



# PIZZA OVEN PO-4 400/50-60/3N

1 chamber. 4 pizzas, Ø32 cm.



5120153

## SPECIFICATIONS

Thermostat: 50 °C - 500 °C  
Chambers: 1  
N° of pizzas: 4 (Ø 320 mm)  
Chambers: 1  
Total loading: 4700 W  
Electrical supply: 400 V / 50-60 Hz / 3N ~ (-- A)  
Plug:--

### Internal dimensions

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

### External dimensions (WxDxH)

- ✓ Width: 980 mm
  - ✓ Depth: 930 mm
  - ✓ Height: 420 mm
- Net weight: 75 Kg

### Crated dimensions

1030 x 1030 x 550 mm  
Gross weight: 88 Kg.

## ACCESSORIES

- Stand.
- Hood.



## 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 refractory stones.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.



**www.sammic.co.uk**  
Food Service Equipment Manufacturer  
Unit 2, Trevanah Road  
Troon Industrial Park  
LE4 9LS - Leicester  
uksales@sammic.com  
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

SNACK BAR-PIZZERIA  
PIZZA OVENS

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