



Pizza oven 1 chamber 6x d=33 cm

Model SAP Code 00007280



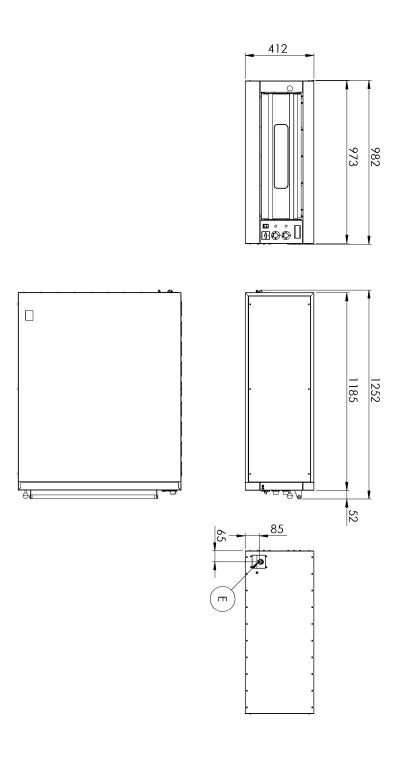
- Pizza capacity [cm]: 6x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber, separate control for the upper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

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



Technical drawing

Pizza oven 1 chamber 6x d=33 cm				
Model	SAP Code	00007280		







Pizza oven 1 chamber 6x d=33 cm

Model

SAP Code

00007280

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



Technical parameters

Pizza oven 1 chamber 6x d=33 cm				
Model	SAP Code	00007280		
1. SAP Code: 00007280		15. Control type: Mechanical		
2. Net Width [mm]: 975		16. Width of internal part [mm]:		
3. Net Depth [mm]: 1185		17. Depth of internal part [mm]: 1050		
4. Net Height [mm]: 412		18. Height of internal part [mm]:		
5. Net Weight [kg]: 108.00		19. Minimum device temperature [°C]: 50		
6. Gross Width [mm]: 1285		20. Maximum device temperature [°C]: 450		
7. Gross depth [mm]: 1075		21. Stacking availability: Yes		
8. Gross Height [mm]: 512		22. Pizza capacity [cm]: 6x 33 cm		
9. Gross Weight [kg]: 110.00		23. Thermometer: Analog		
10. Device color: Stainless steel		24. Indicators: running and heating the oven		
11. Material: Stainless steel		25. Number of internal parts:		
12. Device type: Electric unit		26. On/Off button: Yes		
13. Power electric [kW]: 7.200		27. Type of handle: in the entire length of the door, stainless steel		

14. Loading:

400 V / 3N - 50 Hz

28. Steam protection:

Yes



Technical parameters

Pizza oven 1 chamber 6x d=33 cm			
Model	SAP Code	00007280	
29. Protection of controls: IPX4		34. Safety element: thermostat	
30. Stoneplates: Bottom and top		35. Number of cavities:	
31. Independent heating zones: Separate control for each chamber upper and lower heating element	, separate control for the	36. Chimney for moisture extraction: Yes	
32. Type of construction: single storey		37. Adjustable chimney: Yes	

33. Interior lighting:

Yes