



## DOME OVEN FOR PIZZERIAS



**COOKING CHAMBER COMPLETELY LINED WITH REFRACTORY CERAMIC**

**RACK FOR PEELS, OPTIONAL**

**CUSTOMISABLE COLOURS**

COMPLETE OVEN	DIMENSIONS AxBxH cm			N. PIZZAS	WEIGHT Kg	MAX TEMP. °C	EL. POWER KW/H	
	EXTERNAL	INTERNAL	PACKING				Max	Average
AUGUSTO 6 E				6 diam. 33 cm	455	500	14,4	7,2
	162x180x216	104x70x12,5	184x217x223 kg 610					



Top with natural draft chimney

### DOME

- Standard color: copper
- Customisable upon order in three more colours: Red, Blue, Gold
- Possibility to deliver the dome unpainted

### COOKING CHAMBER

- Max temperature: 500°
- Separated control of the top and bottom temperature (double temperature probe)
- Power Kw: max 14,4 kw  
average 7,2 kw
- Cooking chamber completely in refractory ceramic  
Bottom refractory stone: thickness 3 cm  
Cooking chamber height: 12,5 cm  
N° pizzas: 6 Ø 33 cm

45 CM DEEP SUPPORT SURFACE  
MADE IN ANTIQUED BLACK GRANITE

### BASE

- BASE  
Open base with wheels (included in the order)  
OPTIONAL:
  - Feet
  - Rack for peels and peels
  - Base closed on three sides

### Patented AIR TRAP SYSTEM

The system guarantees maximum energy saving and uniform cooking results.

### AUGUSTO PACKING

Special wooden crate included in the order

### AUGUSTO SHIPPING

The oven is delivered entirely assembled