

Электрические печи для пиццы PO-6W, PO-6+6W, PO-6, PO-6+6

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
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Брянск (4832)59-03-52
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Владимир (4922)49-43-18
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Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

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Ижевск (3412)26-03-58
Иркутск (395)279-98-46
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Киров (8332)68-02-04
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Кострома (4942)77-07-48
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Красноярск (391)204-63-61
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Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
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Орел (4862)44-53-42
Оренбург (3532)37-68-04
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Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

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Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
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Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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Узбекистан +998(71)205-18-59

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PIZZA OVEN PO-6W

1 chamber. 6 pizzas, Ø 32 cm. Wide door.

SPECIFICATIONS

Thermostat: 50°C - 500°C
Chambers: 1
N° of pizzas: 6 (Ø 320 mm)
Chambers: 1

Total loading: 9000 W

Internal dimensions

- ✓ Width: 1080 mm
- ✓ Depth: 720 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 1360 mm
- ✓ Depth: 954 mm
- ✓ Height: 413 mm

Net weight: 115 kg

Crated dimensions
1440 x 1060 x 550 mm
Gross weight: 130 kg

AVAILABLE MODELS

5120173 Pizza oven PO-6W 400/50-60/3N

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven

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



PIZZA OVEN PO-6+6W

2 chambers. 6+6 pizzas Ø 32 cm. Wide door.



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

SPECIFICATIONS

Thermostat: 50°C - 500°C
Chambers: 2
N° of pizzas: 12 (Ø 320 mm)
Chambers: 2

Total loading: 18000 W

Internal dimensions

- ✓ Width: 1080 mm
- ✓ Depth: 720 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 1360 mm
- ✓ Depth: 954 mm
- ✓ Height: 745 mm

Net weight: 196 kg

Crated dimensions
1440 x 1060 x 880 mm

Gross weight: 212 kg

AVAILABLE MODELS

5120175 Pizza oven PO-6+6W 400/50-60/3N

5120177 Pizza oven PO-6+6W 230/50-60/3

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven

PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø 32 cm.



SPECIFICATIONS

Thermostat: 50°C - 500°C
Chambers: 1
N° of pizzas: 6 (Ø 320 mm)
Chambers: 1

Total loading: 7200 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 990 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 980 mm
- ✓ Depth: 1220 mm
- ✓ Height: 420 mm

Net weight: 100 kg

Crated dimensions
1030 x 1270 x 550 mm
Gross weight: 115 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

5120163 Pizza oven PO-6 400/50-60/3N

5120167 Pizza oven PO-6 220/50-60/3

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven

PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø 32 cm.

SPECIFICATIONS

Thermostat: 50°C - 500°C
Chambers: 2
N° of pizzas: 12 (Ø 320 mm)
Chambers: 2

Total loading: 14400 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 990 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 980 mm
- ✓ Depth: 1220 mm
- ✓ Height: 750 mm

Net weight: 181 kg

Crated dimensions
1030 x 1270 x 880 mm
Gross weight: 197 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

5120165 Pizza oven PO-6+6 400/50-60/3N

* Ask for special versions availability

ACCESSORIES

☐ Hoods for pizza oven

☐ Stands for pizza oven



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