Technical data sheet

Product features

Pizza oven 2 chambers 18x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007284
P 18	**A group of articles - web**	Pizza ovens



- Pizza capacity [cm]: 18x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Control type: Mechanical
- Type of handle: in the entire length of the door, stainless steel
- 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: Yes
- Adjustable chimney: Yes
- Interior lighting: Yes

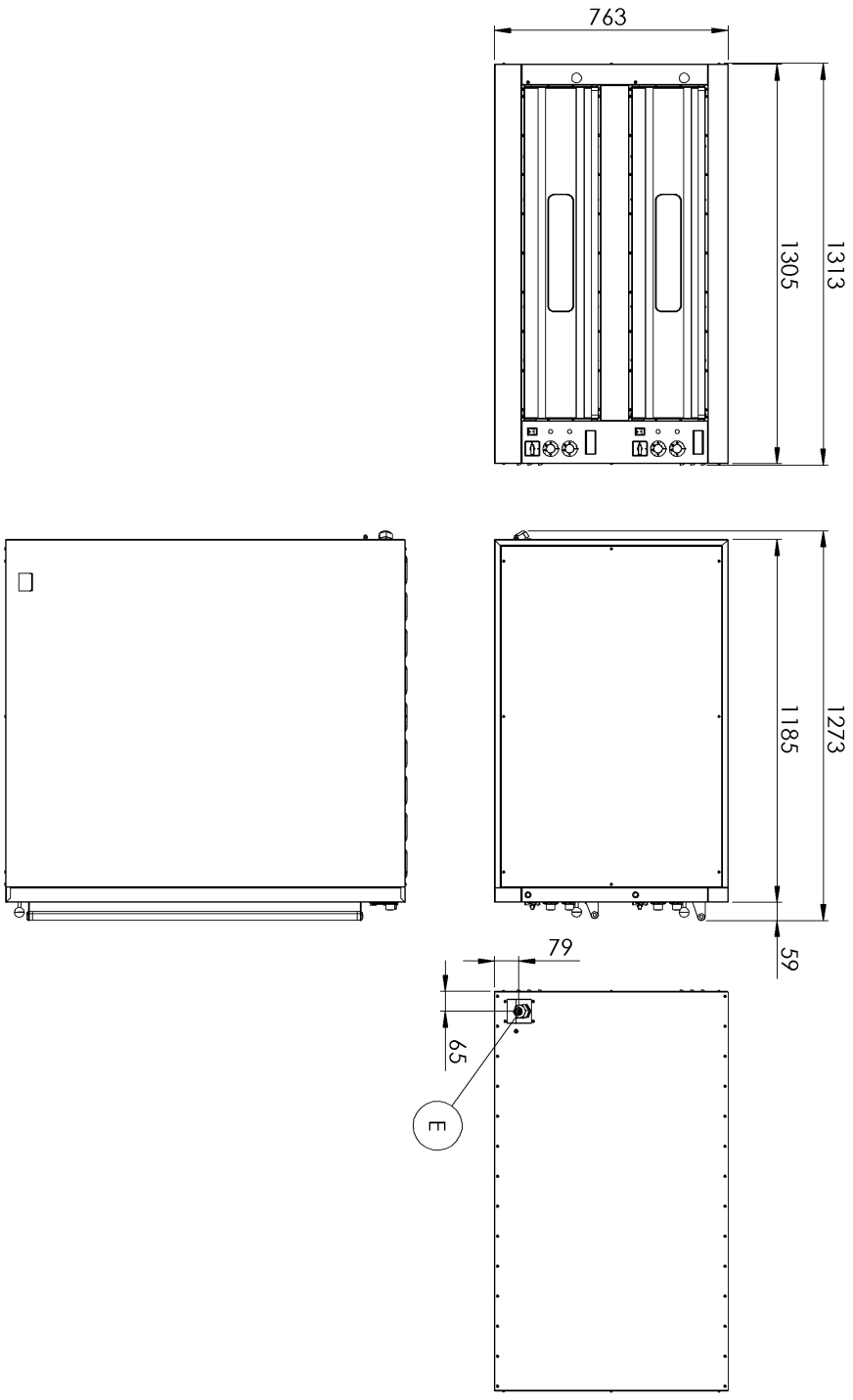
SAP Code	00007284	**Minimum device temperature [°C]**	50
Net Width [mm]	1305	**Maximum device temperature [°C]**	450
Net Depth [mm]	1185	**Width of internal part [mm]**	1050
Net Height [mm]	763	**Depth of internal part [mm]**	1050
Net Weight [kg]	243.00	**Height of internal part [mm]**	150
Power electric [kW]	24.000	**Pizza capacity [cm]**	18x 33 cm
Loading	400 V / 3N - 50 Hz		

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Pizza oven 2 chambers 18x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007284
P 18	**A group of articles - web**	Pizza ovens



RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Pizza oven 2 chambers 18x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007284
P 18	**A group of articles - web**	Pizza ovens

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 **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 product quality; non-scorching, variability - suitable for various adjustments, better comfort for the experienced cook, suitable for professionals

6 **Digital chamber thermometer**

better visibility than analog
accurate data

- easier operation

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Pizza oven 2 chambers 18x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007284
P 18	**A group of articles - web**	Pizza ovens

1. **SAP Code:**
   00007284
2. **Net Width [mm]:**
   1305
3. **Net Depth [mm]:**
   1185
4. **Net Height [mm]:**
   763
5. **Net Weight [kg]:**
   243.00
6. **Gross Width [mm]:**
   1285
7. **Gross depth [mm]:**
   1405
8. **Gross Height [mm]:**
   863
9. **Gross Weight [kg]:**
   245.00
10. **Exterior color of the device:**
    Stainless steel
11. **Material:**
    Stainless steel
12. **Device type:**
    Electric unit
13. **Power electric [kW]:**
    24.000
14. **Loading:**
    400 V / 3N - 50 Hz
15. **Control type:**
    Mechanical
16. **Width of internal part [mm]:**
    1050
17. **Depth of internal part [mm]:**
    1050
18. **Height of internal part [mm]:**
    150
19. **Minimum device temperature [°C]:**
    50
20. **Maximum device temperature [°C]:**
    450
21. **Pizza capacity [cm]:**
    18x 33 cm
22. **Thermometer:**
    Analog
23. **Indicators:**
    running and heating the oven
24. **Number of internal parts:**
    18
25. **On/Off button:**
    Yes
26. **Type of handle:**
    in the entire length of the door, stainless steel
27. **Protection of controls:**
    IPX4
28. **Stoneplates:**
    Bottom and top

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Pizza oven 2 chambers 18x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007284
P 18	**A group of articles - web**	Pizza ovens

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:
thermostat

33. Number of cavities:
2

34. Chimney for moisture extraction:
Yes

35. Adjustable chimney:
Yes

36. Cross-section of conductors CU [mm²]:
10

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062