



SPECIFICATIONS

Thermostat: 45°C - 455°C

Chambers: 2

N° of pizzas: 2 (Ø 450 mm)

Chambers: 2

Total loading: 8000 W

Internal dimensions

- √ Width: 620 mm
- ✓ Depth: 500 mm
- √ Height: 120 mm

External dimensions (W x D x H)

- √ Width: 915 mm
- √ Depth: 690 mm
- √ Height: 527 mm

Net weight: 76 kg

Crated dimensions

970 x 770 x 750 mm Gross weight: 85 kg

SALES DESCRIPTION

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for bars and food courts. They are easy to use and with optimised energy consumption.

- √ Compact design oven.
- 4 thermostats allow to calibrate different operating temperatures in each cycle.
- √ Suitable for 2 trays 400x600 mm.
- Door with glass and internal lightning for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- √ Rock wool insulation.
- Sheated heating elements.
- √ Easy maintenance.

OPTIONAL

AVAILABLE MODELS

5120127 Pizza oven PO-1+1/45 400/50-60/3N

* Ask for special versions availability

ACCESSORIES

Stands for pizza oven







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Project	Date
Item	Qty

Approved