



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

2 chambers. 4+4 pizzas, Ø32 cm.



5120155

SPECIFICATIONS

Thermostat: 50 °C - 500 °C
Chambers: 2
N° of pizzas: 8 (Ø 320 mm)
Chambers: 2
Total loading: 9400 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: 750 mm
- Net weight: 122 Kg

Crated dimensions

1030 x 1030 x 880 mm
Gross weight: 136 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	