

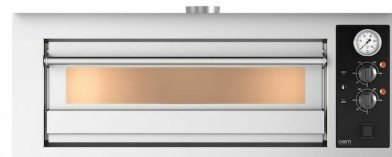
Pizza oven Metos Domitor Pro 430 EM

Metos Domitor Pro 430 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.

- single chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 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	4 x 30 cm pizza
Item width mm	882
Item depth mm	827
Item height mm	343
Package volume	0.334
Unit of volume	m3
Package volume	0.334 m3
Package length	95
Package width	88
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x40 cm
Net weight	100
Net weight	100 kg
Gross weight	120
Package weight	120 kg
Unit of weight	kg
Connection power kW	4.4
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed