

RANGE COMPOSITION

Zanussi Professional offers 8 models of electric pizza ovens with mechanical controls and a single chamber, with a capacity of either 4, 6 or 9 pizzas. Besides 4 models that hold pizzas with a diameter of 30 cm, it is possible to choose among 4 further models designed for baking a diameter of 35 cm, which meet the needs of the market's new trend for bigger pizzas.



TUTTOPIZZA

1-DECK MECHANICAL ELECTRIC PIZZA OVENS **ZANUSSI PROFESSIONAL**

TECHNICAL FEATURES

OVEN UNIT

- ◆ Cooking chamber constructed in 430 AISI stainless steel. Cooking surface made of cordierite refractory material (20 mm thick), which allow backing directly on the surface as well as in trays.
- ◆ Vapor release vent.
- ◆ Heating recovery system, which ensures a high level of cooking uniformity by limiting the heating waste during the baking cycle and allows a quick heating recovery after the loading operation.
- ◆ Special 10 mm thick -rock wool insulation, which guarantees minimal energy consumption and reduction of heat dispersion from the oven, thus limiting rise in temperature of the working environment.
- ◆ The special construction assures maximum baking uniformity. This allows to obtain a better quality product, eliminating the user's need for rotating the pizza, and consequently reducing the working times.
- ◆ Heat-proof internal lighting protected by a stock-resistant covering.
- ◆ Large-sized door in 430 AISI stainless steel, fitted with a high-resistant borosilicate - glass front, easy to remove for replacement.
- ◆ The temperature is controlled by a digital thermostat, while the two groups of heating elements are independently regulated

through a three-position- mechanical switch (stop-min -max).

- ◆ Control panel completely separate from the cooking chamber, in order to ensure the correct functionality of the electric components and to ease any maintenance operations.
- ◆ All models comply with the standards required by the main international approval bodies and are CE-marked.

STANDS (available on request)

- ◆ All models can be mounted on stands, constructed in 15/10 grey painted steel, provided with an open base.

LEAVENING CABINETS (available on request)

- ◆ Entirely constructed in 304 AISI stainless steel, leavening cabinets are fitted with two 304 AISI stainless steel front doors and two internal shelves.
- ◆ Digitally-controlled heating system, which accelerates the dough leavening process.

HOODS (available on request)

- ◆ Equipped with a 700 m³/h capacity-extractor fan, controlled by an electronic board which allows to choose among five different intake-speed degrees. Specially designed to be easily stacked with the ovens.

TECHNICAL DATA								
CHARACTERISTICS	MODELS							
	PME430 291538	PME630 291542	PME6L30 291546	PME930 291550	PME435 291554	PME635 291558	PME935 291566	PME6L35 291562
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm								
width	1011	1011	1311	1311	1111	1111	1461	1461
depth	867	1167	867	1167	967	1317	1317	967
depth/with open doors	867	1167	867	1167	967	1317	1317	967
height	447	447	447	447	447	447	447	447
Internal dimensions - mm								
width	610	610	910	910	710	710	1060	1060
depth	610	910	610	910	710	1060	1060	710
height	160	160	160	160	160	160	160	160
Power - kW								
electric	4.2	7.2	7.8	10.5	5.1	7.8	11.7	8.4
Net weight - kg.	107	136	147	177	113	143	186	155
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60

OPTIONAL ACCESSORIES								
ACCESSORIES	MODELS							
	PME430 291538	PME630 291542	PME6L30 291546	PME930 291550	PME435 291554	PME635 291558	PME935 291566	PME6L35 291562
HOOD FOR 4&4X2-PIZZA(30CM) ELECTRIC OVEN	291506							
HOOD FOR 4&4X2-PIZZA(35CM) ELECTRIC OVEN					291525			
HOOD FOR 6&6X2-PIZZA (30CM) EL.OVEN WIDE			291517					
HOOD FOR 6&6X2-PIZZA (35CM) EL.OVEN WIDE								291533
HOOD FOR 6&6X2-PIZZA(30CM)PASTRY EL.OVEN		291511						
HOOD FOR 6&6X2-PIZZA(35CM) ELECTRIC OVEN						291529		
HOOD FOR 9&9X2-PIZZA(30CM) ELECTRIC OVEN				291521				
HOOD FOR 9&9X2-PIZZA(35CM) ELECTRIC OVEN							291537	
LEAVENING CAB.-4-PIZZA (30CM) EL.OVEN	291539							
LEAVENING CAB.-4-PIZZA (35CM) EL.OVEN					291555			
LEAVENING CAB.-6-PIZZA (30CM) EL.OVEN		291543						
LEAVENING CAB.-6-PIZZA (35CM) EL.OVEN						291559		
LEAVENING CAB.-6-PIZZA(30CM)EL.OVEN WIDE			291547					
LEAVENING CAB.-6-PIZZA(35CM)EL.OVEN WIDE								291563
LEAVENING CAB.-9-PIZZA (30CM) EL.OVEN				291551				
LEAVENING CAB.-9-PIZZA (35CM) EL.OVEN							291567	
STAND FOR 4-PIZZA (30CM) ELECTRIC OVEN	291540							
STAND FOR 4-PIZZA (35CM) ELECTRIC OVEN					291556			
STAND FOR 6-PIZZA (30CM) EL.OVEN WIDE			291548					
STAND FOR 6-PIZZA (30CM) ELECTRIC OVEN		291544						
STAND FOR 6-PIZZA (35CM) EL.OVEN WIDE								291564
STAND FOR 6-PIZZA (35CM) ELECTRIC OVEN						291560		
STAND FOR 9-PIZZA (30CM) ELECTRIC OVEN				291552				
STAND FOR 9-PIZZA (35CM) ELECTRIC OVEN							291568	



www.zanussiprofessional.com

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>