



**400°** like real professional ovens

Cooks fresh, homemade pizzas in 2 minutes

# PROFESSIONAL PIZZA OVEN

high performance electric oven



Convenient handle to open the oven



Tempered glass window to monitor cooking



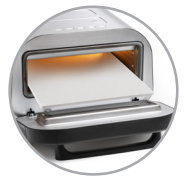
Bright display



Internal light



Steel finishes



Refractory stone 32x32 cm removable

## PROFESSIONAL PIZZA OVEN

Functionality, performance and a compact design for a pizza that is crunchy on the outside and soft on the inside.

Fast and reliable, it heats up to 400°C with 1700Watt and cooks fresh, homemade pizzas in just 2 minutes. 32 cm refractory stone cooking surface, removable.

Possibility of selecting the temperature of the upper and lower heating elements for any need. Programmable timer. The convenient aluminium peel allows you to easily insert pizzas in the oven. It also cooks pre-cooked and frozen pizzas at the right temperatures.

## PACKAGE CONTENTS:

- 1 Pizza oven
- 1 x aluminium pizza peel
- 1 x instruction manual



Item: 884

EAN Code: 8033011329763

Master: 1 pc.

Voltage: 220-240V ~ 50/60Hz

Measurements: L47.6xW43.2xH27.8 cm

Power: 1700W

Cooking surface: refractory stone

Colour: steel and black

Weight: 10.800 kg (including stone)



SELLING UNIT:

Dimensions: L54.0xW49.5xH34.5 cm

Weight: 11.500 kg.

MASTER CARTON:

Dimensions: L55.2xW50.7xH37 cm

Weight: 12.000 kg.

Quantity: 1 pc.



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