

Technical data sheet

Product features



Pizza oven 1 chamber

Model	SAP Code	00009993
E 4/50	A group of articles - web	Pizza ovens



- Pizza capacity [cm]: 1x 50 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: Yes
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00009993	Minimum device temperature [°C]	50
Net Width [mm]	836	Maximum device temperature [°C]	450
Net Depth [mm]	733	Width of internal part [mm]	550
Net Height [mm]	412	Depth of internal part [mm]	550
Net Weight [kg]	41.00	Height of internal part [mm]	150
Power electric [kW]	4.000	Pizza capacity [cm]	1x 50 cm
Loading	400 V / 3N - 50 Hz		

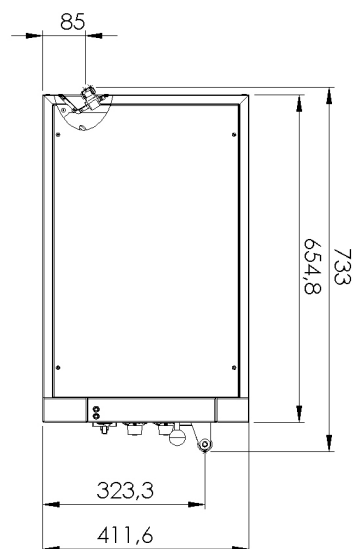
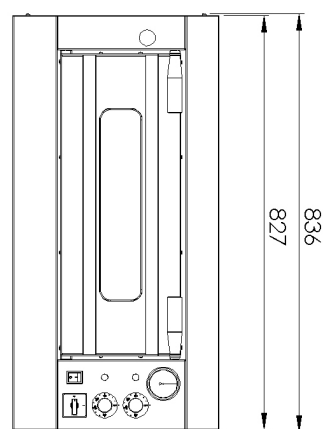
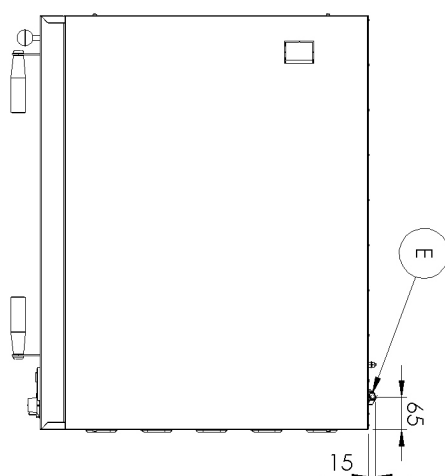
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Technical drawing



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Product benefits

Pizza oven 1 chamber		
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1

Manual controls - Set values using rotary knobs

clear and simple user-friendly temperature settings

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

3

Fireclay plate 14mm placed below with heaters under the plate

proper accumulation and uniformity of heat distribution

4

Glass set in the door

checking the product during heat treatment without having to open the door

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

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

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Technical parameters



Pizza oven 1 chamber

Model

E 4/50

SAP Code

00009993

A group of articles - web

Pizza ovens

1. SAP Code:

00009993

2. Net Width [mm]:

836

3. Net Depth [mm]:

733

4. Net Height [mm]:

412

5. Net Weight [kg]:

41.00

6. Gross Width [mm]:

890

7. Gross depth [mm]:

780

8. Gross Height [mm]:

563

9. Gross Weight [kg]:

48.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

4.000

13. Loading:

400 V / 3N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

550

16. Depth of internal part [mm]:

550

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]:

1x 50 cm

22. Thermometer:

Analog

23. Indicators:

operation

24. Number of internal parts:

1

25. On/Off button:

Yes

26. Type of handle:

Short, plastic

27. Steam protection:

Yes

28. Protection of controls:

IPX4

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Technical parameters



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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

36. Cross-section of conductors CU [mm²]:

1