Pizza oven 2 chambers 2x d=50 cm

Model	SAP Code	00009994

- 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]	655	**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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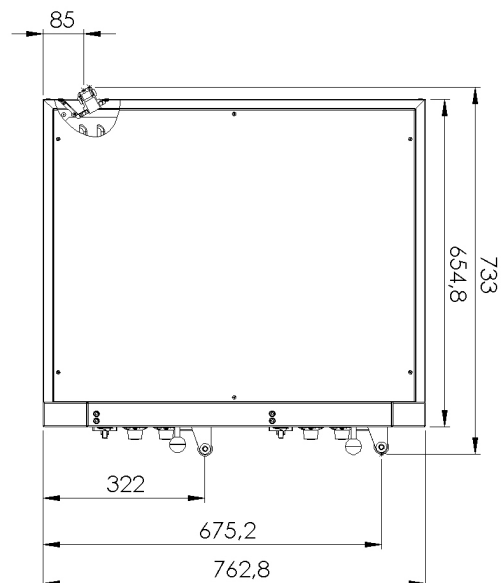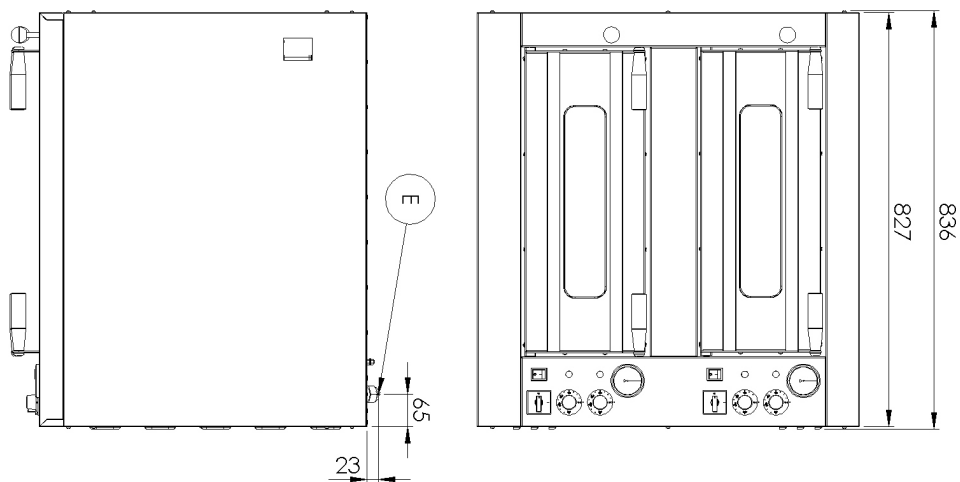
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1
Manual controls - Set values using rotary knobs
clear and simple user-friendly temperature settings
– quick and easy for the user to operate, no training required for operationlong service life

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
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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1. SAP Code:
00009994

2. Net Width [mm]:
836

3. Net Depth [mm]:
655

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