



1 room pizza oven firestone bottom h11038

With the bottom baking stone bake pizza optimally. Outer body made of stainless steel, ensuring a long service life

Electric oven with a capacity of a pizza. Electric ovens are becoming more and more pizzerias in instruments when versatile and very well suited to bake pizza. This is due to the fact that it can control and adjust with ease, in addition to:

- ensure greater uniformity of cooking, due to the presence of heating elements both in the upper and in the lower part of the structure
- better heat diffusion, which reduces the risk of points burned
- better moisture retention
- achieving high temperatures
- ease of use
- ease of cleaning

This oven, in particular, is provided with a bottom refractory stone for a cooking similar to wood oven and a double system of top and bottom heat. The temperature reaches 300 ° C, and therefore a very high value which allows the attainment of excellent results.

The structure is made of stainless steel, not arrugginisce is solid, sturdy, durable, hygienic, easy to clean and maintain. Resistant to high temperatures and corrosion.

Features:

- stainless steel
- size of the firing chamber 41x37x9 cm (WxDxH)
- double firing system upper and lower
- bottom firestone
- maximum temperature 300 ° C
- timer
- power 2000 W / 230 V
- size 54x47x25 cm (LxWxH)
- weight 24.15 kg

INFORMATION

- **warranty** 1 anno
- **n camere** 1
- **Power** 2000 W