

Product features

Pizza oven 1 chamber		
Model	SAP Code	00006145
E 6	A group of articles - web	Pizza ovens



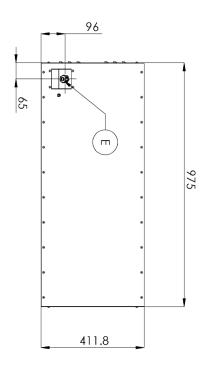
- Pizza capacity [cm]: 6x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: Yes
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

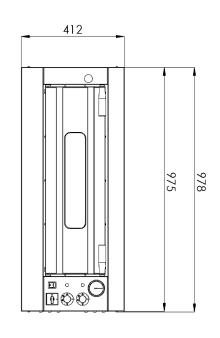
SAP Code	00006145	Minimum device tem- perature [°C]	50
Net Width [mm]	978	Maximum device tem- perature [°C]	450
Net Depth [mm]	1259	Width of internal part [mm]	700
Net Height [mm]	412	Depth of internal part [mm]	1050
Net Weight [kg]	108.00	Height of internal part [mm]	150
Power electric [kW]	7.200	Pizza capacity [cm]	6x 33 cm
Loading	400 V / 3N - 50 Hz		

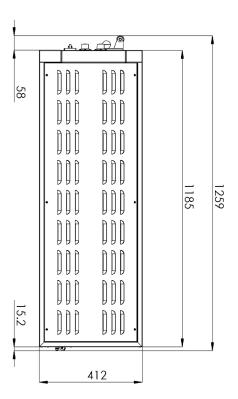


Technical drawing

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Product benefits

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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

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

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

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1. SAP Code: 00006145		15. Width of internal part [mm]:
2. Net Width [mm]: 978		16. Depth of internal part [mm]: 1050
3. Net Depth [mm]: 1259		17. Height of internal part [mm]:
4. Net Height [mm]: 412		18. Minimum device temperature [°C]: 50
5. Net Weight [kg]: 108.00		19. Maximum device temperature [°C]: 450
6. Gross Width [mm]: 1290		20. Stacking availability: Yes
7. Gross depth [mm]: 1020		21. Pizza capacity [cm]: 6x 33 cm
8. Gross Height [mm]: 455		22. Thermometer: Analog
9. Gross Weight [kg]: 110.00		23. Indicators: operation
10. Material: Stainless steel		24. Number of internal parts:
11. Device type: Electric unit		25. On/Off button: Yes
12. Power electric [kW]: 7.200		26. Type of handle: Short, plastic
13. Loading: 400 V / 3N - 50 Hz		27. Steam protection: Yes
14. Control type:		28. Protection of controls:

Mechanical

IPX4



Technical parameters

safety thermostat

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29. Stoneplates: Lower		33. Number of cavities:
30. Stone plates thickness [mm]:		34. Chimney for moisture extraction: Yes
31. Interior lighting: Yes		35. Adjustable chimney: Yes
32. Safety element:		36. Cross-section of conductors CU [mm²]:

1,5

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