

GAS 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 under-surface stainless steel burners with safety valve, ionization ignition. Single chamber for 6 pizzas Ø 28 cm.



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Power supply

Gas

Functional features

- · Professional static oven for cooking pizza.
- Cooking chamber for 6 pizzas with a diameter of 28 cm.
- Stackable up to a maximum of three units. In case of need for overlapping, report the request at the same time as the order as the rooms will be completed adequately for this installation need.
- · Working temperature: 0 / + 450°C.
- · 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 stainless steel burners placed under the top, powered by safety valves with ionisation ignition. Optimal circulation of the
 heat obtained from the particular design of the cooking chamber which, together with the air outlet on the back of the chamber,
 facilitates the distribution of the temperature over the entire volume of the cooking chamber.
- · 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	230V 1N~ / 50Hz	Net Weight	150 kg
Gross Weight	160 kg	Electric Power	0,03 kW
Gas Power	19 kW	Dimensions	96x123,5x52 cm
Packing	130x100x65 cm		