



PIZZA OVEN PO-1+1/45 400/50-60/3N

2 chambers. 1+1 pizza, Ø 45 cm.



5120127

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.
- ✓ 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

- ☐ Stand.

ACCESSORIES

- ☐ Stands for pizza oven

SPECIFICATIONS

Thermostat: 45°C - 450°C
Chambers: 2
N° of pizzas: 2 (Ø 450 mm)
Chambers: 2
Total loading: 8000 W
Electrical supply: 400 V / 50-60 Hz / 3N~ ()

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



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Project

Date

Item

Qty

Approved

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