Technical data sheet

Product features

Pizza oven counter top 1 chamber 230 V / 1N		
Model	**SAP Code**	00007249
FP 38 R	**A group of articles - web**	Pizza ovens



- 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
- Independent heating zones: Separate control for upper and lower heating elements
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

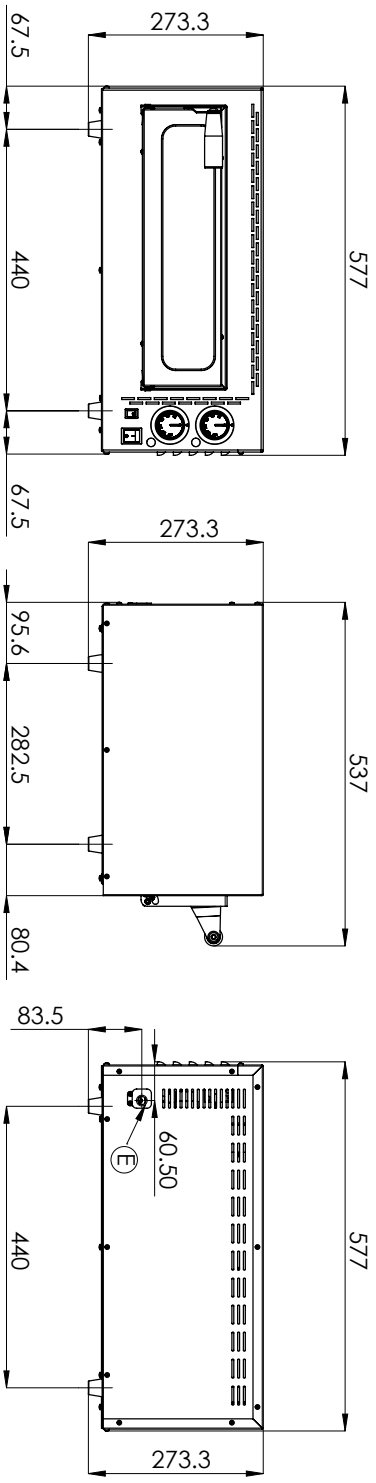
SAP Code	00007249	**Minimum device temperature [°C]**	50
Net Width [mm]	577	**Maximum device temperature [°C]**	300
Net Depth [mm]	537	**Width of internal part [mm]**	410
Net Height [mm]	273	**Depth of internal part [mm]**	370
Net Weight [kg]	25.00	**Height of internal part [mm]**	90
Power electric [kW]	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 230 V / 1N		
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Product benefits

Pizza oven counter top 1 chamber 230 V / 1N		
Model	**SAP Code**	00007249
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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**

clear and simple user-friendly temperature settings

- quick and easy for the user to operate, no training required for operationlong service life

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

6 **Glass set in the door**

construction material is high quality stainless steel ensuring long life
high hygiene standard

- I don't lose temperature when baking by unnecessarily opening the door without glass, saving energy

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Technical parameters

Pizza oven counter top 1 chamber 230 V / 1N		
Model	**SAP Code**	00007249
FP 38 R	**A group of articles - web**	Pizza ovens

1. **SAP Code:**
   00007249
2. **Net Width [mm]:**
   577
3. **Net Depth [mm]:**
   537
4. **Net Height [mm]:**
   273
5. **Net Weight [kg]:**
   25.00
6. **Gross Width [mm]:**
   560
7. **Gross depth [mm]:**
   605
8. **Gross Height [mm]:**
   325
9. **Gross Weight [kg]:**
   28.00
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 230 V / 1N		
Model	**SAP Code**	00007249
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29. Stone plates thickness [mm]:
14

30. Independent heating zones:
Separate control for upper and lower heating elements

31. Interior lighting:
Yes

32. Safety element:
safety thermostat

33. Number of cavities:
1

34. Chimney for moisture extraction:
No

35. Adjustable chimney:
No

36. Cross-section of conductors CU [mm²]:
0,5

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