



Electric oven 2x 4 pizzas, 2 rooms

EFP/44R-M

Descriptions

mm (W x D x H)

990 x 920 x 680

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kW	9.4
Voltage	400-230/3N 50-60Hz
gross Weight (Kg)	165 kg
Volume (m ³)	0.83 m ³

Product details

-2 chambers: 700x700x150 mm, 4 pizzas diam. 350 mm

-2 stackable ovens (4+4 & 4+4).

-"Oura" for the evacuation of vapors.

- RUSTIC" facade aesthetics, made of high-temperature painted steel, frame in lacquered sheet metal.

- Rock wool insulation, thick thickness.

- Chamber with upper arch in stainless steel, preventing the heat from escaping when the door is opened.

- Chamber made of galvanized steel, the floor is in "special" refractory material.

- Door with porthole in "safety" glass, athermic handle.
- Interior lighting "high T° 500°C".
- Heating by electric resistances, armoured, positioned under the floor and on the vault of the





chamber, regulation by thermostat (50 to 450°C), analogue thermometer and safety thermostat as standard.

- The appliance is built in compliance with current EC standards.

The +

PLUS:

- Chamber with upper arch, in stainless steel (except E3F/24R), preventing the heat from escaping, at the opening of the wicket door.

