

# Technical Specifications

## Dough for baking pizza in High Temperatures

Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

<b>Pizza High Temp</b>	<b>P601HT - 1 deck oven</b>	<b>P602HT - 2 deck oven</b>
Maximum baking temperature	500°C / 932°F	500°C / 932°F
Baking surface	0.76 m2	2 x 0,76 m2 = 1,52 m2
Baking area (stone hearth) mm WxD	1065 x 715 mm	2 x 1065 x 715 mm
Capacity pizza Ø 35 cm	6 pizzas	12 pizzas
Power	12.5 kW / 13.6 kW**	25.0 kW / 27.2 kW**
External dimensions WxHxD mm	1475 x 1725 x 1010 mm	1475 x 1825 x 1010 mm
Internal dimensions WxHxD mm	1070 x 169 x 725 mm	2x 1070 x 169 x 725 mm

Door opening height	140 mm	140 mm
Exhaust duct, Ø 125 mm*	100-125 m <sup>3</sup> /h	120-150 m <sup>3</sup> /h
Weight	300 kg	420 kg
Leg height	1000 mm	930 mm

\*Connection diameter

\*\*Applies to model 3x415V+N

#### **Connection cable**

3 m cable included. Glove, 'plug and play' included in the model 3x230V, 3x400V+N, 3x415V+N.

#### **Recommended fuse**

Amperes per fuse varies with electrical network voltage.

#### **Ventilation connection**

Only one connection of Ø 125.

Direct connection is recommended since there is built-in power interruption for a better work environment.

Airflow:

1 deck, max 100–125 m<sup>3</sup>/h.

2 decks, max 120–150 m<sup>3</sup>/h.