

### **Product features**

#### Pizza oven 1 chamber

Model

**SAP Code** 

00006144



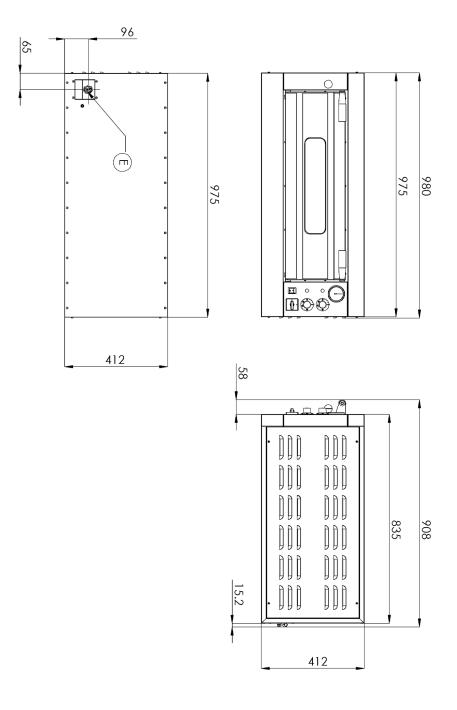
- Pizza capacity [cm]: 4x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber
- Type of construction: single storey
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

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



Technical drawing

Pizza oven 1 chamber		
Model	SAP Code	00006144





#### **Product benefits**

#### 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 operationlong 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 parameters

Pizza oven 1 chamber		
Model	SAP Code	00006144
<b>1. SAP Code:</b> 00006144		15. Control type:  Mechanical
<b>2. Net Width [mm]:</b> 980		16. Width of internal part [mm]: 700
3. Net Depth [mm]: 908		<b>17. Depth of internal part [mm]:</b> 700
4. Net Height [mm]:		18. Height of internal part [mm]:
<b>5. Net Weight [kg]:</b> 78.00		19. Minimum device temperature [°C]: 50
<b>6. Gross Width [mm]:</b> 1030		20. Maximum device temperature [°C]: 450
<b>7. Gross depth [mm]:</b> 930		21. Stacking availability:  Yes
8. Gross Height [mm]: 440		22. Pizza capacity [cm]: 4x 33 cm
9. Gross Weight [kg]: 90.00		23. Thermometer:  Analog
<b>10. Exterior color of the device:</b> Black		<b>24. Indicators:</b> operation
<b>11. Material:</b> Stainless steel		25. Number of internal parts:
12. Device type: Electric unit		<b>26. On/Off button:</b> Yes
13. Power electric [kW]: 4.800		27. Type of handle: in the entire length of the door, stainless steel

28. Steam protection:

Yes

14. Loading:

400 V / 3N - 50 Hz



### Technical parameters

34. Interior lighting:

Yes

Pizza oven 1 chamber	
Model SAP Code	00006144
29. Protection of controls:	35. Safety element: safety thermostat
30. Stoneplates: Lower	36. Number of cavities:
31. Stone plates thickness [mm]:	37. Chimney for moisture extraction:  Yes
<b>32. Independent heating zones:</b> Separate control for each chamber	38. Adjustable chimney:  Yes
<b>33. Type of construction:</b> single storey	<b>39. Cross-section of conductors CU [mm²]:</b>

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