



PIZZA OVEN PO-1+1/32

2 chambers. 1+1 pizza, Ø 32 cm.



SNACK BAR-PIZZERIA
PIZZA OVENS



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 control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

SPECIFICATIONS

Thermostat: 50°C - 320°C
Chambers: 2
N° 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



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

sammic | sammic.asia
Food Service Equipment Manufacturer

asia@sammic.com
phone: +65 67480511
3018 Ubi Road 1
408710 SINGAPORE

vietnam@sammic.com
phone: +84 (0) 862493814
thailand@sammic.com
phone: +66 (0) 993425561



Project

Date

Item

Qty

Approved

product sheet
updated 03/07/2025