



Maxipizza



OVENS FOR ROUND PIZZA AND BAKING SHOWEL

The range of electric ovens for pizza making includes ten different professional models, exclusively built for cooking round pizza and baking showel.

These ovens have several potentiality to offer a wide flexibility of use. Thanks to the specific technical solutions applied, each model is able to express high performances in terms of reliability, efficiency, safety and functionality.



The models of ovens, Maxipizza, Special Pb, Special PC and Gold may be equipped with electric or electromechanical control panels handled and installed even in small spaces.



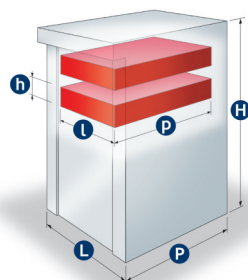
Mod. C2-8213



Mod. C2-9213



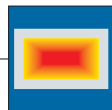
Mod. C2-12210 / C2-12213



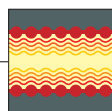
Model	External Size			Internal Size			Power		Weight
	L	cm P	H	l	cm p	h	min	max	
C2-8213	132	170	197	82	135	18/18	4,5	18	800
C2-9213	142	170	197	92	135	18/18	5	24	900
C2-12210	172	140	197	122	105	18/18	6	24	1.050
C2-12213	172	170	197	122	135	18/18	6	32	1.150



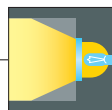
One-body structure, solid and compact entirely made of stainless steel.
The standard configuration is made of two or three independent, overlapping baking units of different sizes according to the different productive capability.



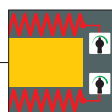
The baking units are conceived in such a way that they can work totally independently.
The high quality of the insulation offers the chance to obtain a consistent energy saving, reducing thermal waste.



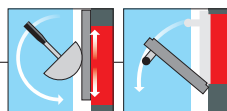
Electric resistance units are made of an alloy of nickel and chromium and are set on proper frames situated beneath the plane and along the ceiling of the baking boxes.
This particular setting guarantees a more uniform heat diffusion, together with a more effectiveness in the cooking process and the capability of maintaining the temperature.



Internal lighting thanks to 12v halogen lamps protected by double tempered crystal.



Independent electric control boards for each baking box with a diffusers to regulate heat distribution separately between oven roof and floor.



Front flap opening with ergonomic handles (models Special Pb and Gold). Vertical opening with a rack handle device (models Special Pc and MaxiPizza). Tempered glass to allow a perfect visibility of the inside part of the cooking boxes.



All devices, switches and the equipment are placed in order to facilitate the manoeuvrability, the cleaning process and the maintenance in absolute safety in conformity with current regulations.