

# Pizza oven Metos Valido EVO 435A DG with one chamber, door opening upward

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 435A DG has one oven chamber and an upward opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- single chamber pizza oven
- upward opening door (hinges at the top of the door)
- chamber size 759 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for four 35 cm pizzas (32 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program



and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

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Product capacity	4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	390
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	128
Package width	110
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	128x110x56 cm
Net weight	155
Net weight	155 kg
Gross weight	175
Package weight	175 kg
Unit of weight	kg
Connection power kW	7.1
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50