

Product features

Pizza oven elongated 2 chambers 12x d=33 cm

Model SAP Code 00006150



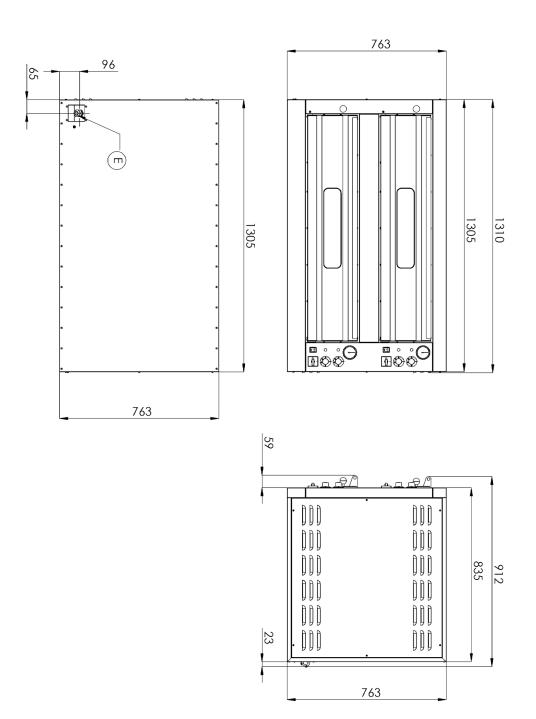
- Pizza capacity [cm]: 12x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

SAP Code	00006150	Minimum device tem- perature [°C]	50
Net Width [mm]	1305	Maximum device tem- perature [°C]	450
Net Depth [mm]	835	Width of internal part [mm]	1050
Net Height [mm]	763	Depth of internal part [mm]	700
Net Weight [kg]	230.00	Height of internal part [mm]	150
Power electric [kW]	16.000	Pizza capacity [cm]	12x 33 cm
Loading	400 V / 3N - 50 Hz		



Technical drawing

Pizza oven elongated 2 chambers 12x d=33 cm				
Model	SAP Code	00006150		





Product benefits

Pizza oven elongated 2 chambers 12x d=33 cm

Model SAP Code 00006150

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 product quality; non-scorching, variability
 suitable for various adjustments, 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 elongated 2 cham	nbers 12x d=33 cm	
Model	SAP Code	00006150
1. SAP Code: 00006150		15. Width of internal part [mm]: 1050
2. Net Width [mm]: 1305		16. Depth of internal part [mm]: 700
3. Net Depth [mm]:		17. Height of internal part [mm]:
835		150
4. Net Height [mm]:		18. Minimum device temperature [°C]:
763 		50
5. Net Weight [kg]:		19. Maximum device temperature [°C]:
230.00		450
6. Gross Width [mm]:		20. Pizza capacity [cm]:
1350		12x 33 cm
7. Gross depth [mm]: 940		21. Thermometer: Analog
8. Gross Height [mm]:		22. Indicators: operation
9. Gross Weight [kg]: 242.00		23. Number of internal parts: 12
10. Material:		24. On/Off button:
Stainless steel		Yes
11. Device type:		25. Type of handle:
Electric unit		in the entire length of the door, stainless steel
12. Power electric [kW]:		26. Steam protection:
16.000		Yes
13. Loading:		27. Protection of controls:
400 V / 3N - 50 Hz		IPX4

28. Stoneplates:

Lower

14. Control type:

Mechanical



Technical parameters

Pizza oven elongated 2 chamber	rs 12x d=33 cm		
Model	SAP Code	00006150	
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29. Stone plates thickness [mm]: 14 30. Independent heating zones: Separate control for each chamber		33. Number of cavities:	
		34. Chimney for moisture extraction: Yes	
31. Interior lighting: Yes		35. Adjustable chimney: Yes	
32. Safety element:			

safety thermostat