

Pizza oven Metos DOME without stand

The Metos Dome pizza oven is a compact power pack that combines the traditional hallmarks of live fire ovens, high baking temperatures and traditional appearance, with the ease of use familiar from electric ovens. The dome-type Metos Dome oven can reach temperatures of up to 530°C, making it very suitable for baking demanding Neapolitan-type pizzas and artisanal pizzas. The octagonal chamber of the oven ensures optimal heat distribution and an efficient use of space. Despite its small external dimensions, up to seven 35 cm pizzas can be baked in the oven at the same time. The shape and air circulation of the chamber and the heating elements are designed so that the pizza near the opening is also baked evenly and at the right temperature. Heat is generated by upper and lower resistors that can be adjusted separately. The oven is also equipped with infrared resistors at the front of the chamber. This allows the heat to stay well inside the chamber and the pizza to be baked close to the opening of the oven. The base plate is shaped so that the preheating time is short, and the oven reacts quickly when the temperature is raised. The thermal mass in the side walls and roof ensures that the temperature does not fluctuate at full filling quantities and at high baking volumes. The curved design of the rear wall of the oven enables efficient and flexible use of space even in corner installations.

- dome formed pizza oven
- supplied without stand
- maximum chamber temperature 530°C
- separately adjustable heating elements in the base plate and in the oven dome
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- the heat-storing mass in the roof and sides of the oven (total weight 416 kg) keeps the frying temperature constant even in continuous production and at high volumes
- the front heating element creates an infrared field that allows the pizzas to be baked very close to the opening of the oven
- a removable oven hatch that improves energy efficiency during preheating and breaks
- thanks to the design of the octagonal oven chamber and the oven opening, up to seven 35 cm pizzas can be baked in the oven at the same time
- thanks to the curved rear part, the oven can also be placed in a corner installation, saving space
- chamber size 1098x1154x165 mm

Oven digital interface functions:

- setting the chamber temperature (up to 530°C) and temperature display
- setting and display of the heating power (0-100%) of the roof and base elements
- activating / deactivating the front infrared heater
- oven chamber lighting
- baking timer
- oven timed heating
- cleaning program
- energy saving function: increases the power of the infrared heater, which helps to keep the heat inside the oven chamber

ACCESSORIES (to be ordered separately):

- stand cabinet
 - an open stand, which also acts as a transport platform and allows the oven to be moved through a 750 mm wide door
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Product capacity	7 x 35 cm pizza
Item width mm	1502
Item depth mm	1550
Item height mm	800
Package volume	2.304
Unit of volume	m3
Package volume	2.304 m3
Package length	160
Package width	160
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	160x160x90 cm
Net weight	416
Net weight	416 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Connection power kW	16.3
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electromechanical
Door opening direction	without door
Cleaning	hand wash
Temperature area °C	100-530
Timer	Yes