



PIZZA OVEN PO-9 400/50-60/3N

1 chamber. 9 pizzas, Ø35 cm.



5120183

SPECIFICATIONS

Thermostat: 50 °C - 500 °C
Chambers: 1
N° of pizzas: 9 (Ø 350 mm)
Chambers: 1
Total loading: 13200 W
Electrical supply: 400 V / 50-60 Hz / 3N ~ (-- A)
Plug:--

Internal dimensions

- ✓ Width: 1080 mm
- ✓ Depth: 1080 mm
- ✓ Height: 140 mm

External dimensions (WxDxH)

- ✓ Width: 1360 mm
 - ✓ Depth: 1314 mm
 - ✓ Height: 413 mm
- Net weight: 156 Kg

Crated dimensions

1440 x 1420 x 543 mm
Gross weight: 176 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.



SNACK BAR-PIZZERIA
PIZZA OVENS

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	Item	Qty
	Approved	

product sheet
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