

## **Pizza oven Metos Valido EVO 435B DG with one chamber opening down**

One deck oven, inside dimension 759x738x135 mm. Average capacity: 32 pcs. Ø35 cm pizza per hour or 5 pcs. Ø45 cm pizza per hour

- door opening downwards
- baking surface made of alveolair refractory stone with 19 mm thickness
- internal lightning with halogen lamp
- digital control
- control panel cooled by forced ventilation
- max. baking temperature 400°C
- modularity up to 3 decs
- insulation made of ceramic fiber and eco-friendly rock wool
- separate adjustment for ceiling and bottom heating element through digital control (20 positions, tuning 5%)
- stainless steel front part and door
- wide tubular stainless steel door handle
- baking chamber in stainless steel
- chamber lowering device to save energy (7,1kW-->3,9kW)
- panoramic door glass made of pyroceran
- adjustable smoke exhaust, external chimney included

Accessories: (will be charged separately)

- hight adjustable open stand with castors



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Product capacity	4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	390
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	128
Package width	110
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	128x110x56 cm
Net weight	155
Net weight	155 kg
Gross weight	175
Package weight	175 kg
Unit of weight	kg
Connection power kW	7.1
Connection voltage V	230
Number of phases	3PE
Frequency Hz	50
Type of electrical connection	Semifixed