

Pizza oven Metos Domitor DB1230LM 400V3N~



Product information

Artikelnummer 4146936

Productnaam Pizza oven Metos Domitor DB1230LM 400V3N~

Afmetingen $1250 \times 950 \times 730 \text{ mm}$

Gewicht 225,000 kg Capacity 12 x 30 cm pizza

Technical information 400 V, 32 A, 15,6 kW, 3NPE, 50 Hz

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 upper and lower temperatures of the chambers can be adjusted between 0 ... 400°C.

The Domitor DM1230LM has two spacious oven chambers, so it offers an affordable and reliable alternative for baking even large quantities of pizza. The two chambers of the oven can hold a total of 12 30 cm pizzas. The doors open downwards and opens easily with a full-length handle. The oven chambers are illuminated by a halogen lamps 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.

• double chamber pizza oven, chamber size 930 x 630 x 150 mm



- the oven chamber is sized for six 30 cm pizzas (total capacity 2 x 6 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