



# PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø 32 cm.



SNACK BAR-PIZZERIA  
PIZZA OVENS



## SPECIFICATIONS

Thermostat: 50°C - 455°C  
Chambers: 2  
N° of pizzas: 8 (Ø 320 mm)  
Chambers: 2

Total loading: 9400 W

### Internal dimensions

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

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

- ✓ Width: 980 mm
- ✓ Depth: 930 mm
- ✓ Height: 750 mm

Net weight: 122 kg

Crated dimensions  
1030 x 1030 x 880 mm

Gross weight: 136 kg

## 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 500°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

## AVAILABLE MODELS

5120155 Pizza oven PO-4+4 400/50-60/3N

5120157 Pizza oven PO-4+4 220/50-60/3

\* Ask for special versions availability

## ACCESSORIES

- Hoods for pizza oven
- Stands for pizza oven



**sammic** | sammic.com  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet  
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