







## **SPECIFICATIONS**

Thermostat: 50°C - 320°C

Chambers: 2

Nº of pizzas: 2 (Ø 320 mm)

Chambers: 2

Total loading: 3200 W

### Internal dimensions

- √ Width: 410 mm
- ✓ Depth: 360 mm
- √ Height: 90 mm

### External dimensions (W x D x H)

- ✓ Width: 615 mm
- ✓ Depth: 505 mm
- ✓ Height: 430 mm

Net weight: 33 kg

Crated dimensions 660 x 670 x 510 mm Gross weight: 34 kg

# **AVAILABLE MODELS**

5120125 Pizza oven PO-1+1/32 230/50-60/1

\* Ask for special versions availability

## 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.
- √ Door with glass and internal lightning for maximum cooking process
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- √ Rock wool insulation.
- √ Sheated heating elements.
- √ Easy maintenance.







### sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

**Approved**