

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

Ref: 1040.775.021
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

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| 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 |