Product features

Pizza oven 1 chamber 6x d=33 cm



| Pizza oven 1 chamber 6x d=33 cm | | | | |
|---------------------------------|----------|--|---|--|
| Model | SAP Code | 00007280 | | |
| | | Pizza capacity [cm]: 6x 33 cm Stoneplates: Bottom and top Material: Stainless steel Control type: Mechanical Type of handle: in the entire length stainless steel Steam protection: Yes Independent heating zones: Separate control for the heating element Type of construction: single store Chimney for moisture extraction: Adjustable chimney: Yes Interior lighting: Yes | rate control for each upper and lower y | |
| SAP Code | 00007280 | Minimum device tem- perature [°C] | 50 | |
| Net Width [mm] | 975 | Maximum device tem- perature [°C] | 450 | |
| Net Depth [mm] | 1185 | Width of internal part [mm] | 700 | |
| Net Height [mm] | 412 | Depth of internal part [mm] | 1050 | |
| Net Weight [kg] | 108.00 | Height of internal part [mm] | 150 | |
| Power electric [kW] | 7.200 | Pizza capacity [cm] | 6x 33 cm | |
| | | | | |

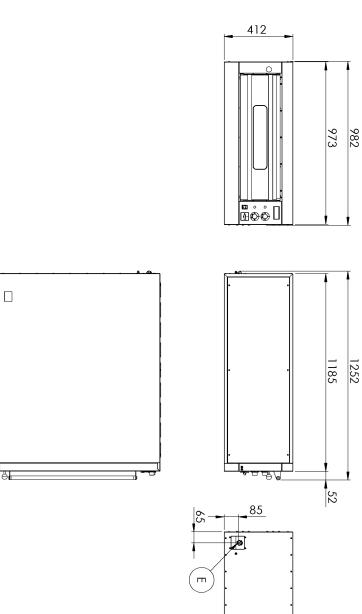
Loading

400 V / 3N - 50 Hz

Technical drawing







Product benefits





Technical parameters



| Pizza oven 1 chamber 6x d=33 cm | |
|--|--|
| Model S. | AP Code 00007280 |
| | |
| 1. SAP Code: 00007280 | 15. Control type: Mechanical |
| 2. Net Width [mm]: 975 | 16. Width of internal part [mm]: |
| 3. Net Depth [mm]: 1185 | 17. Depth of internal part [mm]: 1050 |
| 4. Net Height [mm]: | 18. Height of internal part [mm]: |
| 412 | 150 |
| 5. Net Weight [kg]: | 19. Minimum device temperature [°C]: |
| 108.00 | 50 |
| 6. Gross Width [mm]: | 20. Maximum device temperature [°C]: |
| 1285 | 450 |
| 7. Gross depth [mm]: | 21. Stacking availability: |
| 1075 | Yes |
| 8. Gross Height [mm]: 512 | 22. Pizza capacity [cm]: 6x 33 cm |
| 9. Gross Weight [kg]: | 23. Thermometer: |
| 110.00 | Analog |
| 10. Exterior color of the device: | 24. Indicators: |
| Stainless steel | running and heating the oven |
| 11. Material: | 25. Number of internal parts: |
| Stainless steel | 6 |
| 12. Device type: | 26. On/Off button: |
| Electric unit | Yes |
| 13. Power electric [kW]: 7.200 | 27. Type of handle: in the entire length of the door, stainless steel |
| 14. Loading: | 28. Steam protection: |
| 400 V / 3N - 50 Hz | Yes |

Technical parameters



| Pizza oven 1 chamber 6x d=33 cm | | | | |
|--|--|--|--|--|
| Model SAP Code | | 00007280 | | |
| | | | | |
| 20. Durta stian of controls | | | | |
| 29. Protection of controls: IPX4 | | 34. Safety element: thermostat | | |
| 30. Stoneplates: Bottom and top | | 35. Number of cavities: | | |
| 31. Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element | | 36. Chimney for moisture extraction: Yes | | |
| 32. Type of construction: single storey | | 37. Adjustable chimney: Yes | | |
| 33. Interior lighting: Yes | | 38. Cross-section of conductors CU [mm²]: 1,5 | | |