



# PROFI PIZZA OVEN - DIGITAL



## Design

- Stainless steel body construction
- Panoramic heat-isolating glass front
- User-friendly electronic panel
- Italian-made claystones.
- Monocoque double oven design

## USER EXPERIENCE

- Precision temperature control thanks to digital panel
- In-built digital thermometer
- Independently controlled decks
- Independently controlled upper and bottom heating elements
- In-built digital timer
- Temperatures reaching up to 400 Centigrad Degrees

TECHNICAL SPECIFICATIONS	<b>PZ 7575 DE</b>	<b>PZ 10575 DE</b>	<b>PZ75105 DE</b>
TOTAL ELECTRIC POWER (KW)	12	16	16
My mains supply voltage ( V AC)	380/400	380/400	380/400
OPERATING FREQUENCY (Hz . )	50 / 60	50 / 60	50 / 60
RATED CURRENT ( A)	32	40	40
POWER CORD ( number of vessels x mm )	5 x 4	5 x 4	5 x 4
Max. -M . OPERATING TEMPERATURE (°C)	150-500	150-500	150-500
COOKING SURFACE	FIRECLAY STONE	FIRECLAY STONE	FIRECLAY STONE
THERMOSTAT OPERATING RANGE ( ° C)	70-500	70-500	70-500
THERMOSTAT OPERATING RANGE ( ° C)	1180x1130x784	1500x1130x784	1180x1500x784
MAX SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20
WEIGHT (KG)	194	260	257