



pizza basic 4-30 & 8-30

Electric oven with great capacity, mainly designed to cook pizzas with a reach of 400° C of temperature.

MAIN CHARACTERISTICS

- Oven doors
 - Double glass
 - Easy to clean
- Halogen lighting
- Control panel
 - It allows the regulation of the upper and lower temperatures independently.
- Baking chamber
 - Sealed with one piece cemented base.

NEWS

Dimensions ■

Reduced outer dimensions maintaining great inner capacity.

Cooking speed ■

Ability to cook a pizza made with fresh dough in 4 to 5 minutes and one made with precooked dough in 2 to 3 minutes.

Independent resistors ■

Three armoured resistors on the top and three on the bottom, with independent heat regulation.

CARACTERÍSTICAS Y DETALLES

Model 4-30

Capacity

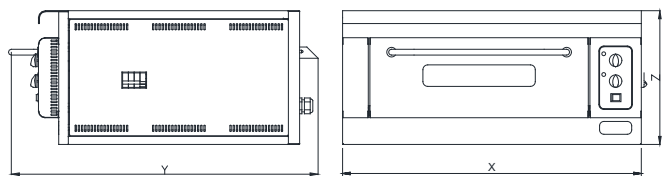
4 pizzas of 30cm of diameter.

Technical data

kW	Fases	V	A	Hz
4,2	3N~	230/400	10,5/6,1	50/60
	I~	230	18,3	50/60

GENERAL DIMENSIONS

Model 4-30



Weight: 81 kg

X	Y	Z
930 mm	964 mm	414 mm

FACILITIES IN DETAILE

A Baking chamber fumes chimney

It is recommendable to use a standard independent insulated damper of 200 mm (6.9") inside diameter.

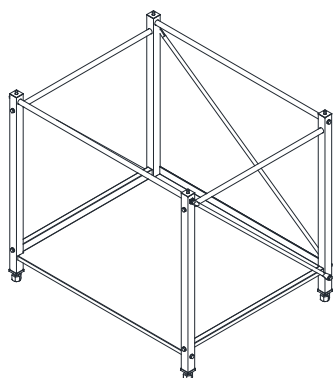
B Electric power supply

The electrical connection should be performed by authorized professionals, following the rules in force in each country.

ACCESORIES

Pizza basic support

- Built in stainless steel, fulfilling CE regulations.
- Good for both model 4-30 and model 8-30.
- Measurements: 930x750x839 mm.
- Weight: 18,5 kg



Model 8-30

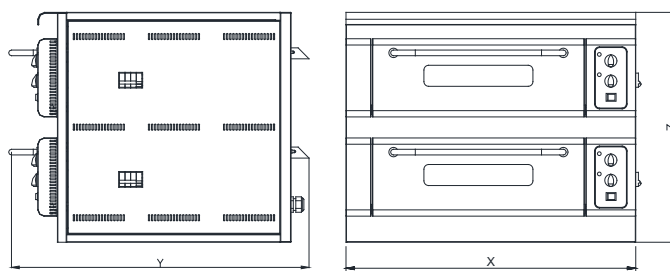
Capacity

8 pizzas of 30cm of diameter.

Technical data

kW	Fases	V	A	Hz
8,4	3N~	230/400	21/12,2	50/60
	I~	230	36,6	50/60

Model 8-30

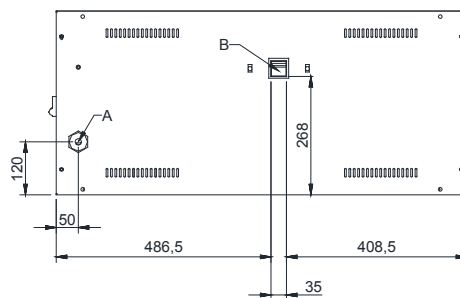


Weight: 144 kg

X	Y	Z
930 mm	964 mm	732 mm

Location of facilities (mm)

Model 4-30



Model 8-30

