



Pizza oven 2 chambers 18x d=33 cm

Model SAP Code 00007284



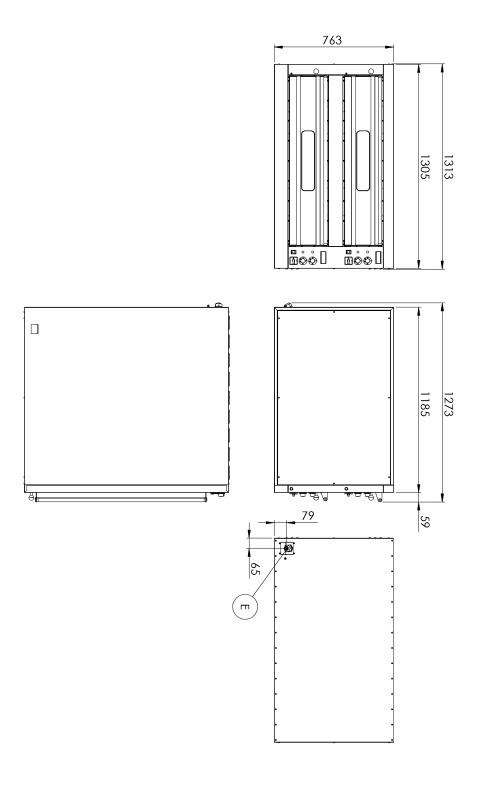
- Pizza capacity [cm]: 18x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element
- 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				
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Pizza oven 2 chambers 18x 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
- 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 d	:m	
Model	SAP Code	00007284
1. SAP Code: 00007284		15. Control type: Mechanical
2. Net Width [mm]: 1305		16. Width of internal part [mm]:
3. Net Depth [mm]: 1185		17. Depth of internal part [mm]: 1050
4. Net Height [mm]: 763		18. Height of internal part [mm]: 150
5. Net Weight [kg]: 243.00		19. Minimum device temperature [°C]: 50
6. Gross Width [mm]: 1285		20. Maximum device temperature [°C]: 450
7. Gross depth [mm]: 1405		21. Pizza capacity [cm]: 18x 33 cm
8. Gross Height [mm]: 863		22. Thermometer: Analog
9. Gross Weight [kg]: 245.00		23. Indicators: running and heating the oven
10. Device color: Stainless steel		24. Number of internal parts:
11. Material: Stainless steel		25. On/Off button: Yes
12. Device type: Electric unit		26. Type of handle: in the entire length of the door, stainless steel
13. Power electric [kW]: 24.000		27. Protection of controls: IPX4

14. Loading:

400 V / 3N - 50 Hz

28. Stoneplates:

Bottom and top



Technical parameters

32. Safety element: thermostat

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