

Technical data sheet

Product features



Pizza oven 2 chambers

Model	SAP Code	00009994
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- Pizza capacity [cm]: 2x 50 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00009994	Minimum device temperature [°C]	50
Net Width [mm]	836	Maximum device temperature [°C]	450
Net Depth [mm]	733	Width of internal part [mm]	550
Net Height [mm]	763	Depth of internal part [mm]	550
Net Weight [kg]	79.00	Height of internal part [mm]	150
Power electric [kW]	8.000	Pizza capacity [cm]	2x 50 cm
Loading	400 V / 3N - 50 Hz		

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Technical drawing

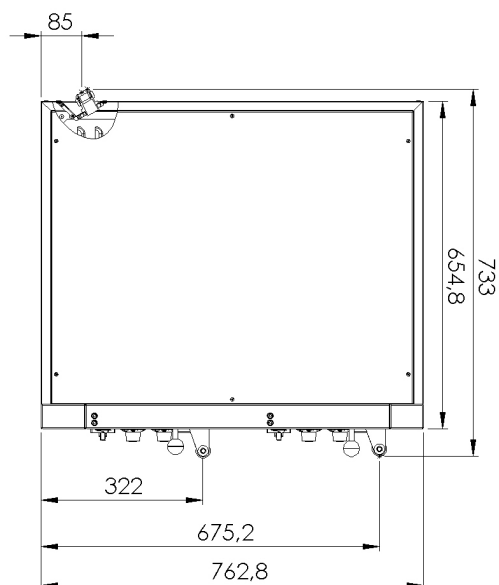
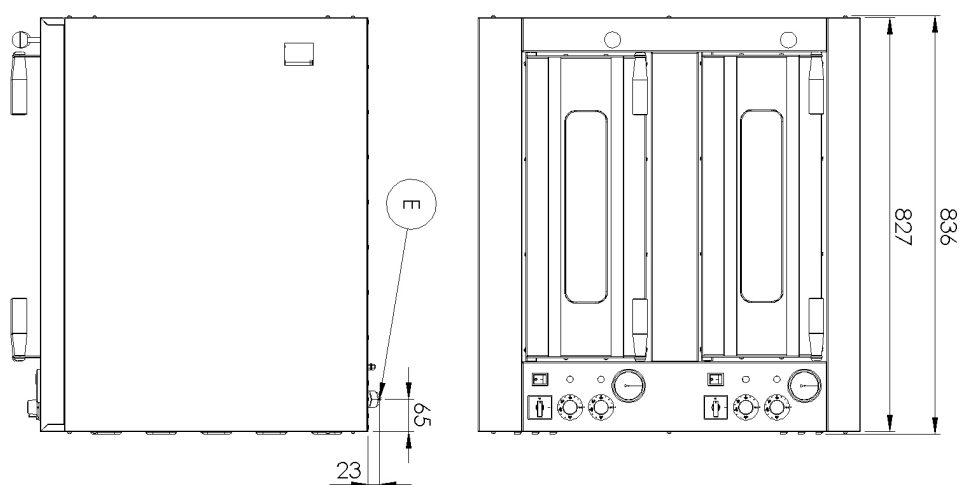


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Product benefits

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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

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

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

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Technical parameters



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1. SAP Code:

00009994

2. Net Width [mm]:

836

3. Net Depth [mm]:

733

4. Net Height [mm]:

763

5. Net Weight [kg]:

79.00

6. Gross Width [mm]:

890

7. Gross depth [mm]:

780

8. Gross Height [mm]:

903

9. Gross Weight [kg]:

87.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

8.000

13. Loading:

400 V / 3N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

550

16. Depth of internal part [mm]:

550

17. Height of internal part [mm]:

150

18. Minimum device temperature [°C]:

50

19. Maximum device temperature [°C]:

450

20. Pizza capacity [cm]:

2x 50 cm

21. Thermometer:

Analog

22. Indicators:

operation

23. Number of internal parts:

2

24. On/Off button:

Yes

25. Type of handle:

Short, plastic

26. Steam protection:

Yes

27. Protection of controls:

IPX4

28. Stoneplates:

Lower

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29. Stone plates thickness [mm]:

14

30. Independent heating zones:

Separate control for each chamber

31. Interior lighting:

Yes

32. Safety element:

safety thermostat

33. Number of cavities:

2

34. Chimney for moisture extraction:

Yes

35. Adjustable chimney:

Yes

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

1,5