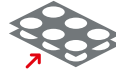




## DESCRIPTION



Decks: 2 Decks



N° of Pizzas: 6 x Ø 30/34 cm for deck



Chamber dimensions: 105x70x H 15 cm (x2)



External dimensions: 144x101x H 72 cm



Control Panel: Digital



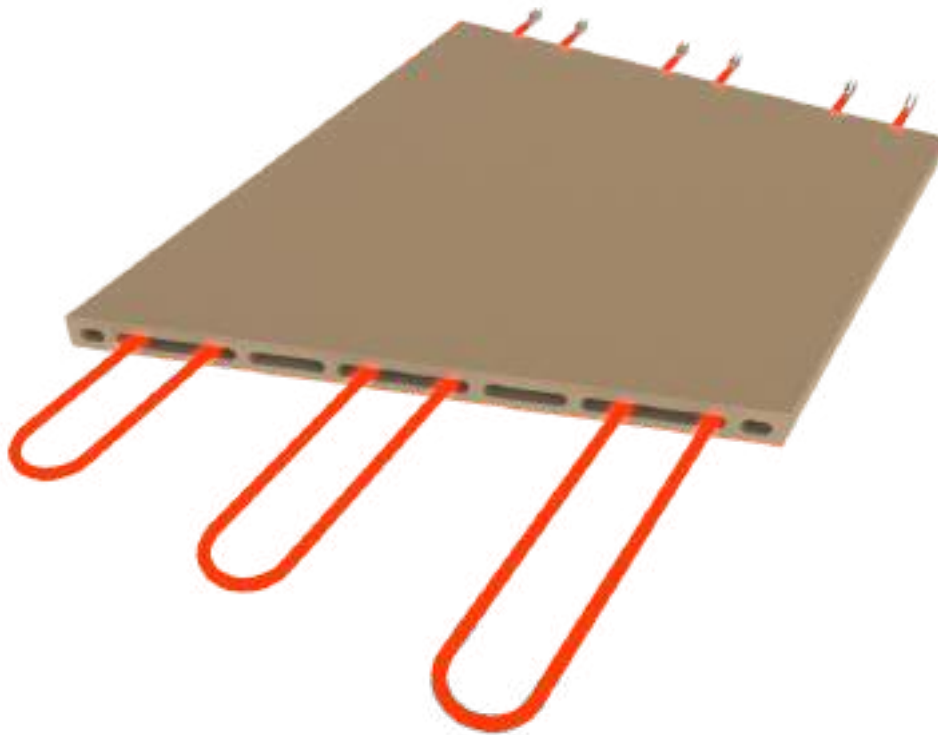
Chamber heating: Electric

## DESCRIPTION

- Ovens designed and built to offer extremely high levels of performances, efficiency, and reliability with low operating costs;
- Baking surface with refractory "ACTIVESTONE" system;
- Digital Control Panel with the possibility to manage two different programs;
- Equipped with dual low voltage lighting (12V);
- Temperature with separate management of the top and bottom powers;
- Equipped with Chimney valve;
- Equipped with steel door with glass and non-thermal handles for an easy opening.;
- Possibility of having the cooking chamber completely refractory (Optional);

## TECHNICAL FEATURES

Model	N ° di Pizzas	Voltage	Power Kw			Chamber Dim	Ext Dimensions	Net Weight
			Tot.	Up	Down			
PY D12L	 6 x Ø 30/34 cm (x2)	400 V-3Ph-N-T	18,00	5,40	3,60	105x70x15 h.	144x101x72 h.	231



The **Activestone** system incorporates the heating elements inside the refractory stone; thus ensuring greater uniformity of temperature throughout the entire surface. the **Activestone** system applies RoHs standards.

Moreover, the **Activestone**, system, due to its construction features, it has:

- a high thermal performance:
- Reduces heating time using refractory stone by roughly 50%
- Reduces energy consumption up to 25% compared to traditional systems on the market.
- Leads to a reduction in cooking and support time equivalent to 25%.
- high optimization of the heat in the chamber.

