

Technical data sheet



Product features

Pizza oven counter top 1 chamber

Model	SAP Code	00007248
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- Pizza capacity [cm]: 1x 35 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: No
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

SAP Code	00007248	Minimum device temperature [°C]	50
Net Width [mm]	550	Maximum device temperature [°C]	300
Net Depth [mm]	510	Width of internal part [mm]	410
Net Height [mm]	252	Depth of internal part [mm]	370
Net Weight [kg]	22.00	Height of internal part [mm]	90
Power electric [kW]	2.000	Pizza capacity [cm]	1x 35 cm
Loading	230 V / 1N - 50 Hz		

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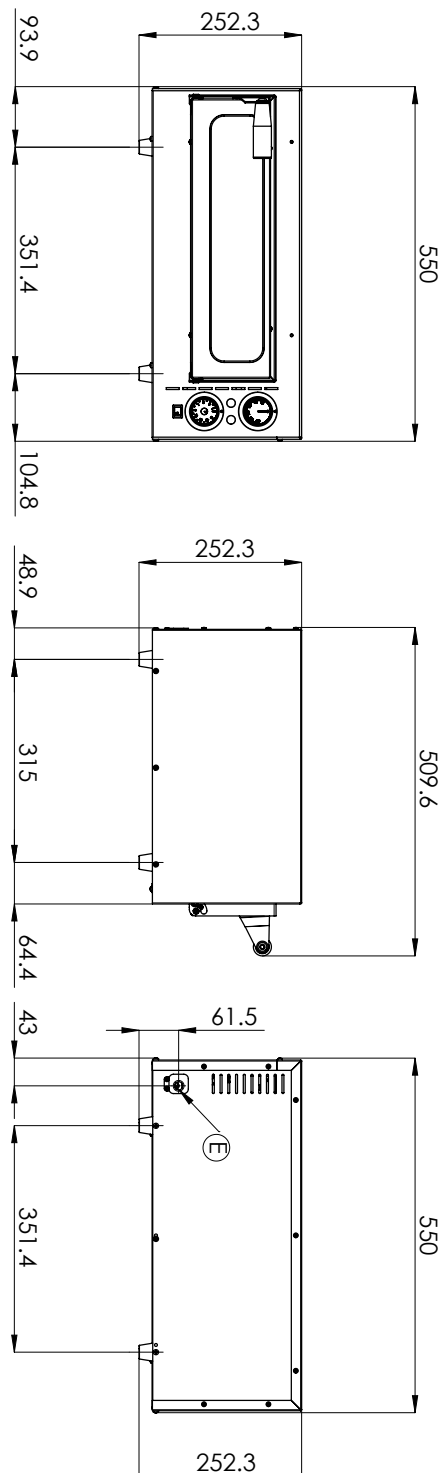
Technical drawing

Pizza oven counter top 1 chamber

Model

SAP Code

00007248



Pizza oven counter top 1 chamber

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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

Manual controls

clear and simple user-friendly temperature settings

- quick and easy for the user to operate, no training required for operation long service life

3

Chamber heating in the temperature range of 50 to 300°C

chamber heating in the temperature range of 50 to 300°C, suitable for snack pizza, not suitable for professional pizzerias

- simple small compact pizza oven at a good price. ideal for chilled / frozen pizza where we save time and costs

4

The fireclay plate is placed in the lower part with the heaters that are 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

5

Glass set in the door

proper accumulation and uniformity of heat distribution

- I don't lose temperature when baking by unnecessarily opening the door without glass, saving energy

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Technical parameters

Pizza oven counter top 1 chamber

Model	SAP Code	00007248
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1. SAP Code:

00007248

15. Control type:

Mechanical

2. Net Width [mm]:

550

16. Width of internal part [mm]:

410

3. Net Depth [mm]:

510

17. Depth of internal part [mm]:

370

4. Net Height [mm]:

252

18. Height of internal part [mm]:

90

5. Net Weight [kg]:

22.00

19. Minimum device temperature [°C]:

50

6. Gross Width [mm]:

580

20. Maximum device temperature [°C]:

300

7. Gross depth [mm]:

545

21. Stacking availability:

Yes

8. Gross Height [mm]:

305

22. Pizza capacity [cm]:

1x 35 cm

9. Gross Weight [kg]:

24.00

23. Indicators:

operation

10. Exterior color of the device:

Stainless steel

24. Number of internal parts:

1

11. Material:

Stainless steel

25. On/Off button:

Yes

12. Device type:

Electric unit

26. Type of handle:

Short, plastic

13. Power electric [kW]:

2.000

27. Steam protection:

No

14. Loading:

230 V / 1N - 50 Hz

28. Protection of controls:

IPX4

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Technical parameters

Pizza oven counter top 1 chamber

Model

SAP Code

00007248

29. Stoneplates:

Lower

33. Number of cavities:

1

30. Stone plates thickness [mm]:

14

34. Chimney for moisture extraction:

No

31. Interior lighting:

Yes

35. Adjustable chimney:

No

32. Safety element:

safety thermostat

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

0,5

- Výkon (kW): 2,4-3,3 (230 V)