



PIZZA OVEN PO-9+9 400/50-60/3N

2 chambers. 9+9 pizzas, Ø 35 cm.



5120185

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: 18 (Ø 350 mm)
Chambers: 2
Total loading: 26400 W
Electrical supply: 400 V / 50-60 Hz / 3N~ ()

Internal dimensions

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

External dimensions (W x D x H)

- ✓ Width: 1360 mm
 - ✓ Depth: 1314 mm
 - ✓ Height: 745 mm
- Net weight: 269 kg
Crated dimensions
1440 x 1420 x 875 mm
Gross weight: 300 kg



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Project

Date

Item

Qty

Approved

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