

Cod: 5372

Electric pizza oven professional ventilated tunnel hourly production 20 pizzas (stackable) in stainless steel with digital control panel



Description

Professional ventilated tunnel oven for pizzerias hourly production of 20 pizzas (stackable). Made entirely of stainless steel. Ideal for baking a number of dishes: pizza, bread, focaccia, vegetables, delicatessen products and much more. The tunnel oven is stackable, which allows productivity to be doubled or tripled or alternative preparations to be made at the same time without enlarging the baking surface. It does not require experienced personnel to operate, as there is no need to check the oven during use. Compared to a normal static oven, it offers 30% more energy savings thanks to convection cooking and the use of electrostatic relays. Using the control panel is simple and intuitive; it allows you to programme the on/off time, belt speed and the temperature of the ceiling and floor. The outer surface of the oven does not exceed 40°C. Equipped with a door for baking inspection and easy access for thorough cleaning of the interior. Stainless steel stand (available as an option).

Dimensions

Dimensioni esterne	1425x985x450 mm
Dimensioni interne	400x540x100 mm

Technical data

Alimentazione	Electric
Peso	101 kg
Potenza Elettrica	7.8 kW
Potenza resistenza cielo	3 kW
Potenza resistenza platea	4.4 kW
Temperatura	320 °C