

Technical data sheet

Product features



Pizza oven counter top 2 chambers

Model	SAP Code	00007251
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- Pizza capacity [cm]: 2x 35 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: No
- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element
- Type of construction: two-story
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

SAP Code	00007251	Minimum device temperature [°C]	50
Net Width [mm]	577	Maximum device temperature [°C]	300
Net Depth [mm]	537	Width of internal part [mm]	410
Net Height [mm]	477	Depth of internal part [mm]	370
Net Weight [kg]	42.00	Height of internal part [mm]	90
Power electric [kW]	3.400	Pizza capacity [cm]	2x 35 cm
Loading	230 V / 1N - 50 Hz		

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Technical drawing

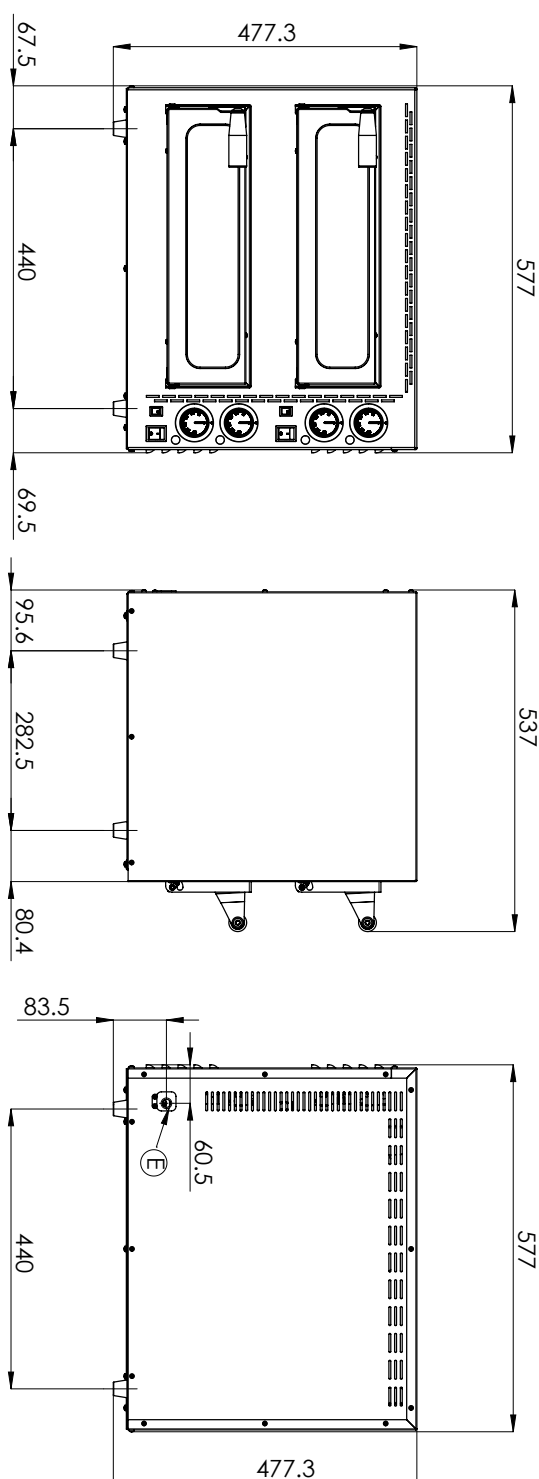


Pizza oven counter top 2 chambers

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Product benefits

Pizza oven counter top 2 chambers

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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

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Technical parameters



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1. SAP Code:

00007251

2. Net Width [mm]:

577

3. Net Depth [mm]:

537

4. Net Height [mm]:

477

5. Net Weight [kg]:

42.00

6. Gross Width [mm]:

584

7. Gross depth [mm]:

644

8. Gross Height [mm]:

510

9. Gross Weight [kg]:

46.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

3.400

13. Loading:

230 V / 1N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

410

16. Depth of internal part [mm]:

370

17. Height of internal part [mm]:

90

18. Minimum device temperature [°C]:

50

19. Maximum device temperature [°C]:

300

20. Pizza capacity [cm]:

2x 35 cm

21. Indicators:

operation

22. Number of internal parts:

2

23. On/Off button:

Yes

24. Type of handle:

Short, plastic

25. Steam protection:

No

26. Protection of controls:

IPX4

27. Stoneplates:

Lower

28. Stone plates thickness [mm]:

14

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29. Independent heating zones:

Separate control for each chamber, separate control for the upper and lower heating element

30. Type of construction:

two-story

31. Interior lighting:

Yes

32. Safety element:

safety thermostat

33. Number of cavities:

2

34. Chimney for moisture extraction:

No

35. Adjustable chimney:

No

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

1