

Technical data sheet

Product features



Pizza oven 2 chambers 8x d=33 cm

Model

SAP Code

00007282



- Pizza capacity [cm]: 8x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- 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: two-story
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00007282	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]	763	Depth of internal part [mm]	700
Net Weight [kg]	123.00	Height of internal part [mm]	150
Power electric [kW]	9.600	Pizza capacity [cm]	8x 33 cm
Loading	400 V / 3N - 50 Hz		

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Technical drawing

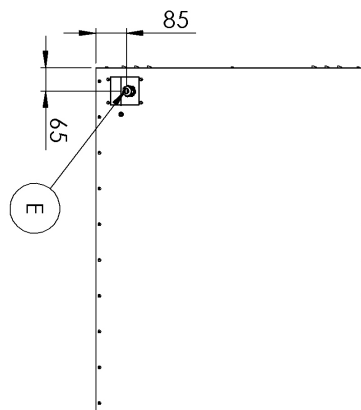
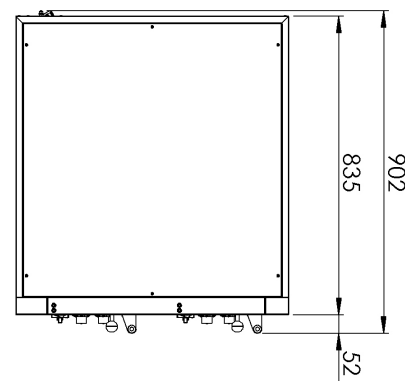
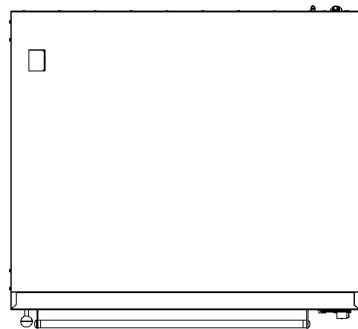
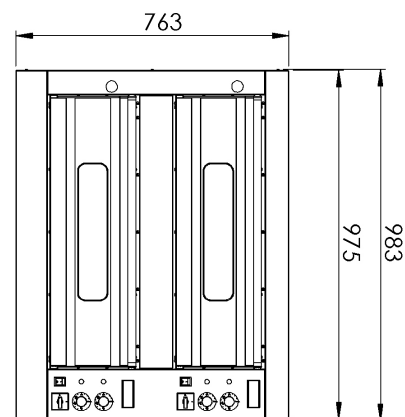


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Product benefits



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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

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 product quality; non-scorching, variability
- suitable for various adjustments, better comfort for the experienced cook, suitable for professionals

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Digital chamber thermometer

better visibility than analog
accurate data

- easier operation

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Technical parameters



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1. SAP Code:

00007282

2. Net Width [mm]:

975

3. Net Depth [mm]:

835

4. Net Height [mm]:

763

5. Net Weight [kg]:

123.00

6. Gross Width [mm]:

950

7. Gross depth [mm]:

1040

8. Gross Height [mm]:

897

9. Gross Weight [kg]:

125.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

9.600

13. Loading:

400 V / 3N - 50 Hz

14. Width of internal part [mm]:

700

15. Depth of internal part [mm]:

700

16. Height of internal part [mm]:

150

17. Minimum device temperature [°C]:

50

18. Maximum device temperature [°C]:

450

19. Pizza capacity [cm]:

8x 33 cm

20. Thermometer:

Analog

21. Indicators:

running and heating the oven

22. Number of internal parts:

8

23. On/Off button:

Yes

24. Type of handle:

in the entire length of the door, stainless steel

25. Steam protection:

Yes

26. Protection of controls:

IPX4

27. Stoneplates:

Bottom and top

28. Independent heating zones:

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

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Technical parameters



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29. Type of construction:

two-story

30. Interior lighting:

Yes

31. Safety element:

thermostat

32. Number of cavities:

2

33. Chimney for moisture extraction:

Yes

34. Adjustable chimney:

Yes

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

2