

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

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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