



Pizza oven 2 chambers 8x d=33 cm

Model SAP Code 00007282



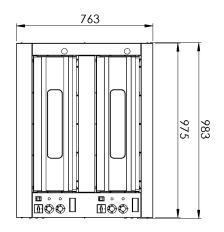
- Pizza capacity [cm]: 8x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element
- Type of construction: two-story
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

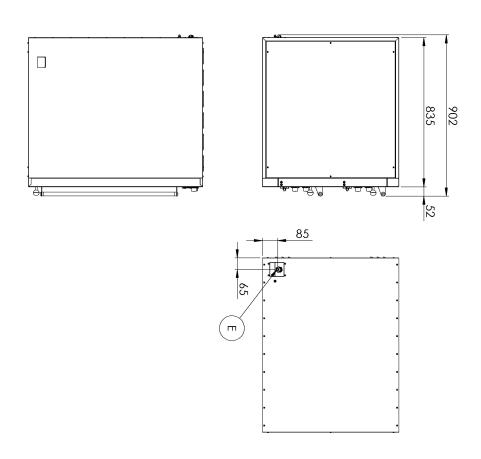
SAP Code	00007282	Minimum device temperature [°C]	50
Net Width [mm]	975	Maximum device tem- perature [°C]	450
Net Depth [mm]	835	Width of internal part [mm]	700
Net Height [mm]	763	Depth of internal part [mm]	700
Net Weight [kg]	123.00	Height of internal part [mm]	150
Power electric [kW]	9.600	Pizza capacity [cm]	8x 33 cm
Loading	400 V / 3N - 50 Hz		



Technical drawing

Pizza oven 2 chambers 8x d=33 cm				
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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
- 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 product quality; non-scorching, variability
 suitable for various adjustments, better comfort for the experienced cook, suitable for professionals
- 6

Digital chamber thermometer

better visibility than analog accurate data

easier operation



Technical parameters

Pizza oven 2 chambers 8x d=33 cm				
Model	SAP Code	00007282		
1. SAP Code: 00007282		15. Depth of internal part [mm]: 700		
2. Net Width [mm]: 975		16. Height of internal part [mm]: 150		
3. Net Depth [mm]: 835		17. Minimum device temperature [°C]: 50		
4. Net Height [mm]: 763		18. Maximum device temperature [°C]: 450		
5. Net Weight [kg]: 123.00		19. Pizza capacity [cm]: 8x 33 cm		
6. Gross Width [mm]: 950		20. Thermometer: Analog		
7. Gross depth [mm]: 1040		21. Indicators: running and heating the oven		
8. Gross Height [mm]: 897		22. Number of internal parts:		
9. Gross Weight [kg]: 125.00		23. On/Off button: Yes		
10. Material: Stainless steel		24. Type of handle: in the entire length of the door, stainless steel		
11. Device type: Electric unit		25. Steam protection: Yes		
12. Power electric [kW]: 9.600		26. Protection of controls: IPX4		
13. Loading: 400 V / 3N - 50 Hz		27. Stoneplates: Bottom and top		

700

14. Width of internal part [mm]:

28. Independent heating zones:

upper and lower heating element

Separate control for each chamber, separate control for the



Technical parameters

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Model	SAP Code	00007282		
29. Type of construction:		32. Number of cavities:		
two-story		2		
30. Interior lighting:		33. Chimney for moisture extraction:		
Yes ————————————————————————————————————		Yes		
31. Safety element:		34. Adjustable chimney:		
thermostat		Yes		