

Technical data sheet

Product features



Pizza oven 1 chamber 4x d=33 cm

Model

SAP Code

00006144



- Pizza capacity [cm]: 4x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- 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
- Type of construction: single storey
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00006144	Minimum device temperature [°C]	50
Net Width [mm]	975	Maximum device temperature [°C]	450
Net Depth [mm]	835	Width of internal part [mm]	700
Net Height [mm]	412	Depth of internal part [mm]	700
Net Weight [kg]	78.00	Height of internal part [mm]	150
Power electric [kW]	4.800	Pizza capacity [cm]	4x 33 cm
Loading	400 V / 3N - 50 Hz		

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Technical drawing

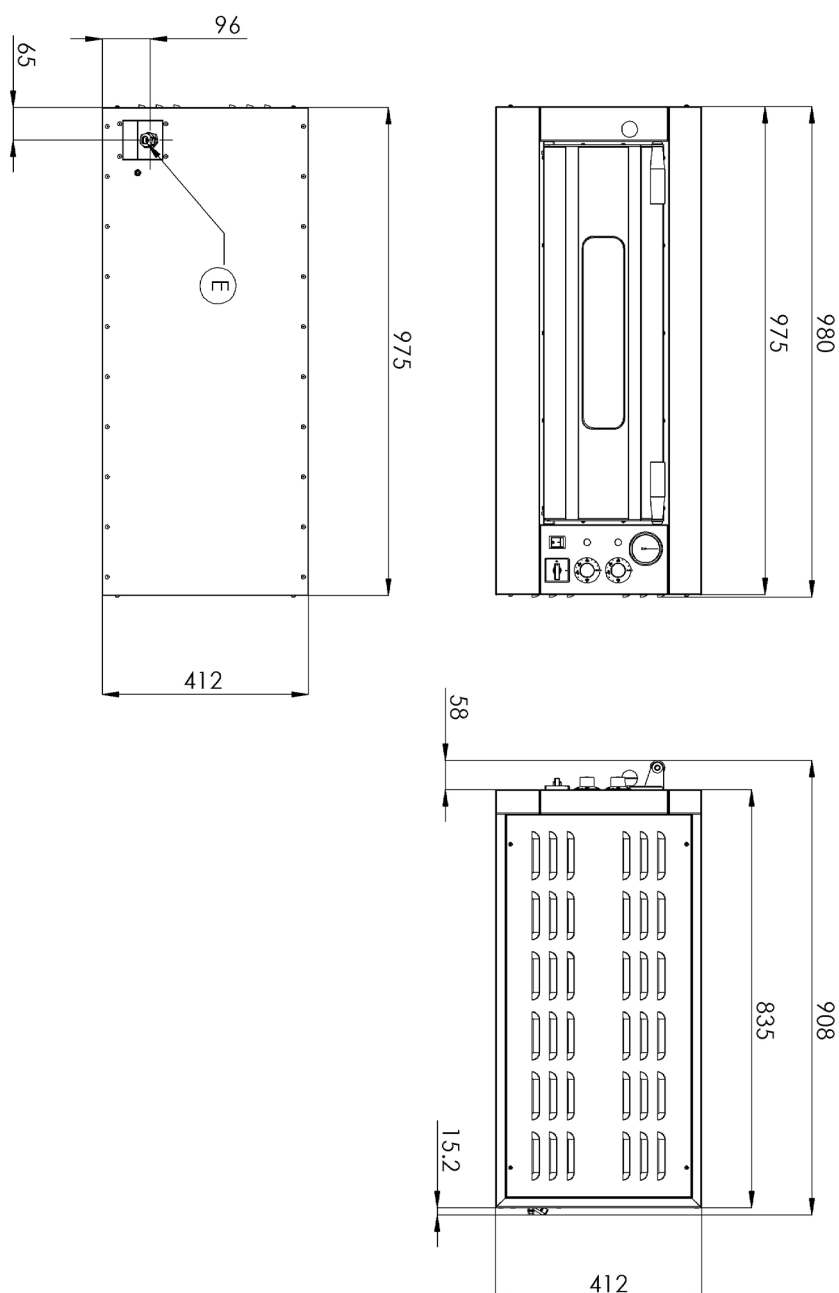


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Product benefits

Pizza oven 1 chamber 4x d=33 cm

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1

Manual controls - Set values using rotary knobs

clear and simple user-friendly temperature settings

- quick and easy for the user to operate, no training required for operation long service life

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

Analog thermometer measuring the temperature in the chamber

certainty of the set temperature, I will check whether it is set correctly and that the device works correctly for me

- I am aware of and can react to deviations from the required temperatures

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Technical parameters



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1. SAP Code:

00006144

2. Article group:

RF-Pizza ovens

3. Net Width [mm]:

975

4. Net Depth [mm]:

835

5. Net Height [mm]:

412

6. Net Weight [kg]:

78.00

7. Gross Width [mm]:

1030

8. Gross depth [mm]:

930

9. Gross Height [mm]:

440

10. Gross Weight [kg]:

90.00

11. Device color:

Black

12. Material:

Stainless steel

13. Device type:

Electric unit

14. Power electric [kW]:

4.800

15. Loading:

400 V / 3N - 50 Hz

16. Control type:

Mechanical

17. Width of internal part [mm]:

700

18. Depth of internal part [mm]:

700

19. Height of internal part [mm]:

150

20. Minimum device temperature [°C]:

50

21. Maximum device temperature [°C]:

450

22. Stacking availability:

Yes

23. Pizza capacity [cm]:

4x 33 cm

24. Thermometer:

Analog

25. Indicators:

operation

26. Number of internal parts:

4

27. On/Off button:

Yes

28. Type of handle:

in the entire length of the door, stainless steel

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Technical parameters



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29. Steam protection:

Yes

30. Protection of controls:

IPX4

31. Stoneplates:

Lower

32. Stone plates thickness [mm]:

14

33. Independent heating zones:

Separate control for each chamber

34. Type of construction:

single storey

35. Interior lighting:

Yes

36. Safety element:

safety thermostat

37. Number of cavities:

1

38. Chimney for moisture extraction:

Yes

39. Adjustable chimney:

Yes