



P1

Revolutionary two chambers oven:

- 2 glasses doors
- Thermostats 350°C
- Separated regulation of top and bottom heating elements
- Soft closing door through our gasket which avoids any mechanic shock



- Professional door hinges
- Food contact certified refractory stone
- Electrical power 230V
- Stainless steel handle
- powerful design, a perfect product for every professional location

P11



DIMENSIONS

| | EXT DIM | INT DIM | LEVELS | WEIGHT | PIZZA DIAM | NUM. PIZZAS |
|------------|--------------|-------------|--------|--------|------------|-------------|
| | bxtxh cm | bxtxh cm | nr. | | Ø | |
| P1 | 58 x 56 x 26 | 35 x 41 x 8 | 1 | 20 kg | 34 cm | 1 |
| P11 | 58 x 56 x 46 | 35 x 41 x 8 | 2 | 35 kg | 34 cm | 2 |

TECHNICAL FEATURES

| | ELECTRICAL POWER SUP. | TOP HEATING ELEMENT | BOTTOM HEATING ELEMENT | ELECTRICAL POWER | THERMOSTAT |
|------------|-----------------------|---------------------|------------------------|------------------|------------|
| P1 | 220V / 230V ~50-60Hz | 900 W | 750 W | 1, 65 kW | 2 x 350°C |
| P11 | | 900 W | 750 W | 3,3 kW | 4x 350°C |