cooking chambers, each for 6 pizzas with a diameter of 35 cm.

Electricity

- 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.
- \cdot 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.

Fechnical DataWorking voltage400V 3N~ / 50HzNet Weight198 kgGross Weight207 kgElectric Power16 kWDimensions94x138x70 cmPacking146x146x85 cm

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