



Pizza oven 2 chambers 18x d=33 cm

Model SAP Code 00007284



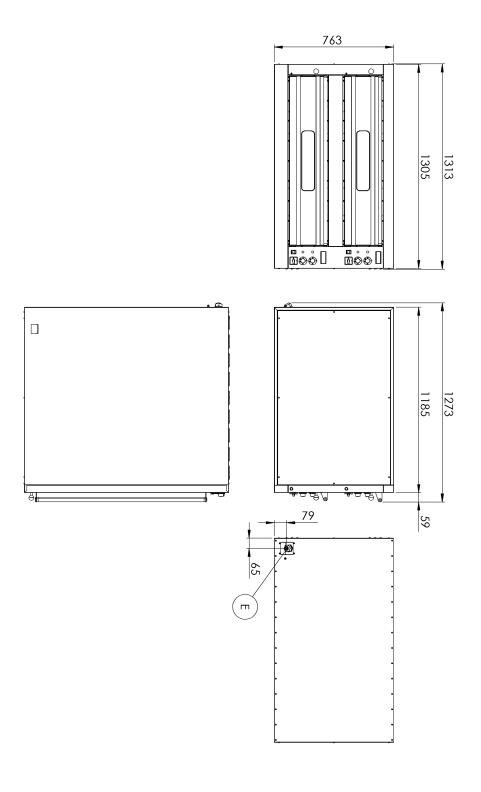
- Pizza capacity [cm]: 18x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element
- Type of construction: two-story
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00007284	Minimum device tem- perature [°C]	50
Net Width [mm]	1305	Maximum device tem- perature [°C]	450
Net Depth [mm]	1185	Width of internal part [mm]	1050
Net Height [mm]	763	Depth of internal part [mm]	1050
Net Weight [kg]	243.00	Height of internal part [mm]	150
Power electric [kW]	24.000	Pizza capacity [cm]	18x 33 cm
Loading	400 V / 3N - 50 Hz		



Technical drawing

Pizza oven 2 chambers 18x d=33 cm				
Model	SAP Code	00007284		







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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
- 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
- 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
- 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
- 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 product quality; non-scorching, variability
 suitable for various adjustments, better comfort for the experienced cook, suitable for professionals
- Digital chamber thermometer

better visibility than analog accurate data

- easier operation



Technical parameters

Pizza oven 2 chambers 18x d=33 cm				
Model	SAP Code	00007284		
1. SAP Code: 00007284		15. Loading: 400 V / 3N - 50 Hz		
2. Article group: Pizza ovens		16. Control type: Mechanical		
3. Net Width [mm]: 1305		17. Width of internal part [mm]:		
4. Net Depth [mm]: 1185		18. Depth of internal part [mm]:		
5. Net Height [mm]: 763		19. Height of internal part [mm]:		
6. Net Weight [kg]: 243.00		20. Minimum device temperature [°C]: 50		
7. Gross Width [mm]: 1285		21. Maximum device temperature [°C]: 450		
8. Gross depth [mm]: 1405		22. Pizza capacity [cm]: 18x 33 cm		
9. Gross Height [mm]: 863		23. Thermometer: Analog		
10. Gross Weight [kg]: 245.00		24. Indicators: running and heating the oven		
11. Device color: Stainless steel		25. Number of internal parts:		
12. Material: Stainless steel		26. On/Off button: Yes		
13. Device type: Electric unit		27. Type of handle: in the entire length of the door, stainless steel		

24.000

14. Power electric [kW]:

28. Protection of controls:

IPX4



Technical parameters

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Model	SAP Code	00007284	
29. Stoneplates: Bottom and top		33. Safety element: thermostat	
30. Independent heating zones: Separate control for each chamber, upper and lower heating element	separate control for the	34. Number of cavities: 2	
31. Type of construction: two-story		35. Chimney for moisture extraction: Yes	
32. Interior lighting: Yes		36. Adjustable chimney: Yes	