



PIZZA OVEN PO-1+1/32 230/50-60/1
2 chambers. 1+1 pizza, Ø 32 cm.



P/N 5120125

SNACK BAR-PIZZERIA
PIZZA OVENS



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.

SPECIFICATIONS

Thermostat: 50°C - 320°C
Chambers: 2
N° of pizzas: 2 (Ø 320 mm)
Chambers: 2
Total loading: 3200 W
Electrical supply: 230 V / 50-60 Hz / 1~ ()

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



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Project	Date
Item	Qty
Approved	

product sheet
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