



PIZZA OVEN PO-9+9

2 chambers. 9+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 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: 18 (Ø 350 mm)
Chambers: 2
Total loading: 26400 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: 745 mm
- Net weight: 269 kg
Crated dimensions
1440 x 1420 x 875 mm
Gross weight: 300 kg

AVAILABLE MODELS

5120185	Pizza oven PO-9+9 400/50-60/3N
5120188	Pizza oven PO-9+9 230/50-60/3

* Ask for special versions availability



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

sammic | sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 07/07/2025