

# Technical data sheet



## Product features

### Pizza oven counter top 1 chamber

<b>Model</b>	<b>SAP Code</b>	00007248
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- Pizza capacity [cm]: 1x 35 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: No
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

<b>SAP Code</b>	00007248	<b>Minimum device temperature [°C]</b>	50
<b>Net Width [mm]</b>	550	<b>Maximum device temperature [°C]</b>	300
<b>Net Depth [mm]</b>	510	<b>Width of internal part [mm]</b>	410
<b>Net Height [mm]</b>	252	<b>Depth of internal part [mm]</b>	370
<b>Net Weight [kg]</b>	22.00	<b>Height of internal part [mm]</b>	90
<b>Power electric [kW]</b>	2.000	<b>Pizza capacity [cm]</b>	1x 35 cm
<b>Loading</b>	230 V / 1N - 50 Hz		

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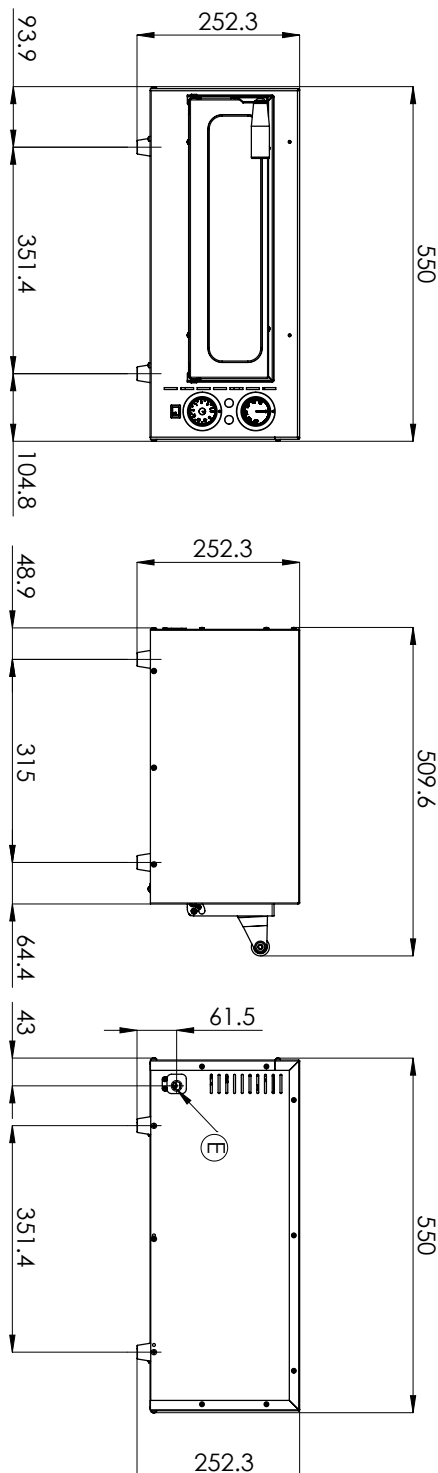
Technical drawing

## Pizza oven counter top 1 chamber

Model

SAP Code

00007248



### Pizza oven counter top 1 chamber

Model

SAP Code

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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

#### **Manual controls**

clear and simple user-friendly temperature settings

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

3

#### **Chamber heating in the temperature range of 50 to 300°C**

chamber heating in the temperature range of 50 to 300°C, suitable for snack pizza, not suitable for professional pizzerias

- simple small compact pizza oven at a good price. ideal for chilled / frozen pizza where we save time and costs

4

#### **The fireclay plate is placed in the lower part with the heaters that are 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

5

#### **Glass set in the door**

proper accumulation and uniformity of heat distribution

- I don't lose temperature when baking by unnecessarily opening the door without glass, saving energy

# Technical data sheet



## Technical parameters

### Pizza oven counter top 1 chamber

**Model**

**SAP Code**

00007248

**1. SAP Code:**

00007248

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

550

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

510

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

252

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

22.00

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

580

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

545

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

305

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

24.00

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

Stainless steel

**11. Material:**

Stainless steel

**12. Device type:**

Electric unit

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

2.000

**14. Loading:**

230 V / 1N - 50 Hz

**15. Control type:**

Mechanical

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

410

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

370

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

90

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

50

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

300

**21. Stacking availability:**

Yes

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

1x 35 cm

**23. Indicators:**

operation

**24. Number of internal parts:**

1

**25. On/Off button:**

Yes

**26. Type of handle:**

Short, plastic

**27. Steam protection:**

No

**28. Protection of controls:**

IPX4

# Technical data sheet



Technical parameters

## Pizza oven counter top 1 chamber

**Model**

**SAP Code**

00007248

**29. Stoneplates:**

Lower

**33. Number of cavities:**

1

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

14

**34. Chimney for moisture extraction:**

No

**31. Interior lighting:**

Yes

**35. Adjustable chimney:**

No

**32. Safety element:**

safety thermostat