

Cod: 5373

Electric pizza oven with professional ventilated tunnel hourly output 32 pizzas (stackable) in stainless steel with digital control panel



Description

Professional ventilated tunnel oven for pizzerias hourly production of 32 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 included.

Dimensions

Dimensioni con supporto	500 mm
Dimensioni del supporto	750 mm
Dimensioni esterne	1860x1210x500 mm
Dimensioni interne	500x750x100 mm

Technical data

Alimentazione	Electric
Peso	255 kg
Potenza Elettrica	14.2 kW
Potenza resistenza cielo	5.6 kW
Potenza resistenza platea	8.2 kW
Temperatura	320 °C