



Oven assembly before insulation and cladding





Perfect for large gatherings and bakers

With its spacious design and a generous working surface area of 2m², this oven is specifically tailored to meet the needs of large restaurants.

Technical information

Inner diameter	160 cm
H x L x D	74 x 195 x 210 cm
Weight	1320 kg
Load-bearing slab minimum dimensions L x D x Thickness	240 x 240 x 20 cm
Dimensions of the kit when assembled	195 x 210 cm
Materials	Chamotte
Warranty	5 years
Food-grade certificate	EN1388/1 Standard
Included	Smoke drain, 30 x 30 cm refractory clay slab floor and cast iron door 130/160
Optional	Cooking accessories, insulating materials

Capacity

-  9 pizzas Ø33 cm per batch
100 per hour
-  4 to 5 Ø30 cm dishes per batch
-  25 kg / batch
-  18 kg / heating

