

## Pizza oven Metos Domitor DM630LM 400V3N~



## **Product information**

4146932
Pizza oven Metos Domitor DM630LM 400V3N~
1250 × 950 × 400 mm
119,000 kg
5 x 30 cm pizza
400 V, 16 A, 7,8 kW, 3NPE, 50 Hz
2 1 1

## Description

Metos Domitor pizza ovens have a heat-storing, fireproof brick grate that allows tasty pizzas, breads and other kitchen oven products to bake in a controlled manner at the right temperature. The ovens have electromechanical control and separate temperature controls for the frying grate and the upper heating elements.

The Domitor DM630LM has one oven chamber, its upper and lower temperatures can be adjusted between 0 ... 400°C. The door opens downwards and opens easily with a full-length handle. 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.

- single chamber pizza oven, chamber size 930 x 630 x 150 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- electromechanical control



- temperature adjustment max. 400°C, temperature display
- separate control for chamber top and bottom heat
- steam extraction from behind the oven
- interior light
- a brick grate that stores heat well
- the door opens downwards
- stainless steel front
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand