

# Technical data sheet



## Product features

### Pizza oven counter top 2 chambers

<b>Model</b>	<b>SAP Code</b>	00000959
--------------	-----------------	----------



- 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
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: No

<b>SAP Code</b>	00000959	<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>	498	<b>Width of internal part [mm]</b>	410
<b>Net Height [mm]</b>	380	<b>Depth of internal part [mm]</b>	370
<b>Net Weight [kg]</b>	29.00	<b>Height of internal part [mm]</b>	90
<b>Power electric [kW]</b>	3.000	<b>Pizza capacity [cm]</b>	2x 35 cm
<b>Loading</b>	230 V / 1N - 50 Hz		

# Technical data sheet



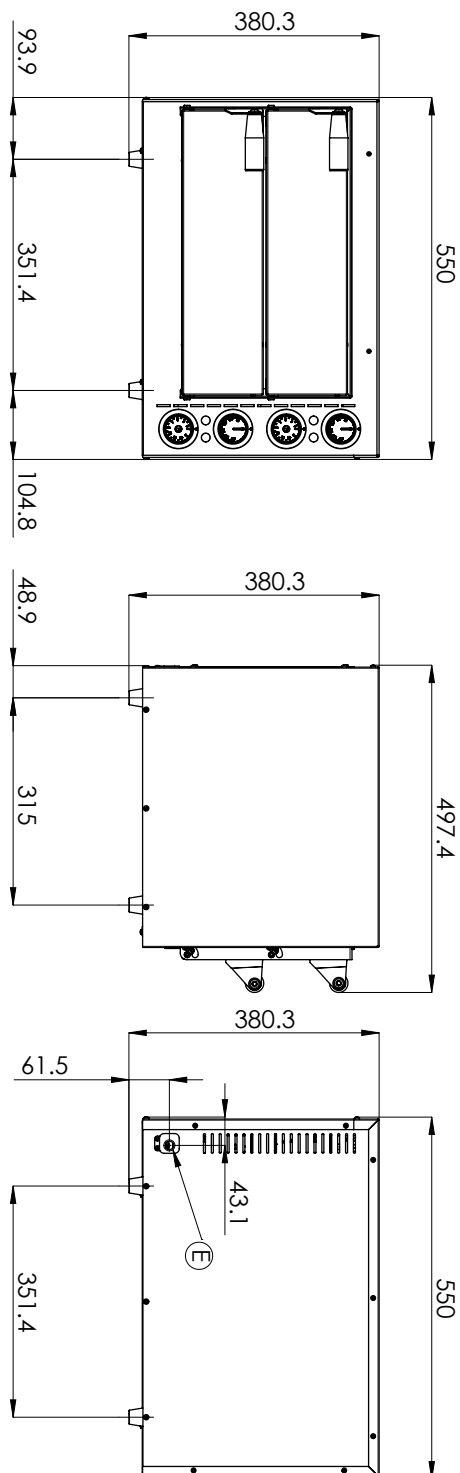
Technical drawing

## Pizza oven counter top 2 chambers

Model

SAP Code

00000959



# Technical data sheet



## Product benefits

### Pizza oven counter top 2 chambers

Model

SAP Code

00000959

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

#### **The device is powered from a regular 230v network**

the device can be connected anywhere, in case of sufficient securing

- no need for sufficient costs if I do not have a 400V supply

4

#### **Heating the chamber in the temperature range of 50 to 300°C**

heating the chamber in the temperature range of 30 to 300 °C

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

# Technical data sheet



## Technical parameters

### Pizza oven counter top 2 chambers

<b>Model</b>	<b>SAP Code</b>	00000959
--------------	-----------------	----------

**1. SAP Code:**

00000959

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

550

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

498

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

380

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

29.00

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

580

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

545

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

435

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

34.00

**10. Material:**

Stainless steel

**11. Device type:**

Electric unit

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

3.000

**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

# Technical data sheet



Technical parameters

## Pizza oven counter top 2 chambers

Model

SAP Code

00000959

### 29. Independent heating zones:

Separate control for each chamber

### 30. Interior lighting:

No

### 31. Safety element:

safety thermostat

### 32. Number of cavities:

2

### 33. Chimney for moisture extraction:

No

### 34. Adjustable chimney:

No

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

0,75

- Výkon (kW): 3,3-3,7 (230 V)