Pizza oven Metos Valido 1235LA DG with two chambers opening upwards



Product information

SKU	4646976
Productnaam	Pizza oven Metos Valido 1235LA DG with two chambers opening upwards
Afmetingen	1450 × 1075 × 730 mm
Gewicht	285,000 kg
Capacity	2 x (6 x 35 cm pizza)
Technical information	400 V, 20 A, 21 kW, 3NPE, 50/60 Hz

Description

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 1235A has two oven chambers and upward opening doors. The chamber is dimensioned to fits as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The

oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- two-chamber pizza oven
- upward opening doors (hinges at the top of the door)
- chamber size 1130 x 730 x 150 mm
- the oven chamber is dimensioned for six 35 cm pizzas (two chambers, a total of 12 pizzas)
- hourly capacity 2 x 48 = 94 pizzas / h
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- the baking surface is made of a heat-storing stone, thickness 19 mm
- very heat insulating, thick stone wool insulation
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- chimney
- stand
- wheel set