



PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø 32 cm.



SNACK BAR-PIZZERIA
PIZZA OVENS

SPECIFICATIONS

Thermostat: 50 °C - 500 °C
Chambers: 2
N° of pizzas: 8 (Ø 320 mm)
Chambers: 2

Total loading: 9400 W

Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 660 mm
- ✓ Height: 140 mm

External dimensions (WxDxH)

- ✓ Width: 980 mm
- ✓ Depth: 930 mm
- ✓ Height: 750 mm

Net weight: 122 kg

Crated dimensions

1030 x 1030 x 880 mm
Gross weight: 136 kg

AVAILABLE MODELS

5120155 Pizza oven PO-4+4 400/50-60/3N

5120157 Pizza oven PO-4+4 220/60/3

* Ask for special versions availability

ACCESSORIES

- Hoods for pizza oven
- Stands for pizza oven



SALES DESCRIPTION

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500°C.

- ✓ Made of stainless steel and prepainted steel.
- ✓ Upper and lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
- ✓ Door with glass and internal lightning for maximum cooking process control.
- ✓ Cooking surface in cordierite refractory stone. This mineral can withstand up to 1,000°C.
- ✓ Rock wool insulation.
- ✓ Sheated heating elements.
- ✓ Easy maintenance.

OPTIONAL



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 20/11/2023