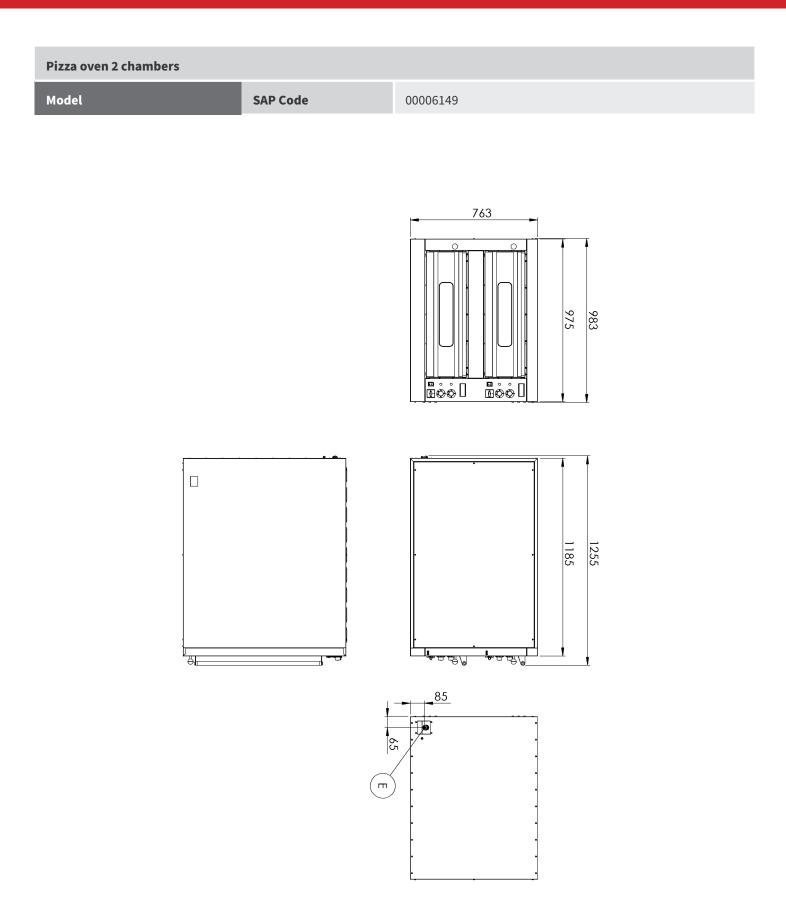
#### Product features



Pizza oven 2 chambers			
Model	SAP Code	00006149	
		<ul> <li>Pizza capacity [cm]: 12x 33 cr</li> <li>Stoneplates: Lower</li> <li>Stone plates thickness [mm]:</li> <li>Material: Stainless steel</li> <li>Control type: Mechanical</li> <li>Type of handle: Short, plastic</li> <li>Steam protection: Yes</li> <li>Independent heating zones: Seach chamber</li> <li>Chimney for moisture extract</li> <li>Adjustable chimney: Yes</li> <li>Interior lighting: Yes</li> </ul>	14 Separate control for
SAP Code	00006149	Minimum device tem- perature [°C]	50
		Maximum device tem-	

SAP Code	00006149	Minimum device tem- perature [°C]	50
Net Width [mm]	983	Maximum device tem- perature [°C]	450
Net Depth [mm]	1255	Width of internal part [mm]	700
Net Height [mm]	763	Depth of internal part [mm]	1050
Net Weight [kg]	178.00	Height of internal part [mm]	150
Power electric [kW]	14.400	Pizza capacity [cm]	12x 33 cm
Loading	400 V / 3N - 50 Hz		

#### Technical drawing



REDFOX



#### Product benefits



Pizza o	ven 2 chambers		
Model		SAP Code	00006149
1	<b>Manual controls - Set val</b> clear and simple user-friendly – quick and easy for the use required for operationlon	temperature settings er to operate, no training	
2	Chamber heating in the to of 50 to 450°C the temperature range enable types of dough and meat; can – we have a crispy pizza in a a pizza according to the d not wait long and the ope customers - multiple turn	s the preparation of various also be used for baking a short time - I can make ough, the customer does erator serves multiple	
3	Fireclay plate 14mm place under the plate proper accumulation and unif - no scorching and the pizz does not burn, no temper need for the cook to check lower demands on the kn the pizza maker	ormity of heat distribution a is evenly cooked and ature fluctuation, no k and adjust the baking,	
4	Glass set in the door checking the product during h having to open the door - I don't lose temperature v unnecessarily opening th saving energy	vhen baking by	
5	2x thermostat, separate lower heaters more precise regulation of heat to the type of dough or food – better final quality of the variability - suitable for di comfort for the experience professionals	at in the chamber, according product; no burning, fferent treatments, better	
6	Analog thermometer me temperature in the cham certainty of the set temperatur set correctly and that the devic – I am aware of and can rea required temperatures	ber re, I will check whether it is ce works correctly for me	

Technical parameters



Pizza oven 2 chambers	
Model SAP Code	00006149
<b>1. SAP Code:</b> 00006149	<b>15. Width of internal part [mm]:</b> 700
<b>2. Net Width [mm]:</b>	<b>16. Depth of internal part [mm]:</b>
983	1050
<b>3. Net Depth [mm]:</b>	<b>17. Height of internal part [mm]:</b>
1255	150
<b>4. Net Height [mm]:</b>	<b>18. Minimum device temperature [°C]:</b>
763	50
<b>5. Net Weight [kg]:</b>	<b>19. Maximum device temperature [°C]:</b>
178.00	450
6. Gross Width [mm]:	<b>20. Pizza capacity [cm]:</b>
1290	12x 33 cm
<b>7. Gross depth [mm]:</b>	<b>21. Thermometer:</b>
1020	Analog
8. Gross Height [mm]: 810	<b>22. Indicators:</b> operation
<b>9. Gross Weight [kg]:</b>	23. Number of internal parts:
180.00	12
<b>10. Material:</b>	<b>24. On/Off button:</b>
Stainless steel	Yes
<b>11. Device type:</b>	<b>25. Type of handle:</b>
Electric unit	Short, plastic
<b>12. Power electric [kW]:</b>	<b>26. Steam protection:</b>
14.400	Yes
<b>13. Loading:</b>	<b>27. Protection of controls:</b>
400 V / 3N - 50 Hz	IPX4
<b>14. Control type:</b>	28. Stoneplates:
Mechanical	Lower



Pizza oven 2 chambers	
Model SAP Code	00006149
29. Stone plates thickness [mm]:	33. Number of cavities:
14	2
30. Independent heating zones:	34. Chimney for moisture extraction:
Separate control for each chamber	Yes
31. Interior lighting:	35. Adjustable chimney:
Yes	Yes
32. Safety element:	36. Cross-section of conductors CU [mm <sup>2</sup> ]:
safety thermostat	4