

Product features

Pizza oven 2 chambers		
Model	SAP Code	00006148
E 8	A group of articles - web	Pizza ovens



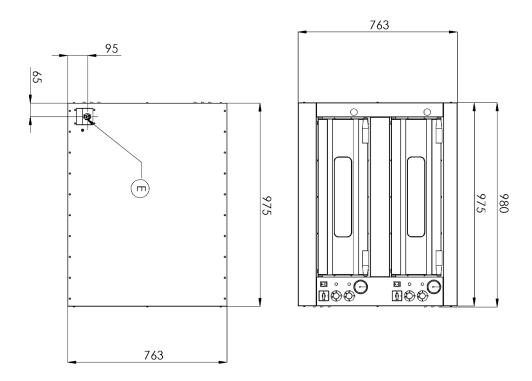
- Pizza capacity [cm]: 8x 33 cm
- Stoneplates: Lower
- Stone plates thickness [mm]: 14
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: Short, plastic
- Steam protection: Yes
- Independent heating zones: Separate control for each chamber
- Chimney for moisture extraction: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

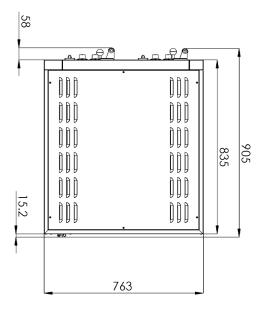
SAP Code	00006148	Minimum device tem- perature [°C]	50
Net Width [mm]	975	Maximum device tem- perature [°C]	450
Net Depth [mm]	835	Width of internal part [mm]	700
Net Height [mm]	763	Depth of internal part [mm]	700
Net Weight [kg]	123.00	Height of internal part [mm]	150
Power electric [kW]	9.600	Pizza capacity [cm]	8x 33 cm
Loading	400 V / 3N - 50 Hz		



Technical drawing

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Product benefits

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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
- 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
- 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

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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
- 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
- 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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Model	SAP Code	00006148
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1. SAP Code: 00006148		15. Width of internal part [mm]: 700
2. Net Width [mm]: 975		16. Depth of internal part [mm]: 700
3. Net Depth [mm]: 835		17. Height of internal part [mm]:
4. Net Height [mm]: 763		18. Minimum device temperature [°C]: 50
5. Net Weight [kg]: 123.00		19. Maximum device temperature [°C]: 450
6. Gross Width [mm]: 1030		20. Pizza capacity [cm]: 8x 33 cm
7. Gross depth [mm]: 930		21. Thermometer: Analog
8. Gross Height [mm]: 790		22. Indicators: operation
9. Gross Weight [kg]: 125.00		23. Number of internal parts:
10. Material: Stainless steel		24. On/Off button: Yes
11. Device type: Electric unit		25. Type of handle: Short, plastic
12. Power electric [kW]: 9.600		26. Steam protection: Yes
13. Loading: 400 V / 3N - 50 Hz		27. Protection of controls: IPX4
14. Control type:		28. Stoneplates:

Mechanical

Lower



Technical parameters

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29. Stone plates thickness [mm]: 14		33. Number of cavities:
30. Independent heating zones: Separate control for each chamber		34. Chimney for moisture extraction: Yes
31. Interior lighting: Yes		35. Adjustable chimney: Yes
32. Safety element: safety thermostat		36. Cross-section of conductors CU [mm²]:

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