Technical data sheet

Product features

Pizza oven counter top 2 chambers		
Model	**SAP Code**	00007251
FP 68 R	**A group of articles - web**	Pizza ovens

- Pizza capacity [cm]: 2x 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 each chamber, separate control for the upper and lower heating element
- Type of construction: two-story
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

SAP Code	00007251	**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]	477	**Depth of internal part [mm]**	370
Net Weight [kg]	42.00	**Height of internal part [mm]**	90
Power electric [kW]	3.400	**Pizza capacity [cm]**	2x 35 cm
Loading	230 V / 1N - 50 Hz		

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Technical data sheet

Technical drawing

Pizza oven counter top 2 chambers		
Model	**SAP Code**	00007251
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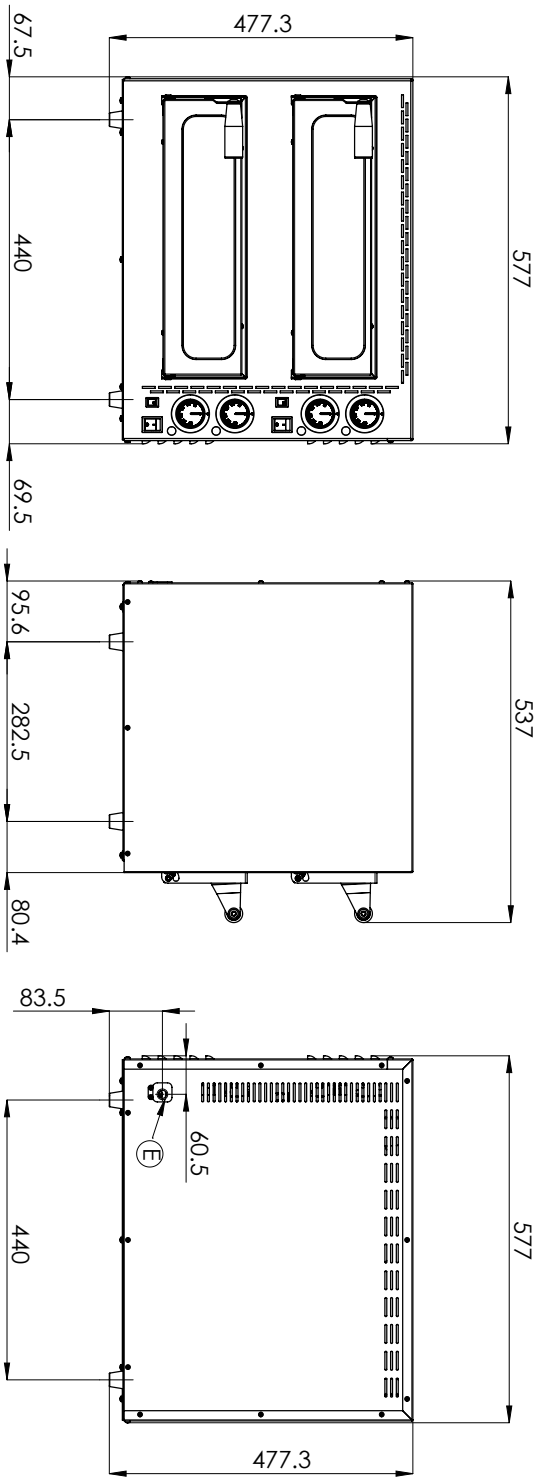

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Product benefits

Pizza oven counter top 2 chambers		
Model	**SAP Code**	00007251
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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 **Chamber heating in the temperature range of 50 to 300°C**

chamber heating in the temperature range of 50 to 300°C, suitable for snack pizza, not suitable for professional pizzerias

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

4 **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

5 **Glass set in the door**

proper accumulation and uniformity of heat distribution

- 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 2 chambers		
Model	**SAP Code**	00007251
FP 68 R	**A group of articles - web**	Pizza ovens

1. **SAP Code:**
   00007251
2. **Net Width [mm]:**
   577
3. **Net Depth [mm]:**
   537
4. **Net Height [mm]:**
   477
5. **Net Weight [kg]:**
   42.00
6. **Gross Width [mm]:**
   584
7. **Gross depth [mm]:**
   644
8. **Gross Height [mm]:**
   510
9. **Gross Weight [kg]:**
   46.00
10. **Material:**
    Stainless steel
11. **Device type:**
    Electric unit
12. **Power electric [kW]:**
    3.400
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. **Pizza capacity [cm]:**
    2x 35 cm
21. **Indicators:**
    operation
22. **Number of internal parts:**
    2
23. **On/Off button:**
    Yes
24. **Type of handle:**
    Short, plastic
25. **Steam protection:**
    No
26. **Protection of controls:**
    IPX4
27. **Stoneplates:**
    Lower
28. **Stone plates thickness [mm]:**
    14

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Technical parameters

Pizza oven counter top 2 chambers		
Model	**SAP Code**	00007251
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29. Independent heating zones:
Separate control for each chamber, separate control for the upper and lower heating element

30. Type of construction:
two-story

31. Interior lighting:
Yes

32. Safety element:
safety thermostat

33. Number of cavities:
2

34. Chimney for moisture extraction:
No

35. Adjustable chimney:
No

36. Cross-section of conductors CU [mm²]:
1

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