

## ELECTRIC PIZZA OVEN WITH FULL REFRACTORY STONE CHAMBER, 2 CHAMBERS 670X1035X150 MM - DIGITAL HDS66

Ref: 1040.775.020B  
Magnus





Possibility to prop a single oven on top of a double oven with the same chamber capacity, without the need for an exhaustor connection or overlay kit/accessories (for example: HDS4 on top of HDS44).

Electric pizza oven was designed in order to combine high levels of performance and reliability with an innovative design.

It has a steel front, pre-painted body, steel door with glass, a knob for opening and closing the steam exhaustor, non-thermal handles and an electronic card that is used to program the start, end of baking and two work settings (continuous/P2 and non-continuous/P1).

Double lighting low voltage (12V).

Refractory bricks with elements at sight on the top and refractory bricks with ACTIVESTONE® heating on the bottom.

### FEATURES

Dimensions (WDH)	1090x1360x720 mm
Chamber dimensions (WDH)	2x 670x1035x150 mm
Total power	17.76 kW
Upper power per chamber	5.4 kW
Lower power per chamber	3.48 kW
Power supply	400V/3/50Hz
Pizza capacity (Ø 34 cm)	6 + 6 un.
Temperature	450 °C
Weight	275 kg
Packaging dimensions	1470x1110x860 mm
Gross weight	292 kg