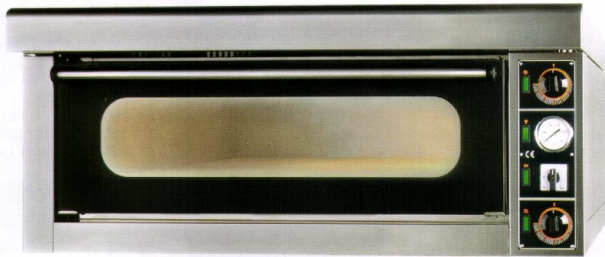




# Electric Pizza Oven

## Model M4—M6—M6G



Single module with hood



Double module with hood

### Main Features:

- ◆ **Modularity** realized in single module of 4 or 6 pizzas stackable up to 3 modules.
- ◆ **Energy saving** obtained with a special gasket on the door and with a coating of the chamber realized with non-toxic materials with a high insulation capacity which allows to touch the outside of the oven without burning oneself.
- ◆ **Baking chambers of big dimensions** (M4: 700x700mm, M6:700x1050xmm, M6G: 1050x700mm);
- ◆ **Door** completely realized with special double glass for high temperatures with patented system, which allows to touch it on the outside without burning oneself and to see all the inside of the oven.
- ◆ **External structure:** completely in stainless steel.
- ◆ **Temperature gauge.**
- ◆ **Baking surface** in refractory material (brick) certified for the cooking of the food.
- ◆ **Security thermostat.**
- ◆ **Upper hood for cooking steam discharge.**
- ◆ Manufactured following the current regulation for the CE certification.

*New*

Technical Information	M4	M6	M6G
Power:	4.8kW	7.2kW	7.2kW
Voltage:	230V/400V	400V	400V
Temperature:	60-450°C	60-450°C	60-450°C
Outside Dimensions (WxDxH mm):	1070x900x355	1070x1310x355	1360x970x355
Inside Dimensions (WxDxH mm):	700x700x145	700x1050x145	1050x700x145
Hood (WxDxH mm):	1070x900x80	1070x1310x80	1360x970x80
Weight:	73kg	95kg	95kg