

Pizzaovn Metos Domitor Pro 630L DG



Produktdata

Varenummer	4647006
Varenavn	Pizzaovn Metos Domitor Pro 630L DG
Størrelse	1196 x 827 x 343 mm
Vægt	135,000 kg
Kapasitet	6 x 30 cm pizza
Teknisk informasjon	400 V, 16 A, 7,8 kW, 3NPE, 50 Hz

Beskrivelse

Metos Domitor Pro 630L DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks.

Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- one chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well



- separate control for chamber top and bottom heat
- the door opens downwards
- ACCESSORIES (to be ordered separately):
- flue
- stand
- wheel set for the stand