



# PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø 32 cm.



SNACK BAR-PIZZERIA  
PIZZA OVENS



## SPECIFICATIONS

Thermostat: 50 °C - 500 °C  
Chambers: 1  
N° of pizzas: 6 (Ø 320 mm)  
Chambers: 1

Total loading: 7200 W

### Internal dimensions

- ✓ Width: 660 mm
- ✓ Depth: 990 mm
- ✓ Height: 140 mm

### External dimensions (WxDxH)

- ✓ Width: 980 mm
- ✓ Depth: 1220 mm
- ✓ Height: 420 mm

Net weight: 100 kg

### Crated dimensions

1030 x 1270 x 550 mm  
Gross weight: 115 kg

## 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

## AVAILABLE MODELS

5120163 Pizza oven PO-6 400/50-60/3N

5120167 Pizza oven PO-6 220/60/3

\* Ask for special versions availability

## ACCESSORIES

- Hoods for pizza oven
- Stands for pizza oven



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Project	Date
Item	Qty
Approved	

product sheet  
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