

# Technical data sheet



## Product features

### Pizza oven 1 chamber

<b>Model</b>	<b>SAP Code</b>	00006144
--------------	-----------------	----------



- Pizza capacity [cm]: 4x 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
- Type of construction: single storey
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

<b>SAP Code</b>	00006144	<b>Minimum device temperature [°C]</b>	50
<b>Net Width [mm]</b>	980	<b>Maximum device temperature [°C]</b>	450
<b>Net Depth [mm]</b>	908	<b>Width of internal part [mm]</b>	700
<b>Net Height [mm]</b>	412	<b>Depth of internal part [mm]</b>	700
<b>Net Weight [kg]</b>	78.00	<b>Height of internal part [mm]</b>	150
<b>Power electric [kW]</b>	4.800	<b>Pizza capacity [cm]</b>	4x 33 cm
<b>Loading</b>	400 V / 3N - 50 Hz		

# Technical data sheet



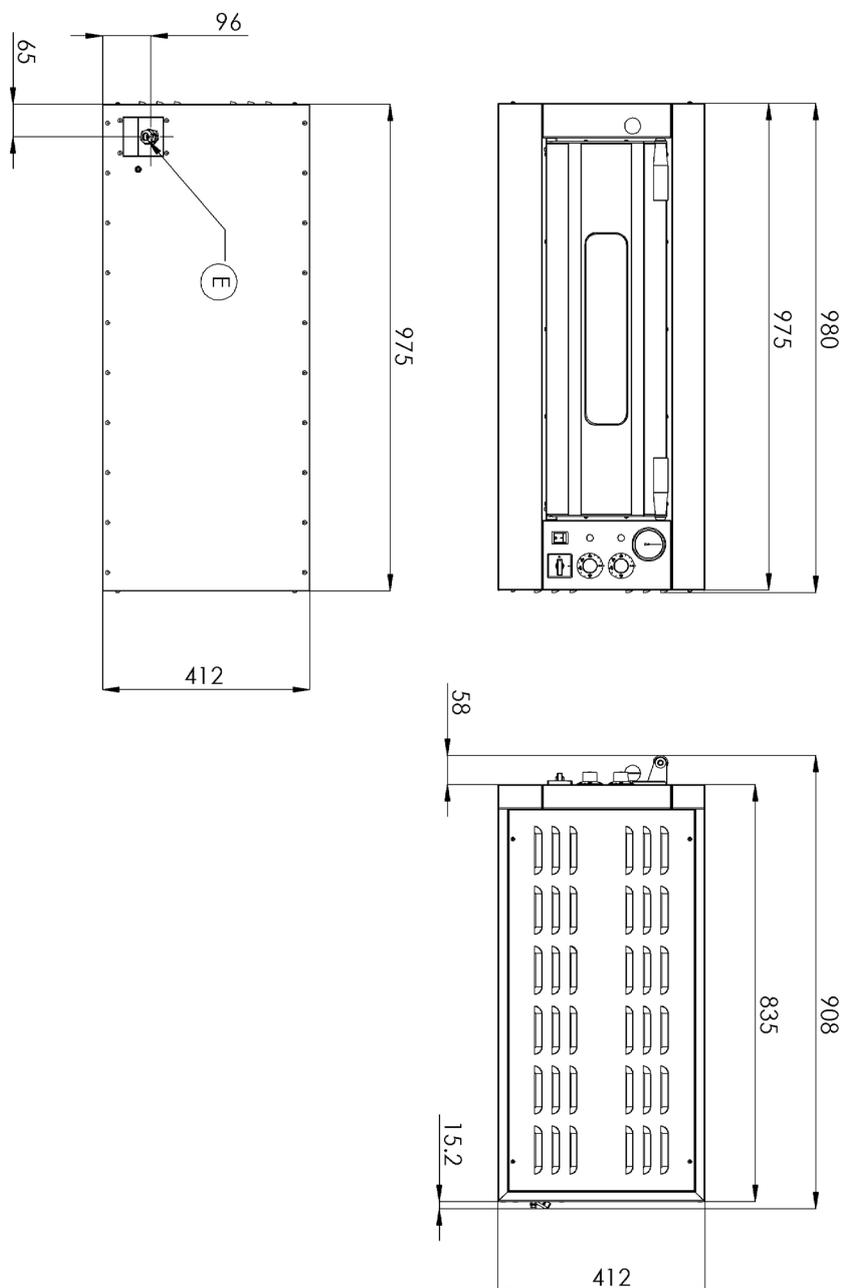
Technical drawing

Pizza oven 1 chamber

Model

SAP Code

00006144



### Pizza oven 1 chamber

Model	SAP Code	
		00006144

# 1

#### Manual controls - Set values using rotary knobs

clear and simple user-friendly temperature settings

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

# 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 quality of the product; no burning, variability - suitable for different treatments, better comfort for the experienced cook, suitable for professionals

# 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

- I am aware of and can react to deviations from the required temperatures

# Technical data sheet



## Technical parameters

### Pizza oven 1 chamber

**Model**

**SAP Code**

00006144

**1. SAP Code:**

00006144

**2. Net Width [mm]:**

980

**3. Net Depth [mm]:**

908

**4. Net Height [mm]:**

412

**5. Net Weight [kg]:**

78.00

**6. Gross Width [mm]:**

1030

**7. Gross depth [mm]:**

930

**8. Gross Height [mm]:**

440

**9. Gross Weight [kg]:**

90.00

**10. Exterior color of the device:**

Black

**11. Material:**

Stainless steel

**12. Device type:**

Electric unit

**13. Power electric [kW]:**

4.800

**14. Loading:**

400 V / 3N - 50 Hz

**15. Control type:**

Mechanical

**16. Width of internal part [mm]:**

700

**17. Depth of internal part [mm]:**

700

**18. Height of internal part [mm]:**

150

**19. Minimum device temperature [°C]:**

50

**20. Maximum device temperature [°C]:**

450

**21. Stacking availability:**

Yes

**22. Pizza capacity [cm]:**

4x 33 cm

**23. Thermometer:**

Analog

**24. Indicators:**

operation

**25. Number of internal parts:**

4

**26. On/Off button:**

Yes

**27. Type of handle:**

in the entire length of the door, stainless steel

**28. Steam protection:**

Yes

# Technical data sheet



## Technical parameters

### Pizza oven 1 chamber

**Model**

**SAP Code**

00006144

**29. Protection of controls:**

IPX4

**30. Stoneplates:**

Lower

**31. Stone plates thickness [mm]:**

14

**32. Independent heating zones:**

Separate control for each chamber

**33. Type of construction:**

single storey

**34. Interior lighting:**

Yes

**35. Safety element:**

safety thermostat

**36. Number of cavities:**

1

**37. Chimney for moisture extraction:**

Yes

**38. Adjustable chimney:**

Yes

**39. Cross-section of conductors CU [mm<sup>2</sup>]:**

1

- Výkon (kW): 3,7-5 (230 V); 6,4-8,7 (400 V)