



PIZZA OVEN PO-9

1 chamber. 9 pizzas, Ø 35 cm.



SNACK BAR-PIZZERIA
PIZZA OVENS



SALES DESCRIPTION

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 450°C.

- ✓ Made of stainless steel and prepainted steel.
- ✓ Upper and lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
- ✓ Door with glass and internal lighting 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

- Stand.
- Hood.

ACCESSORIES

- Hoods for pizza oven
- Stands for pizza oven

SPECIFICATIONS

Thermostat: 50°C - 450°C
 Chambers: 1
 Nº of pizzas: 9 (Ø 350 mm)
 Chambers: 1
 Total loading: 13200 W

Internal dimensions

- ✓ Width: 1080 mm
- ✓ Depth: 1080 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 1360 mm
 - ✓ Depth: 1314 mm
 - ✓ Height: 413 mm
- Net weight: 156 kg
 Crated dimensions
 1440 x 1420 x 543 mm
 Gross weight: 176 kg

AVAILABLE MODELS

5120183	Pizza oven PO-9 400/50-60/3N
5120187	Pizza oven PO-9 230/60/3

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN

 sammic sammic.asia Food Service Equipment Manufacturer asia@sammic.com vietnam@sammic.com phone: +65 67480511 phone: +84 (0) 862493814 3018 Ubi Road 1 thailand@sammic.com 408710 SINGAPORE phone: +66 (0) 993425561			Project	Date
			Item	Qty
	Approved			

product sheet
updated 03/07/2025