

Technical data sheet

Product features



Pizza oven elongated 2 chambers

Model	SAP Code	00006150
E 12 L	A group of articles - web	Pizza ovens



- Pizza capacity [cm]: 12x 33 cm
- Stoneplates: Lower
- 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
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00006150	Minimum device temperature [°C]	50
Net Width [mm]	1310	Maximum device temperature [°C]	450
Net Depth [mm]	912	Width of internal part [mm]	1050
Net Height [mm]	763	Depth of internal part [mm]	700
Net Weight [kg]	230.00	Height of internal part [mm]	150
Power electric [kW]	16.000	Pizza capacity [cm]	12x 33 cm
Loading	400 V / 3N - 50 Hz		

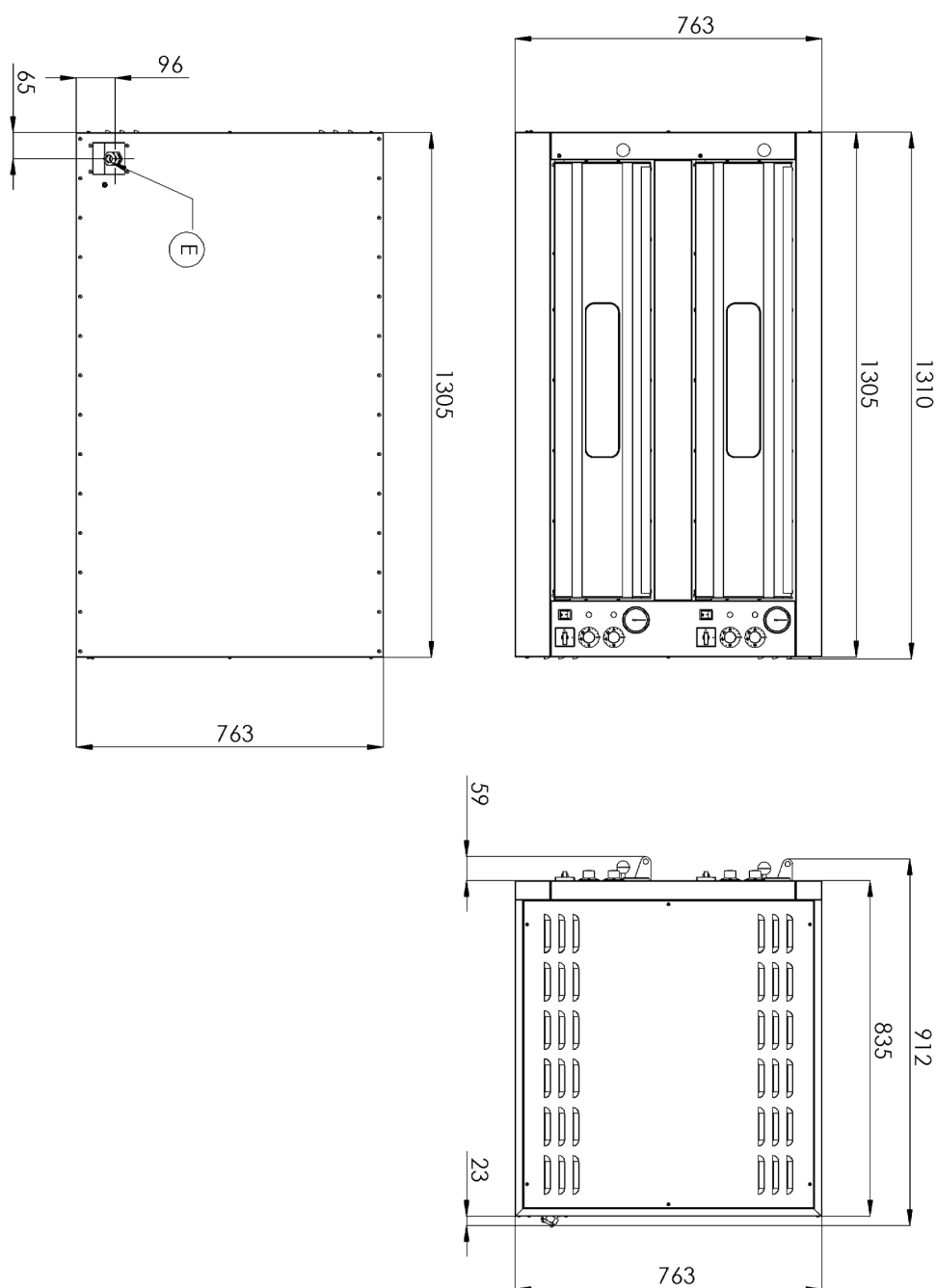
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Technical drawing



Pizza oven elongated 2 chambers

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Product benefits



Pizza oven elongated 2 chambers

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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



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Model	SAP Code	00006150
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1. SAP Code:

00006150

2. Net Width [mm]:

1310

3. Net Depth [mm]:

912

4. Net Height [mm]:

763

5. Net Weight [kg]:

230.00

6. Gross Width [mm]:

1350

7. Gross depth [mm]:

940

8. Gross Height [mm]:

810

9. Gross Weight [kg]:

242.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

16.000

13. Loading:

400 V / 3N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

1050

16. Depth of internal part [mm]:

700

17. Height of internal part [mm]:

150

18. Minimum device temperature [°C]:

50

19. Maximum device temperature [°C]:

450

20. Pizza capacity [cm]:

12x 33 cm

21. Thermometer:

Analog

22. Indicators:

operation

23. Number of internal parts:

12

24. On/Off button:

Yes

25. Type of handle:

in the entire length of the door, stainless steel

26. Steam protection:

Yes

27. Protection of controls:

IPX4

28. Stoneplates:

Lower

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Technical parameters



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29. Stone plates thickness [mm]:

14

30. Independent heating zones:

Separate control for each chamber

31. Interior lighting:

Yes

32. Safety element:

safety thermostat

33. Number of cavities:

2

34. Chimney for moisture extraction:

Yes

35. Adjustable chimney:

Yes

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

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