

Technical data sheet

Product features



Pizza oven 1 chamber 4x d=33 cm

Model	SAP Code	00007279
P 4	A group of articles - web	Pizza ovens



- Pizza capacity [cm]: 4x 33 cm
- Stoneplates: Bottom and top
- 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
- 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	00007279	Minimum device temperature [°C]	50
Net Width [mm]	975	Maximum device temperature [°C]	450
Net Depth [mm]	835	Width of internal part [mm]	700
Net Height [mm]	412	Depth of internal part [mm]	700
Net Weight [kg]	78.00	Height of internal part [mm]	150
Power electric [kW]	4.800	Pizza capacity [cm]	4x 33 cm
Loading	400 V / 3N - 50 Hz		

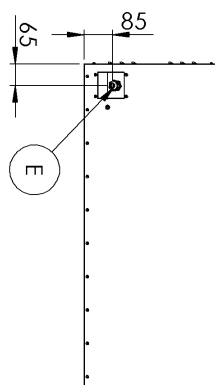
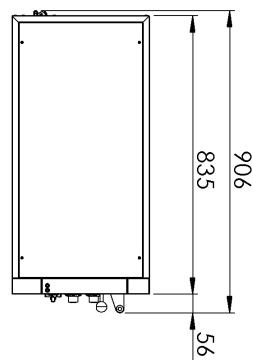
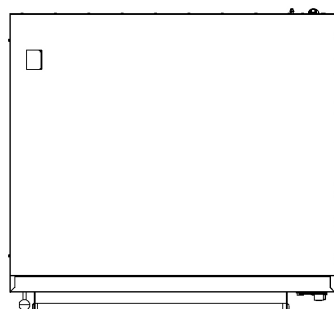
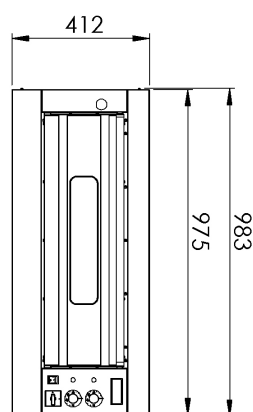
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Technical drawing



Pizza oven 1 chamber 4x d=33 cm

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Product benefits



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1

Stainless steel outer shell construction

easy cleaning, high hygienic standard, long 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

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

Digital chamber thermometer

better visibility than analog
accurate data

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Technical parameters



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Model	SAP Code	00007279
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1. SAP Code:

00007279

2. Net Width [mm]:

975

3. Net Depth [mm]:

835

4. Net Height [mm]:

412

5. Net Weight [kg]:

78.00

6. Gross Width [mm]:

950

7. Gross depth [mm]:

1040

8. Gross Height [mm]:

547

9. Gross Weight [kg]:

90.00

10. Exterior color of the device:

Stainless steel

11. Material:

Stainless steel

12. Device type:

Electric unit

13. Power electric [kW]:

4.800

14. Loading:

400 V / 3N - 50 Hz

15. Control type:

Mechanical

16. Width of internal part [mm]:

700

17. Depth of internal part [mm]:

700

18. Height of internal part [mm]:

150

19. Minimum device temperature [°C]:

50

20. Maximum device temperature [°C]:

450

21. Stacking availability:

Yes

22. Pizza capacity [cm]:

4x 33 cm

23. Thermometer:

Analog

24. Indicators:

running and heating the oven

25. Number of internal parts:

4

26. On/Off button:

Yes

27. Type of handle:

in the entire length of the door, stainless steel

28. Steam protection:

Yes

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Technical parameters



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29. Protection of controls:

IPX4

30. Stoneplates:

Bottom and top

31. Stone plates thickness [mm]:

14

32. Independent heating zones:

Separate control for each chamber, separate control for the upper and lower heating element

33. Type of construction:

single storey

34. Interior lighting:

Yes

35. Safety element:

safety thermostat

36. Number of cavities:

1

37. Chimney for moisture extraction:

Yes

38. Adjustable chimney:

Yes

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

1