

Ready to Go Pizza Ovens

Performance

6 separated baking zones (3 top and 3 bottom), entirely in AISI 430 s/s, grant the product excellent baking

High Output

The largest model bakes simultaneously 9 pizzas of dia. 30cm, 4 pizzas of dia. 45cm or 4 trays (60x40mm)



Ø
35

Totally Frontal Maintenance

Do not mess up the premises during repair service (Perfect for HK limited space shop)



Ø
40

Good Modularity

Available in various sizes: single-deck, twin-deck or triple-deck



60x40



Auto Switch on Twice a Day

Time saving of auto-preheat before daily operation

Excellent Hygienic

Strong extraction of baking fumes by integrated hood. It removes moisture by means of vacuum, preventing residual accumulation on the extractor fans

Automatic Self-cleaning

It starts at 400°C for 15 minutes and off by itself

ECO Mode / Energy Saving

Energetic consumption optimized by a microprocessor. It lets the oven using the energy only when and where needed

Chimney knob 'auto' design - when the oven is not in use after 15 min, the chimney and the aspirator will turn off to gain the access to ECO mode

Stylish & Highly Versatile

Stainless-steel front panel is available in different colors