

Technical data sheet

Product features



Pizza oven counter top 1 chamber

Model	SAP Code	00007248
FP 37 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
- Chimney for moisture extraction: No
- Adjustable chimney: No
- Interior lighting: Yes

SAP Code	00007248	Minimum device temperature [°C]	50
Net Width [mm]	550	Maximum device temperature [°C]	300
Net Depth [mm]	510	Width of internal part [mm]	410
Net Height [mm]	252	Depth of internal part [mm]	370
Net Weight [kg]	22.00	Height of internal part [mm]	90
Power electric [kW]	2.000	Pizza capacity [cm]	1x 35 cm
Loading	230 V / 1N - 50 Hz		

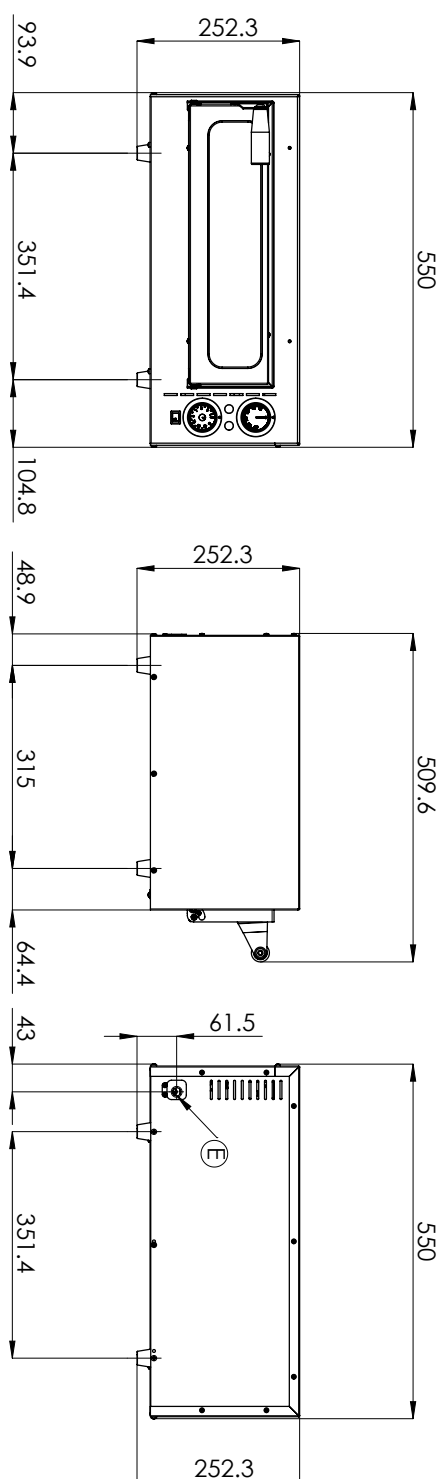
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Technical drawing



Pizza oven counter top 1 chamber

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Product benefits

Pizza oven counter top 1 chamber

Model	SAP Code	00007248
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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 operation long 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



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Model	SAP Code	00007248
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1. SAP Code:

00007248

2. Net Width [mm]:

550

3. Net Depth [mm]:

510

4. Net Height [mm]:

252

5. Net Weight [kg]:

22.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

545

8. Gross Height [mm]:

305

9. Gross Weight [kg]:

24.00

10. Exterior color of the device:

Stainless steel

11. Material:

Stainless steel

12. Device type:

Electric unit

13. Power electric [kW]:

2.000

14. Loading:

230 V / 1N - 50 Hz

15. Control type:

Mechanical

16. Width of internal part [mm]:

410

17. Depth of internal part [mm]:

370

18. Height of internal part [mm]:

90

19. Minimum device temperature [°C]:

50

20. Maximum device temperature [°C]:

300

21. Stacking availability:

Yes

22. Pizza capacity [cm]:

1x 35 cm

23. Indicators:

operation

24. Number of internal parts:

1

25. On/Off button:

Yes

26. Type of handle:

Short, plastic

27. Steam protection:

No

28. Protection of controls:

IPX4

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29. Stoneplates:

Lower

30. Stone plates thickness [mm]:

14

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