



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

2 chambers. 6+6 pizzas, Ø 32 cm.



5120165

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: 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



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Project

Date

Item

Qty

Approved

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