



GAS PIZZA OVEN SINGLE CHAMBER FOR 4 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 under-surface stainless steel burners with safety valve, ionization ignition. Single chamber for 4 pizzas Ø 28 cm. Stackable up to a maximum of three units (indicate the need for overlapping when ordering).



CE

Power supply	Gas	
Functional features		
· Professional static	en for cooking pizza.	
· Cooking chamber for	4 pizzas with a diameter of 28 cm.	
	timum of three units. In case of need for overlapping, report the request at the same time as the orde ed adequately for this installation need.	er as the
 Working temperature 	0 / + 450°C.	
 Interior lighting with 	vitch on from the control panel.	
 The illuminated cha cooking and handlin 	per and the balanced door are details specifically designed to facilitate the pizza chef's work in check the product.	king
0,	teel burners placed under the top, powered by safety valves with ionisation ignition. Optimal circulati e particular design of the cooking chamber which, together with the air outlet on the back of the cham	
facilitates the distrib	ion of the temperature over the entire volume of the cooking chamber.	
The oven can be po	tioned on a support frame or on a leavening chamber.	
Constructional featu	S	
Structure completel	nade of polished AISI 430 stainless steel to guarantee sturdiness and hygiene.	
Balanced opening of	or with tempered glass and handles in athermic plastic material.	
 Cooking chamber w 	a 3 trays holder and relative guides for containing 60x40 cm pans.	
 Cooking chamber w 	top in aluminized steel sheet and floor in refractory ceramic material.	
Optional		

· Support frame; leavening chamber.

Technical Data					
Working voltage	230V 1N~ / 50Hz	Net Weight	140 kg		
Gross Weight	150 kg	Electric Power	0,03 kW		
Gas Power	14 kW	Dimensions	96x93,5x52 cm		
Packing	100x100x65 cm				

