



PROFESSIONAL PIZZA OVENS

- Stainless Steel construction
- Separately controlled upper and bottom heating elements.
- In-Built Thermometer
- Italian-made claystones and wool isolation.
- Panoramic Heat Isolating Glass
- Optional robust legs with pull-out shelf and caster wheels.
- Optional Full-Stone Chamber
- Temperatures reaching up to 400 Centigrad Degree



TECHNICAL SPECIFICATIONS

MODEL	10570	10570 E	10570 DE
TOTAL ELECTRIC POWER (KW)	9,5	9,5	19
POWER SUPPLY VOLTAGE (V AC)	380/400	380/400	380/400
OPERATING FREQUENCY (Hz.)	50 / 60	50 / 60	50 / 60
CURRENT (A)	25	25	50
POWER CORD (number of vessels x mm ²)	5 x 4	5 x 4	5 x 6
Max.-Min. OPERATING TEMPERATURE (°C)	150-500	150-500	150-500
COOKING SURFACE	FIRECLAY STONE	FIRECLAY STONE	FIRECLAY STONE
THERMOSTAT OPERATING RANGE (° C)	70-500	70-500	70-500
TOTAL SIZE (At-Depth-height) mm	135x95x38	135x95x148	135x95x166
MAX SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20
Weight (kg)	115	205	315