

Pizza oven Metos Domitor Pro 630L EM

Metos Domitor Pro 630L EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in illuminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.



- one chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand

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Product capacity	6 x 30 cm pizza
Item width mm	1196
Item depth mm	827
Item height mm	343
Package volume	0.517
Unit of volume	m3
Package volume	0.517 m3
Package length	127
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	127x97x42 cm
Net weight	135
Net weight	135 kg
Gross weight	155
Package weight	155 kg
Unit of weight	kg
Connection power kW	7.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed