eurodib
VOMERO



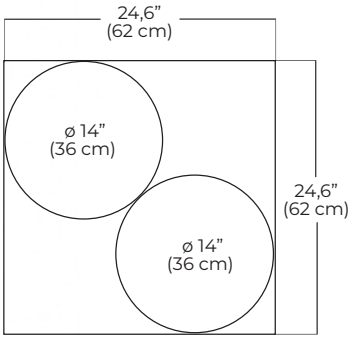
This electric deck pizza is designed to elevate your pizza production. Capable of baking up to two 14” pizzas per chamber, it features refractory stone decks and double-insulated baking chambers that deliver excellent heat retention and improved energy efficiency.

FEATURES

- The double insulated baking chambers help maintain stable cooking temperatures for your preparations.
- Refractory stone cooking decks provide superior heat retention and even heat distribution for pizzas with crispy crusts.
- Independent thermostats allow precise temperature control enabling chefs to adjust temperatures according to a varied menu.
- Double-glazed viewing windows allow operators to monitor cooking progress without losing heat from opening doors.

1 YEAR WARRANTY
PARTS AND LABOR

CHAMBER SIZE



SPECIFICATIONS

Power:
9,200 W – 208/220 V – 23 A – 3 PH

Temperature range:
122 – 842 °F (50 – 450 °C)

Capacity: 4 pizzas of 14”

2 pizzas per chamber

Deck material: Refractory stone

Chamber lighting: Yes

Material: Stainless steel
with painted steel panels.

Dimensions:
Length: 33.4” (85 cm)
Width: 36.6” (93 cm)
Height: 26.4” (67 cm)

Connection: HARDWIRED 3-PHASE

Net weight: 242 lb (110 kg)

Shipping dimensions:
Length: 41” (105 cm)
Width: 37” (95 cm)
Height: 35.4” (90 cm)

Shipping weight: 297.6 lb (135 kg)

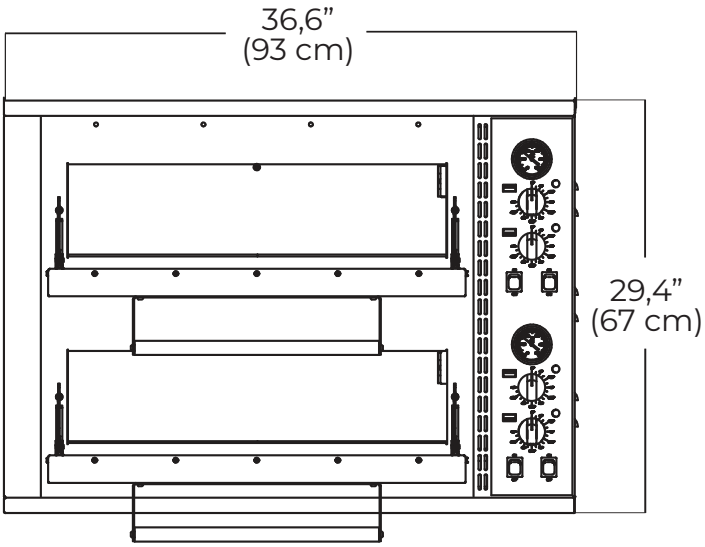
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FRONTAL VIEW



LEFT VIEW

