

Электрические печи для пиццы РО-1+1/32, РО-1+1/45, РО-4, РО-4+4

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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PIZZA OVEN PO-4

1 chamber. 4 pizzas, Ø 32 cm.



SPECIFICATIONS

Thermostat: 50°C - 455°C
Chambers: 1
N° of pizzas: 4 (Ø 320 mm)
Chambers: 1

Total loading: 4700 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 660 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 980 mm
- ✓ Depth: 930 mm
- ✓ Height: 420 mm

Net weight: 75 kg

Crated dimensions
1030 x 1030 x 550 mm
Gross weight: 88 kg

SALES DESCRIPTION

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500°C.

- ✓ Made of stainless steel and prepainted steel.
- ✓ Upper and lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
- ✓ Door with glass and internal lighting for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

OPTIONAL

AVAILABLE MODELS

5120153 Pizza oven PO-4 400/50-60/3N

5120151 Pizza oven PO-4 220/50-60/3

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven

PIZZA OVEN PO-1+1/32

2 chambers. 1+1 pizza, Ø 32 cm.

SPECIFICATIONS

Thermostat: 50°C - 320°C

Chambers: 2

N° of pizzas: 2 (Ø 320 mm)

Chambers: 2

Total loading: 3200 W

Internal dimensions

✓ Width: 410 mm

✓ Depth: 360 mm

✓ Height: 90 mm

External dimensions (W x D x H)

✓ Width: 615 mm

✓ Depth: 505 mm

✓ Height: 430 mm

Net weight: 33 kg

Crated dimensions

660 x 670 x 510 mm

Gross weight: 34 kg

AVAILABLE MODELS

5120125 Pizza oven PO-1+1/32 230/50-60/1

* Ask for special versions availability



SALES DESCRIPTION

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for bars and food courts. They are easy to use and with optimised energy consumption.

Compact design oven.

- ✓ 4 thermostats allow to calibrate different operating temperatures in each cycle.
- ✓ Door with glass and internal lightning for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

PIZZA OVEN PO-1+1/45

2 chambers. 1+1 pizza, Ø 45 cm.

SPECIFICATIONS

Thermostat: 45°C - 455°C

Chambers: 2

N° of pizzas: 2 (Ø 450 mm)

Chambers: 2

Total loading: 8000 W

Internal dimensions

✓ Width: 620 mm

✓ Depth: 500 mm

✓ Height: 120 mm

External dimensions (W x D x H)

✓ Width: 915 mm

✓ Depth: 690 mm

✓ Height: 530 mm

Net weight: 76 kg

Crated dimensions

970 x 770 x 640 mm

Gross weight: 85 kg



SALES DESCRIPTION

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for bars and food courts. They are easy to use and with optimised energy consumption.

Compact design oven.

- ✓ 4 thermostats allow to calibrate different operating temperatures in each cycle.
- ✓ Suitable for 2 trays 400 x 600 mm.
- ✓ Door with glass and internal lightning for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

OPTIONAL

AVAILABLE MODELS

5120127 Pizza oven PO-1+1/45 400/50-60/3N

* Ask for special versions availability

ACCESSORIES

- ☐ Stands for pizza oven

PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø 32 cm.

SPECIFICATIONS

Thermostat: 50°C - 455°C
Chambers: 2
N° of pizzas: 8 (Ø 320 mm)
Chambers: 2

Total loading: 9400 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 660 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 980 mm
- ✓ Depth: 930 mm
- ✓ Height: 750 mm

Net weight: 122 kg

Crated dimensions
1030 x 1030 x 880 mm
Gross weight: 136 kg



SALES DESCRIPTION

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500°C.

- ✓ Made of stainless steel and prepainted steel.
- ✓ Upper and lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
- ✓ Door with glass and internal lightning for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

OPTIONAL

AVAILABLE MODELS

5120155 Pizza oven PO-4+4 400/50-60/3N

5120157 Pizza oven PO-4+4 220/50-60/3

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven



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