

RANGE COMPOSITION

Zanussi Professional offers 8 models of electric pizza ovens with mechanical controls and a double chamber, with a capacity of either 4, 6 or 9 pizzas. Besides 4 models that hold pizzas with a diameter of 30 cm, it is possible to choose among 4 further models designed for baking a diameter of 35 cm, which meet the needs of the market's new trend for bigger pizzas.



TUTTOPIZZA

2 -DECK MECHANICAL ELECTRIC PIZZA OVENS **ZANUSSI PROFESSIONAL**

TECHNICAL FEATURES

OVEN UNIT

- ◆ Cooking chamber constructed in 430 AISI stainless steel. Cooking surface made of cordierite refractory material (20 mm thick), which allow backing directly on the surface as well as in trays.
- ◆ Vapor release vent.
- ◆ Heating recovery system, which ensures a high level of cooking uniformity by limiting the heating waste during the baking cycle and allows a quick heating recovery after the loading operation.
- ◆ Special 10 mm thick-rock wool insulation, which guarantees minimal energy consumption and reduction of heat dispersion from the oven, thus limiting rise in temperature of the working environment.
- ◆ The special construction assures maximum baking uniformity. This allows to obtain a better quality product, eliminating the user's need for rotating the pizza, and consequently reducing the working times.
- ◆ Heat-proof internal lighting protected by a stock-resistant covering.
- ◆ Large-sized door in 430 AISI stainless steel, fitted with a high-resistant borosilicate - glass front, easy to remove for replacement.
- ◆ The temperature is controlled by a digital thermostat, while the two groups of heating elements are independently regulated

- through a three-position-mechanical switch (stop-min-max).
- ◆ Control panel completely separate from the cooking chamber, in order to ensure the correct functionality of the electric components and to ease any maintenance operations.
- ◆ All models comply with the standards required by the main international approval bodies and are CE-marked.

STANDS (available on request)

- ◆ All models can be mounted on stands, constructed in 15/10 grey painted steel, provided with an open base.

LEAVENING CABINETS (available on request)

- ◆ Entirely constructed in 304 AISI stainless steel, leavening cabinets are fitted with two 304 AISI stainless steel front doors and two internal shelves.
- ◆ Digitally-controlled heating system, which accelerates the dough leavening process.

HOODS (available on request)

- ◆ Equipped with a 700 m³/h capacity-extractor fan, controlled by an electronic board which allows to choose among five different intake-speed degrees. Specially designed to be easily stacked with the ovens.

TECHNICAL DATA								
CHARACTERISTICS	MODELS							
	PME830 291570	PME1230 291571	PME12L30 291572	PME1830 291573	PME835 291574	PME1235 291575	PME12L35 291576	PME1835 291577
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm								
width	1011	1011	1311	1311	1111	1111	1461	1461
depth	867	1167	867	1167	967	1317	967	1317
depth/with open doors	867	1167	867	1167	967	1317	967	1317
height	782	782	782	782	782	782	782	782
Internal dimensions - mm								
width	610	610	910	910	710	710	1060	1060
depth	610	910	610	910	710	1060	710	1060
height	160	160	160	160	160	160	160	160
Power - kW								
electric	8.4	14.4	15.6	21	10.2	15.6	16.8	23.4
Net weight - kg.	174	236	251	308	183	248	264	324
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60

OPTIONAL ACCESSORIES								
ACCESSORIES	MODELS							
	PME830 291570	PME1230 291571	PME12L30 291572	PME1830 291573	PME835 291574	PME1235 291575	PME12L35 291576	PME1835 291577
HOOD FOR 4&4X2-PIZZA(30CM) ELECTRIC OVEN	291506							
HOOD FOR 4&4X2-PIZZA(35CM) ELECTRIC OVEN					291525			
HOOD FOR 6&6X2-PIZZA (30CM) EL.OVEN WIDE			291517					
HOOD FOR 6&6X2-PIZZA (35CM) EL.OVEN WIDE							291533	
HOOD FOR 6&6X2-PIZZA(30CM)PASTRY EL.OVEN		291511						
HOOD FOR 6&6X2-PIZZA(35CM) ELECTRIC OVEN						291529		
HOOD FOR 9&9X2-PIZZA(30CM) ELECTRIC OVEN				291521				
HOOD FOR 9&9X2-PIZZA(35CM) ELECTRIC OVEN								291537
LEAVEN.CAB.-6X2-PIZZA(30CM) EL.OVEN WIDE			291513					
LEAVEN.CAB.-6X2-PIZZA(35CM) EL.OVEN WIDE							291531	
LEAVEN.CAB-6X2PIZZA(30CM)/PASTRY EL.OVEN		291508						
LEAVENING CAB.-4X2-PIZZA (30CM) EL.OVEN	291502							
LEAVENING CAB.-4X2-PIZZA (35CM) EL.OVEN					291523			
LEAVENING CAB.-6X2-PIZZA (35CM) EL.OVEN						291527		
LEAVENING CAB.-9X2-PIZZA (30CM) EL.OVEN				291519				
LEAVENING CAB.-9X2-PIZZA (35CM) EL.OVEN								291535
STAND FOR 4X2-PIZZA (30CM) ELECTRIC OVEN	291503							
STAND FOR 4X2-PIZZA (35CM) ELECTRIC OVEN					291524			
STAND FOR 6X2-PIZZA (30CM) EL.OVEN WIDE			291516					
STAND FOR 6X2-PIZZA (35CM) EL.OVEN WIDE							291532	
STAND FOR 6X2-PIZZA (35CM) ELECTRIC OVEN						291528		
STAND FOR 6X2-PIZZA(30CM)/PASTRY EL.OVEN		291509						
STAND FOR 9X2-PIZZA (30CM) ELECTRIC OVEN				291520				
STAND FOR 9X2-PIZZA (35CM) ELECTRIC OVEN								291536



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