# DATA SHEET 

## EXTERNAL STRUCTURE

## STN

Electric oven for pizzeria


Structure made of painted steel sheet

Countertop with surface in granite of Etna lava rock

Touch control board placed at the bottom right with closing door

## INNER STRUCTURE

Baking chamber made of refractory material
Baking ground made of vesuvian clay
Roof and ground with stainless steel incoloy heaters that make a direct irradiation

DIMENSIONI
Ext. height
Ext. depth
Ext. depth with countertop
Ext. width. 160 cm
Weight $\quad 700 \mathrm{~kg}$
BAKING CAPACITY
7 pizzAS diameter 33 cm
SUPPLY AND POWER
Supply
Max. Power
Power cable
Temp. ${ }^{\circ} \mathrm{C}$
$400 \mathrm{~V} / 3+\mathrm{N}$
17 kW
H07 RN-F

CHAMBER DIMENSIONS
$105 \mathrm{~cm} \times 105 \mathrm{~cm} \times 23 \mathrm{~cm}$

FRONT VIEW


RIGHT SIDE VIEW
TOP VIEW


NOTE: The dimensions reported in the views are expressed in centimeters

