

**ELECTRIC PIZZA OVEN WITH FULL REFRACRY  
STONE CHAMBER, 1 CHAMBER 670X1035X150 MM  
- DIGITAL  
HDS6**

Ref: 1040.775.016  
Magnus

Possibility to prop a single oven on top of a double oven with the same chamber capacity, without the need for an exhauster 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 exhauster, 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)	1090x1360x400 mm
Chamber dimensions (WDH)	670x1035x150 mm
Total power	8.8 kW
Upper power	5.4 kW
Lower power	3.48 kW
Power supply	400V/3/50Hz
Pizza capacity (Ø 34 cm)	6 un.
Temperature	450 °C
Weight	158 kg
Gross weight	0,01 kg