

HIGH TEMP PIZZA OVENS

P-SERIES - HIGH TEMP PIZZA OVEN

Developed to bake pizza and breads that requires high temperatures - **up to 500°C / 932°F!** Bake Neapolitan pizza, pitas, lavash and more in an electrical oven of highest quality, without firewood, fire or flue gases. The oven is fitted with Italian Biscotto di Sorrento Pizza stones, traditionally made in Italy. The stone, plus the highly efficient heating element which provides a fast and even heat distribution in the stainless steel oven chamber, the ceramic glass in the door and the robust design, makes High Temp Pizza Oven one of the most energy efficient and reliable high-temperature ovens on the market.

FEATURES AND BENEFITS

Max baking temperature 500°C / 932°F.

Pizza stone of highest quality.
Authentic Biscotto di Sorrento Pizza stones from Italy.

Highly efficient heating system.
High-quality heating system that distributes the heat more even and effectively.

No naked flames or need for firewood.
Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.

Fast baking time. Bake pizza in 60 to 120 seconds.
The baking time may vary according to the choice of topping.

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up.
Depending on preferred baking temperature. With the programmable week timer (with start settings), plan your week and arrive to an already heated oven.

Strong, spring loaded precision-built door with ergonomic, cool handles.
Robust, easy to open and keep clean. Handles specially designed for high temperature baking.

Automatic Turbo start function. *Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.*

Separate settings of the top, bottom and front heat.
Full control of the baking process.

Digital control panel with energy saving timer.
Makes the oven both energy efficient and easy to use.

Heat reflecting ceramic glass.
Withstand temperature changes. Keeps the heat inside the oven.

Strong insulation.
Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.

Energy-efficient, heat-resistant double LED lighting in each oven chamber.
Provides clear and convenient lighting inside the oven chamber.

Robust legs with lockable wheels.
Keeps the oven in place and enable it to be moved for cleaning.

Pullout shelves.
The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.



P601 High Temp Pizza Oven



DOUGH FOR HIGH TEMP BAKING

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

OPTIONS

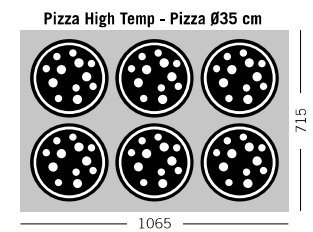
- Door with double glazed window per deck.
- Separated power supplies.
- Disassembled decks.

TECHNICAL & MEASUREMENTS [MM]

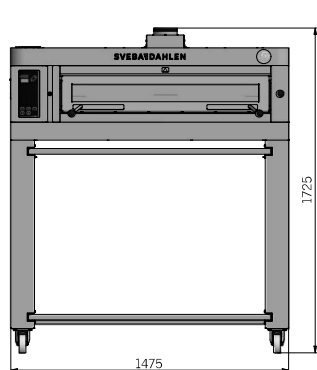
	P601 HT	P602 HT
Maximum baking temperature	500°C / 932°F	500°C / 932°F
Baking area m ²	0.76 m ²	2 x 0.76 m ²
Baking area (stone sole) mm WxD	1065 x 715 mm	2 x 1065 x 715 mm
Capacity pizzas Ø 35 cm	6 pizzas	12 pizzas
Power*	12.5 kW / 13.6 kW ¹	25 kW / 27.2 kW ¹
Outer dimensions with canopy WxHxD	1475 x 1725 x 1010 mm	1475 x 1825 x 1010 mm
Internal dimensions WxHxD	1070 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
Depth with canopy	1010 mm	1010 mm
Door opening height (mm)	140 mm	140 mm
Weight	300 kg	420 kg
Leg height with castors	1130 mm	930 mm

*Connection diameter ¹Applies to model 3x415V+N

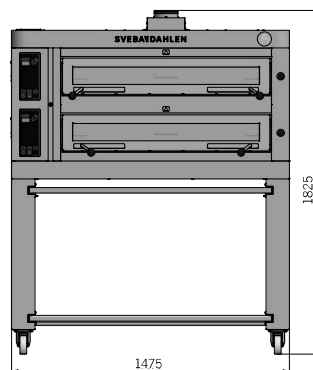
MAXIMUM BAKING SURFACE



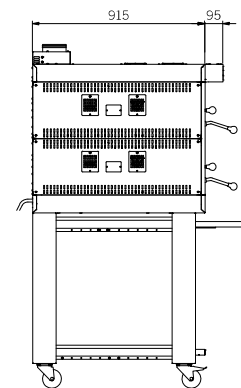
MEASUREMENTS [MM]



P601 HT



P602 HT



Side

