Pizza oven Metos Valido EVO 635LB DG/2 with two chambers, door opening down



Product information

SKU	4147158
Productnaam	Pizza oven Metos Valido EVO 635LB DG/2 with two chambers, door opening down
Afmetingen	1460 × 1165 × 780 mm
Gewicht	398,000 kg
Capacity	2 x 6 x 35 cm pizza
Technical information	400 V, 25,6 kW, 3NPE, 50 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 EVO 635LB DG/2 has two oven chambers and downward 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
- downward opening doors (hinges at the bottom of the door)
- chamber size 1136 x 738 x 140 mm (opening height 100 mm)
- oven chamber 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
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand