

# Technical data sheet

## Product features



### Pizza oven 1 chamber 6x d=33 cm

<b>Model</b>	<b>SAP Code</b>	00007280
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- Pizza capacity [cm]: 6x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element
- Type of construction: single storey
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

<b>SAP Code</b>	00007280	<b>Minimum device temperature [°C]</b>	50
<b>Net Width [mm]</b>	975	<b>Maximum device temperature [°C]</b>	450
<b>Net Depth [mm]</b>	1185	<b>Width of internal part [mm]</b>	700
<b>Net Height [mm]</b>	412	<b>Depth of internal part [mm]</b>	1050
<b>Net Weight [kg]</b>	108.00	<b>Height of internal part [mm]</b>	150
<b>Power electric [kW]</b>	7.200	<b>Pizza capacity [cm]</b>	6x 33 cm
<b>Loading</b>	400 V / 3N - 50 Hz		

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Technical drawing

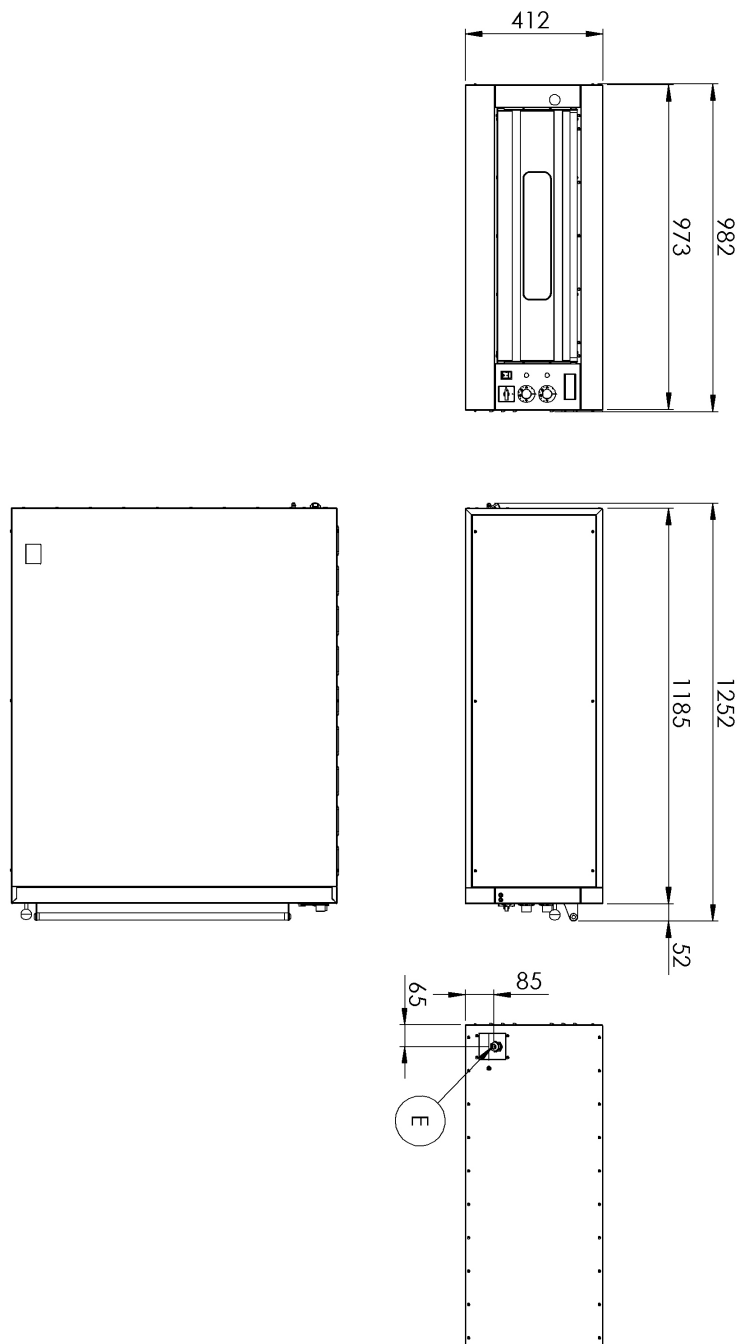


Pizza oven 1 chamber 6x d=33 cm

Model

SAP Code

00007280



# Technical data sheet

## Product benefits



### Pizza oven 1 chamber 6x d=33 cm

Model

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1

#### **Stainless steel outer shell construction**

easy cleaning, high hygienic standard, long service life

- cost savings on the purchase of a new machine, time savings on cleaning and cleaning comfort

2

#### **Chamber heating in the temperature range of 50 to 450°C**

the temperature range enables the preparation of various types of dough and meat; can also be used for baking

- we have a crispy pizza in a short time - I can make a pizza according to the dough, the customer does not wait long and the operator serves multiple customers - multiple turns in one oven

3

#### **Fireclay plate 14mm placed below with heaters under the plate**

proper accumulation and uniformity of heat distribution

- no scorching and the pizza is evenly cooked and does not burn, no temperature fluctuation, no need for the cook to check and adjust the baking, lower demands on the knowledge and skills of the pizza maker

4

#### **Glass set in the door**

checking the product during heat treatment without having to open the door

- I don't lose temperature when baking by unnecessarily opening the door without glass, saving energy

5

#### **2x thermostat, separate control of upper and lower heaters**

more precise regulation of heat in the chamber, according to the type of dough or food

- better final quality of the product; no burning, variability - suitable for different treatments, better comfort for the experienced cook, suitable for professionals

6

#### **Digital chamber thermometer**

better visibility than analog  
accurate data

- easier operation

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## Technical parameters



### Pizza oven 1 chamber 6x d=33 cm

Model

SAP Code

00007280

**1. SAP Code:**

00007280

**2. Net Width [mm]:**

975

**3. Net Depth [mm]:**

1185

**4. Net Height [mm]:**

412

**5. Net Weight [kg]:**

108.00

**6. Gross Width [mm]:**

1285

**7. Gross depth [mm]:**

1075

**8. Gross Height [mm]:**

512

**9. Gross Weight [kg]:**

110.00

**10. Exterior color of the device:**

Stainless steel

**11. Material:**

Stainless steel

**12. Device type:**

Electric unit

**13. Power electric [kW]:**

7.200

**14. Loading:**

400 V / 3N - 50 Hz

**15. Control type:**

Mechanical

**16. Width of internal part [mm]:**

700

**17. Depth of internal part [mm]:**

1050

**18. Height of internal part [mm]:**

150

**19. Minimum device temperature [°C]:**

50

**20. Maximum device temperature [°C]:**

450

**21. Stacking availability:**

Yes

**22. Pizza capacity [cm]:**

6x 33 cm

**23. Thermometer:**

Analog

**24. Indicators:**

running and heating the oven

**25. Number of internal parts:**

6

**26. On/Off button:**

Yes

**27. Type of handle:**

in the entire length of the door, stainless steel

**28. Steam protection:**

Yes

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Technical parameters



## Pizza oven 1 chamber 6x d=33 cm

**Model**

**SAP Code**

00007280

### 29. Protection of controls:

IPX4

### 30. Stoneplates:

Bottom and top

### 31. Independent heating zones:

Separate control for each chamber, separate control for the upper and lower heating element

### 32. Type of construction:

single storey

### 33. Interior lighting:

Yes

### 34. Safety element:

thermostat

### 35. Number of cavities:

1

### 36. Chimney for moisture extraction:

Yes

### 37. Adjustable chimney:

Yes