



PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø 32 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 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.

OPTIONAL

- ☐ Stand. ☐ Hood.

ACCESSORIES

- ☐ Hoods for pizza oven ☐ Stands for pizza oven

SPECIFICATIONS

Thermostat: 50°C - 450°C
Chambers: 2
N° of pizzas: 12 (Ø 320 mm)
Chambers: 2
Total loading: 14400 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 990 mm
- ✓ Height: 140 mm

External dimensions (W x D x H)

- ✓ Width: 980 mm
- ✓ Depth: 1220 mm
- ✓ Height: 750 mm

Net weight: 181 kg
Crated dimensions
1030 x 1270 x 880 mm
Gross weight: 197 kg

AVAILABLE MODELS

5120165 Pizza oven PO-6+6 400/50-60/3N

5120168 Pizza oven PO-6+6 230/50-60/1

* Ask for special versions availability



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Project

Date

Item

Qty

Approved

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