

RANGE COMPOSITION

Zanussi Professional offers 4 models of electric pizza ovens with digital 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.



291072

TUTTOPIZZA

1-DECK DIGITAL ELECTRIC PIZZA OVENS

ZANUSSI
PROFESSIONAL

TECHNICAL FEATURES

OVEN UNIT

- ◆ Cooking chamber constructed in 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 12 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 stainless steel, fitted with a high-resistant borosilicate - glass front, easy to remove for replacement.
- ◆ An electronic board, while controlling the temperature, allows to regulate each group of heating elements with a range of 100

different temperatures. Baking can thus be easily adjusted to any kind of pizza.

- ◆ 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.

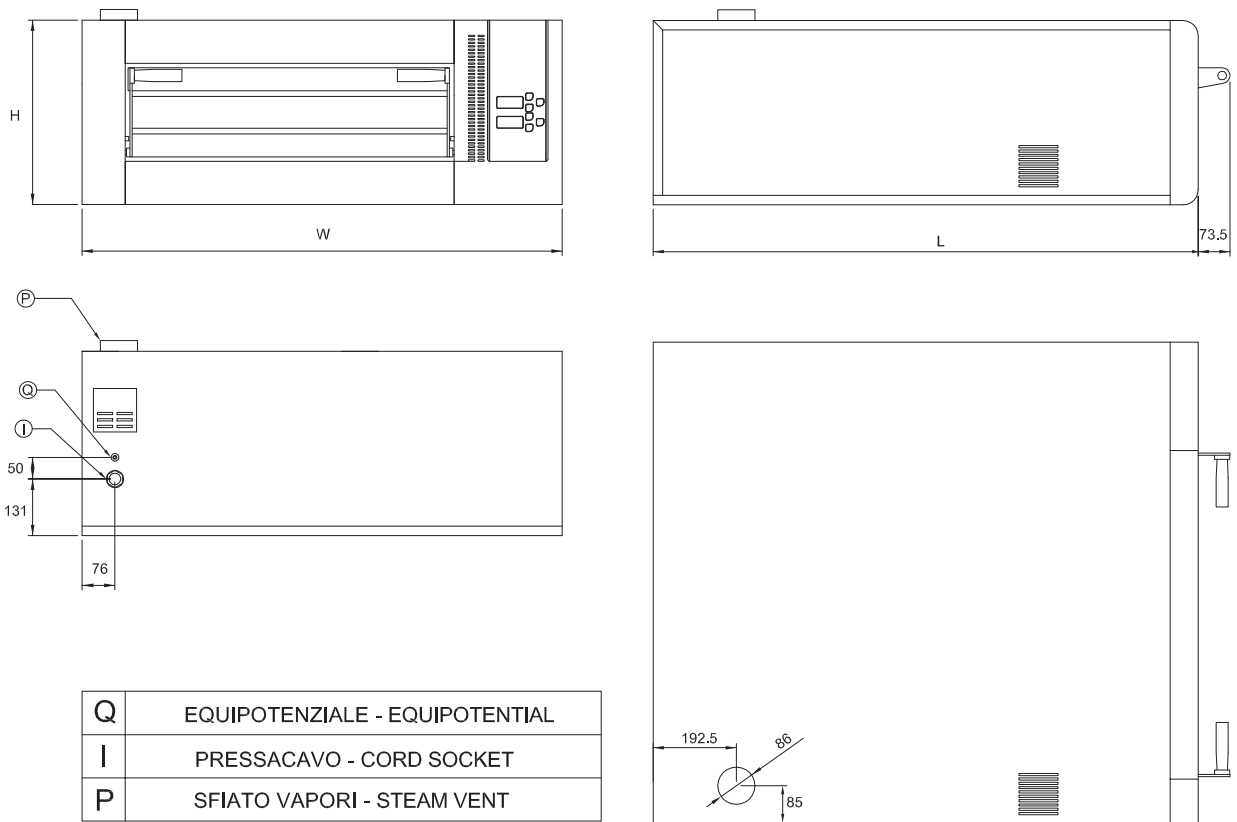
STANDS (available on request)

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

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							
	PDE140 291069	PDE160L 291070	PDE160C 291605	PDE190 291606	PDE145 291071	PDE165L 291072	PDE195 291608	PDE165C 291607
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
Diameter / cm	30	30	30	30	35	35	35	35
External dimensions - mm								
width	1010	1010	1320	1320	1110	1110	1470	1470
depth	800	1110	800	1110	900	1260	1260	900
depth/with open doors	800	1110	800	1110	900	1260	1260	900
height	426	426	426	426	426	426	426	426
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.	101	127	138	163	106	133	171	145
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



Q	EQUIPOTENZIALE - EQUIPOTENTIAL
I	PRESSACAVO - CORD SOCKET
P	SFIATO VAPORI - STEAM VENT

LEGEND

	PDE140 291069	PDE160L 291070	PDE160C 291605	PDE190 291606	PDE145 291071	PDE165L 291072	PDE195 291608	PDE165C 291607
EI - Electrical connection	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
F - Fumes outlet	●	●	●	●	●	●	●	●

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS							
	PDE140 291069	PDE160L 291070	PDE160C 291605	PDE190 291606	PDE145 291071	PDE165L 291072	PDE195 291608	PDE165C 291607
HOOD FOR 4&4X2-PIZZA(30CM) ELECTRIC OVEN	291617							
HOOD FOR 4&4X2-PIZZA(35CM) ELECTRIC OVEN					291621			
HOOD FOR 6&6X2-PIZZA (30CM) EL.OVEN WIDE			291619					
HOOD FOR 6&6X2-PIZZA (35CM) EL.OVEN WIDE								291623
HOOD FOR 6&6X2-PIZZA(30CM)PASTRY EL.OVEN		291618						
HOOD FOR 6&6X2-PIZZA(35CM) ELECTRIC OVEN						291622		
HOOD FOR 9&9X2-PIZZA(30CM) ELECTRIC OVEN				291620				
HOOD FOR 9&9X2-PIZZA(35CM) ELECTRIC OVEN							291624	
STAND FOR 4-PIZZA (30CM) ELECTRIC OVEN	291073							
STAND FOR 4-PIZZA (35CM) ELECTRIC OVEN					291075			
STAND FOR 6-PIZZA (30CM) EL.OVEN WIDE			291625					
STAND FOR 6-PIZZA (30CM) ELECTRIC OVEN		291074						
STAND FOR 6-PIZZA (35CM) EL.OVEN WIDE								291629
STAND FOR 6-PIZZA (35CM) ELECTRIC OVEN					291076			
STAND FOR 9-PIZZA (30CM) ELECTRIC OVEN				291626				
STAND FOR 9-PIZZA (35CM) ELECTRIC OVEN							291630	



www.zanussiprofessional.com