

RANGE COMPOSITION

Zanussi Professional offers 8 models of electric pizza ovens with digital controls and 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 which allow to bake pizza with a diameter of 35 cm, meeting the needs of the market new trend for bigger pizza.



TUTTOPIZZA

DIGITAL 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.
- ◆ Heat 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 cm-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 pizza, eliminating the user's need for rotating the pizza, and consequently reducing the working times.
- ◆ Heatproof internal lighting protected by a stock-resistant covering, easy to remove for replacement.
- ◆ Large-sized door in 430 AISI stainless steel, fitted with a highly resistant borosilicate glass front to increase visibility.
- ◆ An electronic board, while controlling the temperature, allows to regulate each group of

heating elements with a range of 100 different temperatures. Baking can thus be easily adjusted to any kinds of pizza.

- ◆ 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							
	PDE830 291501	PDE1230 291507	PDE12L30 291512	PDE1830 291518	PDE835 291522	PDE1235 291526	PDE12L35 291530	PDE1835 291534
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm								
width	1011	1011	1311	1311	1111	1111	1461	1461
depth	866	1167	867	1167	967	1317	967	1317
depth/with open doors	866	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								
installed-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							
	PDE830 291501	PDE1230 291507	PDE12L30 291512	PDE1830 291518	PDE835 291522	PDE1235 291526	PDE12L35 291530	PDE1835 291534
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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