

ELECTRIC PIZZA OVEN WITH FULL REFRACTORY STONE CHAMBER, 2 CHAMBERS 1020X685X150 MM - DIGITAL HDS66L

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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)	1440x1010x720 mm
Chamber dimensions (WDH)	2x 1020x685x150 mm
Total power	18 kW
Upper power per chamber	5.4 kW
Lower power per chamber	3.6 kW
Power supply	400V/3/50Hz
Pizza capacity (Ø 34 cm)	6 + 6 un.
Temperature	450 °C
Weight	289 kg
Gross weight	0,01 kg