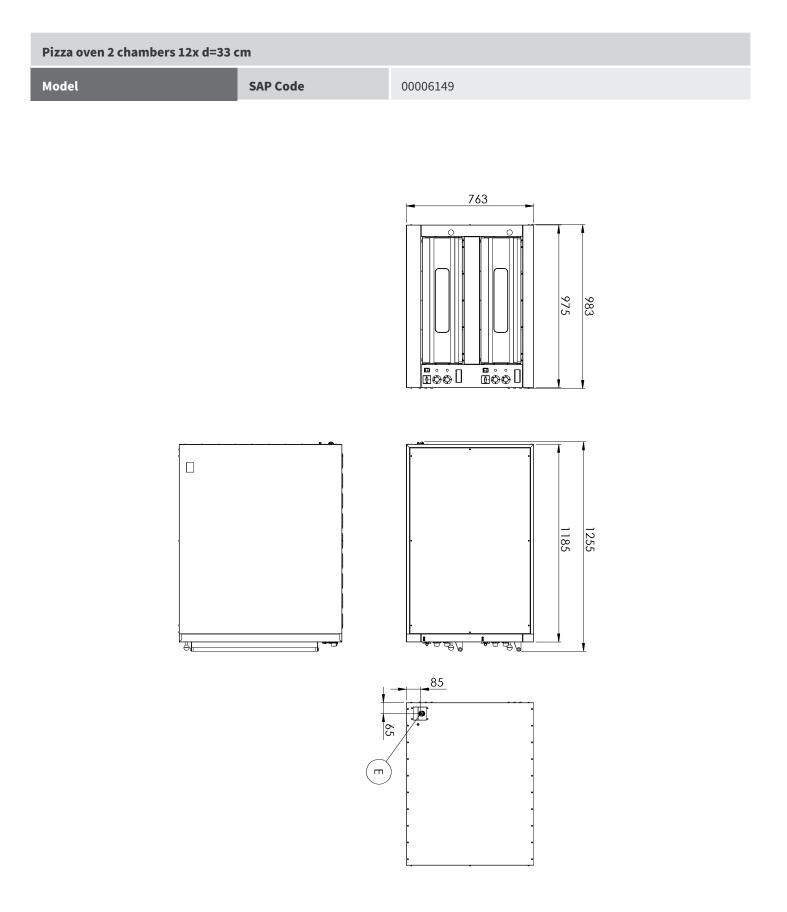
Product features



Pizza oven 2 chambers 12x d=33 cm				
00006149				
 Pizza capacity [cm]: 12x 33 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	00006149	Minimum device tem- perature [°C]	50
Net Width [mm]	975	Maximum device tem- perature [°C]	450
Net Depth [mm]	1185	Width of internal part [mm]	700
Net Height [mm]	763	Depth of internal part [mm]	1050
Net Weight [kg]	178.00	Height of internal part [mm]	150
Power electric [kW]	14.400	Pizza capacity [cm]	12x 33 cm
Loading	400 V / 3N - 50 Hz		

Technical drawing



REDFOX



Product benefits



Pizza oven 2 chambers 12x d=33 cm				
Model	SAP Code	00006149		
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			
2	required for operationlong service life 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 2 chambers 12x d=33 cr	n	
Model	SAP Code	00006149
1. SAP Code: 00006149		15. Width of internal part [mm]: 700
2. Net Width [mm]: 975		16. Depth of internal part [mm]: 1050
3. Net Depth [mm]: 1185		17. Height of internal part [mm]: 150
4. Net Height [mm]: 763		18. Minimum device temperature [°C]: 50
5. Net Weight [kg]: 178.00		19. Maximum device temperature [°C]: 450
6. Gross Width [mm]: 1290		20. Pizza capacity [cm]: 12x 33 cm
7. Gross depth [mm]: 1020		21. Thermometer: Analog
8. Gross Height [mm]: 810		22. Indicators: operation
9. Gross Weight [kg]: 180.00		23. Number of internal parts: 12
10. Material: Stainless steel		24. On/Off button: Yes
11. Device type: Electric unit		25. Type of handle: Short, plastic
12. Power electric [kW]: 14.400		26. Steam protection: Yes
13. Loading: 400 V / 3N - 50 Hz		27. Protection of controls: IPX4
14. Control type: Mechanical		28. Stoneplates: Lower

Technical parameters



Pizza oven 2 chambers 12x d=33 cm				
Model	SAP Code	00006149		
29. Stone plates thickness [mm]:		33. Number of cavities:		
30. Independent heating zones: Separate control for each chamber		34. Chimney for moisture extraction: Yes		
31. Interior lighting: Yes		35. Adjustable chimney: Yes		
32. Safety element: safety thermostat				

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