

Pizza ovens

2-deck Digital Electric Oven, 6x2 Pizzas (35cm)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


291082 (PODE26L)

 2-deck digital electric oven for
 6x2 pizzas (diam. 35 cm)

Short Form Specification

Item No. _____

Front in stainless steel. Increased visibility thanks to the large and highly resistant borosilicate glass in the oven door. Separately controlled chambers in stainless steel. Cooking surface in refractory material of cordierite (20mm thick) suitable for direct cooking or with trays. Arched cooking chambers guarantee an even cooking temperature and reduce the emission of wasted heat. 12 cm thick rock wool insulation guarantees minimal heat dispersion from the oven. Internal light protected by a borosilicate glass cover which can be easily removed for replacement. Heating via armoured stainless steel elements on the top and bottom of the chamber. Heat recovery system. Vapor release vent. The control panel is not attached to the oven thus protecting the electrical components. Digitally controlled temperature. Safety thermostat. Stand, hood and leavening cabinet available as accessories.

Main Features

- Heat recovery system, which ensures a high level of cooking uniformity by limiting the heating waste during the baking cycle and allows a quick heating recovery after the loading operation.
- Special 12 cm-thick rock wool insulation, which guarantees minimal energy consumption and reduction of heat dispersion from the oven, thus limiting rise in temperature of the working environment.
- The special construction assures maximum baking uniformity. This allows to obtain a better quality pizza, eliminating the user's need for rotating the pizza, and consequently reducing the working times.
- Separate power control for top and bottom heating elements for cooking flexibility.
- Buzzer for end of cooking.
- Delayed start with countdown switching on system.
- Control panel completely separate from the cooking chamber, in order to ensure the correct functionality of the electric components and to ease any maintenance operations.
- CE marked.

Construction

- Cooking chamber constructed in stainless steel. Cooking surface made of cordierite refractory material, which allow backing directly on the surface, as well as in trays.
- Adjustable vapor release vent.
- Heatproof internal lighting protected by a shock-resistant covering (12V), easy to remove for replacement.
- Large-sized door in 430 AISI stainless steel, fitted with a highly resistant borosilicate glass front to increase visibility.

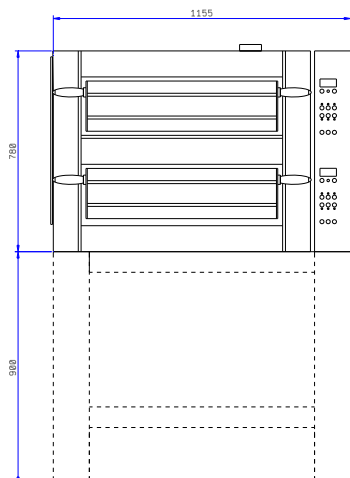
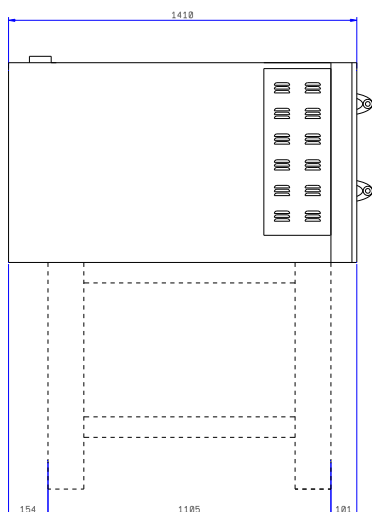
Optional Accessories

- Hood for 6 and 6x2-pizza (diam. 35 cm) digital electric oven PNC 291094 ☐
- Stand for 6x2-pizza (diam. 35 cm) digital electric oven PNC 291104 ☐

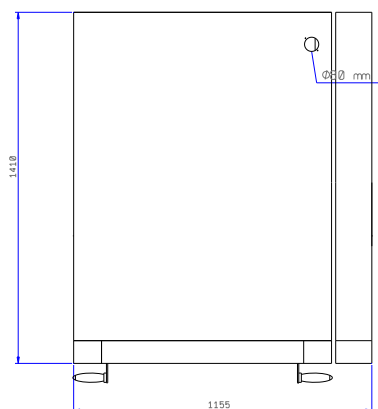
APPROVAL: _____

Pizza ovens

2-deck Digital Electric Oven, 6x2 Pizzas (35cm)

Front

Side


EI = Electrical inlet (power)

Top


Electric

Supply voltage:

291082 (PODE26L)

400 V/3N ph/50/60 Hz

Electrical power max.:

15.6 kW

Key Information:

External dimensions, Width: 1155 mm

External dimensions, Height: 784 mm

External dimensions, Depth: 1410 mm

Net weight: 231 kg

Shipping weight: 348 kg

Shipping height: 940 mm

Shipping width: 1200 mm

Shipping depth: 1560 mm

Cooking cycles - air-convection: 400 °C

Internal dimensions, width: 720 mm

Internal dimensions, depth: 1080 mm

Internal dimensions, height: 140 mm