



PIZZA OVEN PO-6+6W 400/50-60/3N

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



5120175

SNACK BAR-PIZZERIA
PIZZA OVENS



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 450°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

- ☐ Stand.
- ☐ Hood.

ACCESSORIES

- ☐ Hoods for pizza oven
- ☐ Stands for pizza oven

SPECIFICATIONS

Thermostat: 50°C - 450°C
Chambers: 2
N° of pizzas: 12 (Ø 320 mm)
Chambers: 2
Total loading: 14400 W
Electrical supply: 400 V / 50-60 Hz / 3N~ ()

Internal dimensions

- ✓ Width: 990 mm
- ✓ Depth: 660 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



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Project	Date
Item	Qty
Approved	

product sheet
updated 10/09/2025