

Technical data sheet



Product features

Pizza oven counter top 1 chamber

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00000958 |
|--------------|-----------------|----------|



- Pizza capacity [cm]: 1x 35 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: No
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: No

| | | | |
|----------------------------|--------------------|--|----------|
| SAP Code | 00000958 | Minimum device temperature [°C] | 50 |
| Net Width [mm] | 550 | Maximum device temperature [°C] | 300 |
| Net Depth [mm] | 498 | Width of internal part [mm] | 410 |
| Net Height [mm] | 253 | Depth of internal part [mm] | 370 |
| Net Weight [kg] | 17.00 | Height of internal part [mm] | 90 |
| Power electric [kW] | 2.000 | Pizza capacity [cm] | 1x 35 cm |
| Loading | 230 V / 1N - 50 Hz | | |

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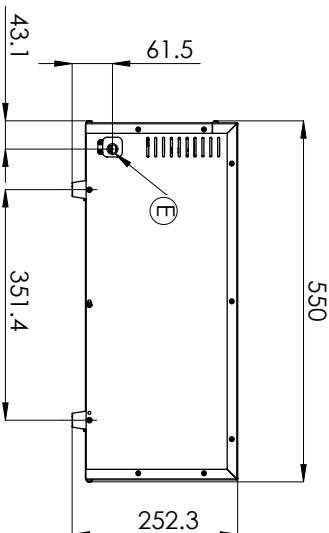
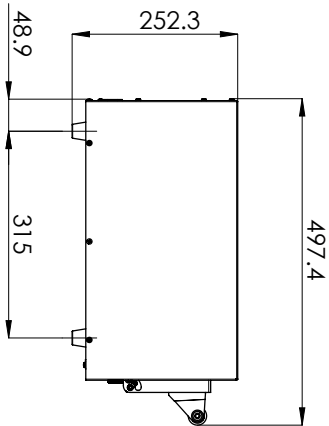
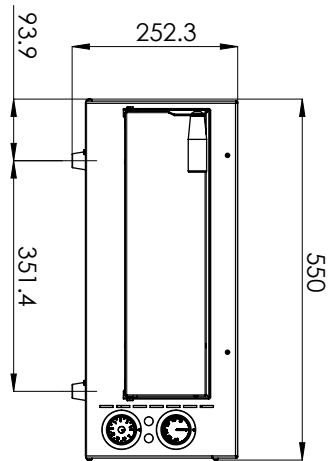
Technical drawing

Pizza oven counter top 1 chamber

Model

SAP Code

00000958



Pizza oven counter top 1 chamber

Model

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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

Manual controls

stainless steel outer shell construction

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

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

Heating the chamber in the temperature range of 50 to 300°C

heating the chamber in the temperature range of 30 to 300 °C

- simple small compact pizza oven at a good price. ideal for chilled / frozen pizza where we save time and costs

5

The fireclay plate is placed in the lower part with the heaters that are 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

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Technical parameters

Pizza oven counter top 1 chamber

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00000958 |
|--------------|-----------------|----------|

1. SAP Code:

00000958

2. Net Width [mm]:

550

3. Net Depth [mm]:

498

4. Net Height [mm]:

253

5. Net Weight [kg]:

17.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

545

8. Gross Height [mm]:

305

9. Gross Weight [kg]:

18.00

10. Material:

Stainless steel

11. Device type:

Electric unit

12. Power electric [kW]:

2.000

13. Loading:

230 V / 1N - 50 Hz

14. Control type:

Mechanical

15. Width of internal part [mm]:

410

16. Depth of internal part [mm]:

370

17. Height of internal part [mm]:

90

18. Minimum device temperature [°C]:

50

19. Maximum device temperature [°C]:

300

20. Stacking availability:

Yes

21. Pizza capacity [cm]:

1x 35 cm

22. Indicators:

operation

23. Number of internal parts:

1

24. On/Off button:

Yes

25. Type of handle:

Short, plastic

26. Steam protection:

No

27. Protection of controls:

IPX4

28. Stoneplates:

Lower

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Technical parameters

Pizza oven counter top 1 chamber

Model

SAP Code

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29. Stone plates thickness [mm]:

14

30. Interior lighting:

No

31. Safety element:

safety thermostat

32. Number of cavities:

1

33. Chimney for moisture extraction:

No

34. Adjustable chimney:

No

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

0,5

- Výkon (kW): 2,4-3,3 (230 V)