

Pizza oven Metos Domitor Pro 930 EM

Metos Domitor Pro 930 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 937 mm
- the oven chamber is sized for nine 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	9 x 30 cm pizza
Item width mm	1196
Item depth mm	1127
Item height mm	343
Package volume	0.552
Unit of volume	m3
Package volume	0.552 m3
Package length	135.5
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	135.5x97x42 cm
Net weight	178
Net weight	178 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed