



#### Pizza oven 1 chamber 9x d=33 cm

**SAP Code** 00007281 Model



- Pizza capacity [cm]: 9x 33 cm

- Stoneplates: Bottom and top

- Material: Stainless steel

- Control type: Mechanical

Steam protection: Yes

- Independent heating zones: Separate control for each chamber, separate control for the upper and lower heating element

- Type of construction: single storey

- Chimney for moisture extraction: Yes

- Adjustable chimney: Yes

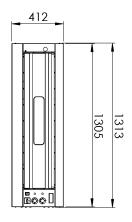
- Interior lighting: Yes

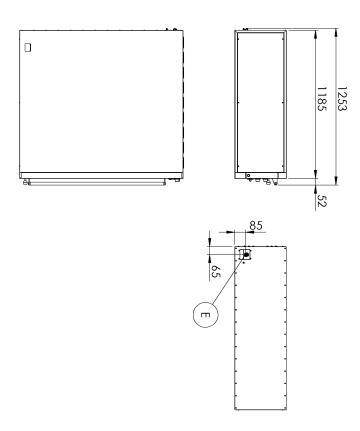
SAP Code	00007281	Minimum device tem- perature [°C]	50
Net Width [mm]	1305	Maximum device tem- perature [°C]	450
Net Depth [mm]	1185	Width of internal part [mm]	1050
Net Height [mm]	412	Depth of internal part [mm]	1050
Net Weight [kg]	148.00	Height of internal part [mm]	150
Power electric [kW]	12.000	Pizza capacity [cm]	9x 33 cm
Loading	400 V / 3N - 50 Hz		



Technical drawing

Pizza oven 1 chamber 9x d=33 cm					
Model	SAP Code	00007281			









#### Pizza oven 1 chamber 9x d=33 cm

Model

**SAP Code** 

00007281

1

#### Stainless steel outer shell construction

easy cleaning, high hygienic standard, long service life

- cost savings on the purchase of a new machine, time savings on cleaning and cleaning comfort
- 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

#### Digital chamber thermometer

better visibility than analog accurate data

- easier operation



### Technical parameters

Pizza oven 1 chamber 9x d=33 cm	1	
Model	SAP Code	00007281
<b>1. SAP Code:</b> 00007281		15. Control type:  Mechanical
2. Net Width [mm]: 1305		16. Width of internal part [mm]:
3. Net Depth [mm]: 1185		<b>17. Depth of internal part [mm]:</b> 1050
4. Net Height [mm]: 412		18. Height of internal part [mm]:
5. Net Weight [kg]: 148.00		19. Minimum device temperature [°C]: 50
6. Gross Width [mm]: 1285		<b>20. Maximum device temperature [°C]:</b> 450
<b>7. Gross depth [mm]:</b> 1405		21. Stacking availability:  Yes
8. Gross Height [mm]: 512		22. Pizza capacity [cm]: 9x 33 cm
9. Gross Weight [kg]: 150.00		23. Thermometer: Analog
O. Exterior color of the device: Stainless steel		24. Indicators: running and heating the oven
1. Material: Stainless steel		<b>25. Number of internal parts:</b> 9
2. Device type: Electric unit		26. On/Off button: Yes
3. Power electric [kW]: 12.000		27. Steam protection: Yes

14. Loading:

400 V / 3N - 50 Hz

28. Protection of controls:

IPX4



### Technical parameters

**33. Safety element:** thermostat

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<b>29. Stoneplates:</b> Bottom and top		<b>34. Number of cavities:</b>		
<b>30. Independent heating zones:</b> Separate control for each chamber, separate control for the upper and lower heating element		<b>35. Chimney for moisture extraction:</b> Yes		
31. Type of construction: single storey		<b>36. Adjustable chimney:</b> Yes		
<b>32. Interior lighting:</b> Yes		<b>37. Cross-section of conductors CU [mm²]:</b> 4  - Výkon (kW): 30-37 (230 V); 53-64 (400 V)		