Technical data sheet

Product features

REDFOX®

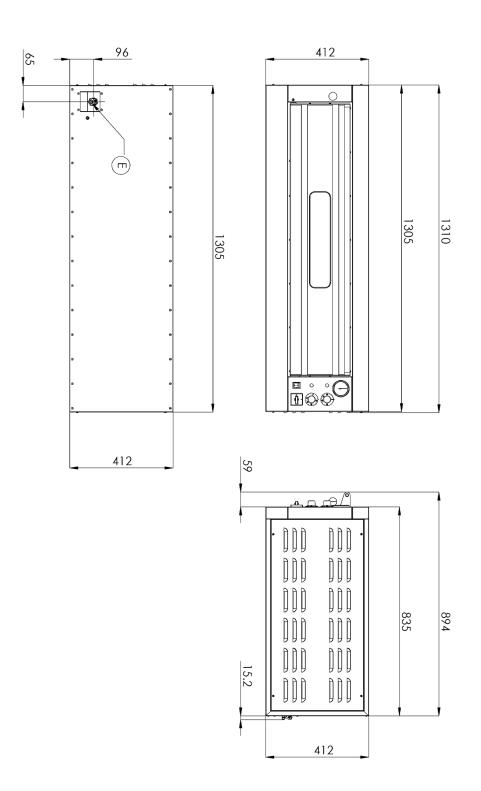| Pizza oven elongated 1 chamber 6x d=33 cm		
Model	**SAP Code**	00006147

- Pizza capacity [cm]: 6x 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
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00006147	**Minimum device temperature [°C]**	50
Net Width [mm]	1305	**Maximum device temperature [°C]**	450
Net Depth [mm]	835	**Width of internal part [mm]**	1050
Net Height [mm]	412	**Depth of internal part [mm]**	700
Net Weight [kg]	117.00	**Height of internal part [mm]**	150
Power electric [kW]	8.000	**Pizza capacity [cm]**	6x 33 cm
Loading	400 V / 3N - 50 Hz		

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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 operationlong 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

Pizza oven elongated 1 chamber 6x d=33 cm

Model	SAP Code	00006147

1. SAP Code:
00006147

2. Net Width [mm]:
1305

3. Net Depth [mm]:
835

4. Net Height [mm]:
412

5. Net Weight [kg]:
117.00

6. Gross Width [mm]:
1350

7. Gross depth [mm]:
940

8. Gross Height [mm]:
455

9. Gross Weight [kg]:
122.00

10. Material:
Stainless steel

11. Device type:
Electric unit

12. Power electric [kW]:
8.000

13. Loading:
400 V / 3N - 50 Hz

14. Control type:
Mechanical

15. Width of internal part [mm]:
1050

16. Depth of internal part [mm]:
700

17. Height of internal part [mm]:
150

18. Minimum device temperature [°C]:
50

19. Maximum device temperature [°C]:
450

20. Stacking availability:
Yes

21. Pizza capacity [cm]:
6x 33 cm

22. Thermometer:
Analog

23. Indicators:
operation

24. Number of internal parts:
6

25. On/Off button:
Yes

26. Type of handle:
in the entire length of the door, stainless steel

27. Steam protection:
Yes

28. Protection of controls:
IPX4

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tel.: +420 381 582 284
e-mail: rmgastro@rmgastro.com
web: www.rmgastro.com

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Model	**SAP Code**	00006147

29. Stoneplates:
Lower

30. Stone plates thickness [mm]:
14

31. Interior lighting:
Yes

32. Safety element:
safety thermostat

33. Number of cavities:
1

34. Chimney for moisture extraction:
Yes

35. Adjustable chimney:
Yes