Technical data sheet

Product features

Pizza oven 2 chambers 8x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007282
P 8	**A group of articles - web**	Pizza ovens



- Pizza capacity [cm]: 8x 33 cm
- Stoneplates: Bottom and top
- Material: Stainless steel
- Type of handle: in the entire length of the door, stainless steel
- Steam protection: Yes
- 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

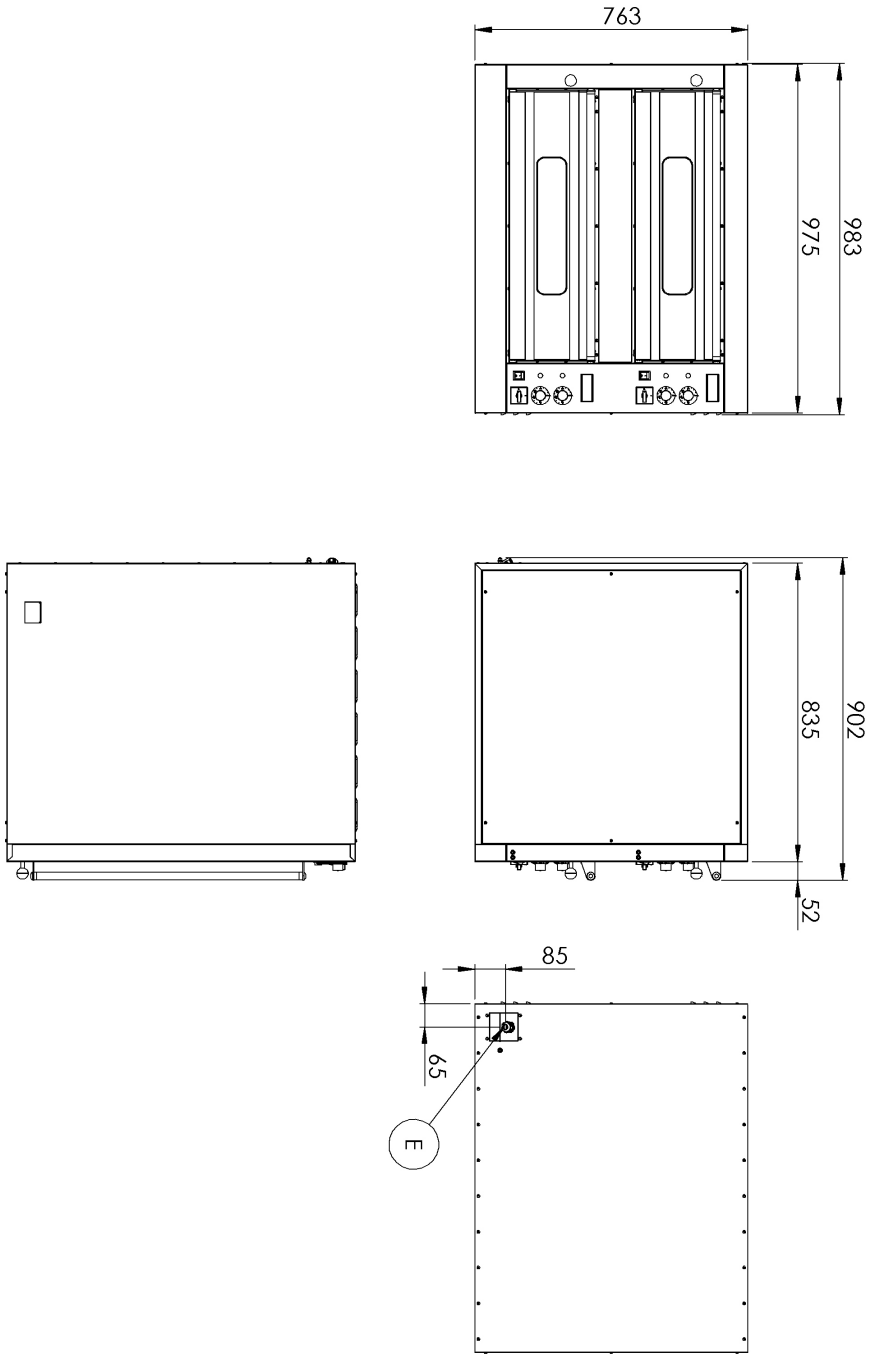
SAP Code	00007282	**Minimum device temperature [°C]**	50
Net Width [mm]	983	**Maximum device temperature [°C]**	450
Net Depth [mm]	902	**Width of internal part [mm]**	700
Net Height [mm]	763	**Depth of internal part [mm]**	700
Net Weight [kg]	123.00	**Height of internal part [mm]**	150
Power electric [kW]	9.600	**Pizza capacity [cm]**	8x 33 cm
Loading	400 V / 3N - 50 Hz		

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Technical drawing

Pizza oven 2 chambers 8x d=33 cm 400 V / 3N		
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Product benefits

Pizza oven 2 chambers 8x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007282
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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 **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

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Technical parameters

Pizza oven 2 chambers 8x d=33 cm 400 V / 3N		
Model	**SAP Code**	00007282
P 8	**A group of articles - web**	Pizza ovens

1. **SAP Code:**
   00007282
2. **Net Width [mm]:**
   983
3. **Net Depth [mm]:**
   902
4. **Net Height [mm]:**
   763
5. **Net Weight [kg]:**
   123.00
6. **Gross Width [mm]:**
   1040
7. **Gross depth [mm]:**
   950
8. **Gross Height [mm]:**
   897
9. **Gross Weight [kg]:**
   125.00
10. **Material:**
    Stainless steel
11. **Device type:**
    Electric unit
12. **Power electric [kW]:**
    9.600
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Width of internal part [mm]:**
    700
15. **Depth of internal part [mm]:**
    700
16. **Height of internal part [mm]:**
    150
17. **Minimum device temperature [°C]:**
    50
18. **Maximum device temperature [°C]:**
    450
19. **Pizza capacity [cm]:**
    8x 33 cm
20. **Thermometer:**
    Analog
21. **Indicators:**
    running and heating the oven
22. **Number of internal parts:**
    8
23. **On/Off button:**
    Yes
24. **Type of handle:**
    in the entire length of the door, stainless steel
25. **Steam protection:**
    Yes
26. **Protection of controls:**
    IPX4
27. **Stoneplates:**
    Bottom and top
28. **Independent heating zones:**
    Separate control for each chamber, separate control for the upper and lower heating element

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Model	**SAP Code**	00007282
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29. Type of construction:
two-story

30. Interior lighting:
Yes

31. Safety element:
thermostat

32. Number of cavities:
2

33. Chimney for moisture extraction:
Yes

34. Adjustable chimney:
Yes

35. Cross-section of conductors CU [mm²]:
2

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