



Pizza oven CT 100

Body: lacquered sheet steel
 Baking chamber: W 610 x D 610 x H 140 mm
 4 pizzas Ø 30 cm
 Temperature up to 400 °C
 Inner lighting
 Power: 4,2 kW / 380 V 50 Hz 3 NAC
 Size: W 890 x D 880 x H 430 mm
 Weight: 68 kg
 GTIN 4015613437781
Code-No. 2002010



Pizza shovel

Aluminium
 Shovel size:
 280 x 280 mm
 Handle length: 1000 mm
 Weight: 2 kg
 GTIN 4015613527949
Code-No. 100927

Pizza cutter

with plastic handle
 Knife Ø 100 mm
 Weight: 0,2 kg
 GTIN 4015613527956
Code-No. 100928



Pizza oven CT 200

Body: lacquered sheet steel
 Baking chamber each: W 610 x D 610 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Temperature up to 400 °C
 Inner lighting
 Power: 8,4 kW / 380 V 50 Hz 3 NAC
 Size: W 890 x D 880 x H 750 mm
 Weight: 98 kg
 GTIN 4015613437798
Code-No. 2002020



Base unit Pizza oven

CT 100 and CT 200

Stainless steel
 Size: W 895 x D 735 x H 900 mm
 Weight: 15 kg
 GTIN 4015613602455
Code-No. 200319



Pizza oven ET 105

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber: W 1050 x D 1050 x H 150 mm
 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 12,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 420 mm
 Weight: 143 kg
 GTIN 4015613545028
Code-No. 2002150



- ✓ Baking chamber extra large for 9 pizzas Ø 33 cm
- ✓ Base made of heat resistant stone

Pizza oven ET 205

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber each: W 1050 x D 1050 x H 150 mm
 2x 9 pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 24,0 kW / 400 V 50 Hz 3 NAC
 Size: W 1310 x D 1270 x H 760 mm
 Weight: 247 kg
 GTIN 4015613545035
Code-No. 2002170



Base unit Pizza oven ET 105 and ET 205

Varnished steel panel
 Size: W 1320 x D 1150 x H 965 mm
 Weight: 43 kg
 GTIN 4015613552989
Code-No. 2002165





Pizza oven series NT

- ✓ Model varnished steel panel
- ✓ Thermostatic analog control of adjustable temperature from 0 °C to 450 °C
- ✓ Independent upper and lower temperature control
- ✓ Inner insulation with rock wool
- ✓ Inner lighting
- ✓ Baking stone made of fire proof rock



Pizza oven NT 501

Baking chamber: W 520 x D 515 x H 110 mm
 4 pizzas Ø 25 cm
 Temperature up to 450 °C
 Power: 4 kW / 400 V 50 Hz 2 NAC
 Size: W 800 x D 735 x H 360 mm
 Weight: 45,9 kg
 GTIN 4015613640990
Code-No. 2002018



Pizza oven NT 502

Baking chamber each: W 520 x D 515 x H 110 mm
 2x 4 pizzas Ø 25 cm
 Temperature up to 450 °C
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Size: W 800 x D 735 x H 510 mm
 Weight: 64,6 kg
 GTIN 4015613641003
Code-No. 2002028



Base unit NT 501N

Stainless steel
 Size: W 760 x D 610 x H 900 mm
 Weight: 14,6 kg
 GTIN 4015613602424
Code-No. 200316



Pizza oven NT 621

Baking chamber: W 620 x D 620 x H 140 mm
 4 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 5 kW / 400 V 50 Hz 2 NAC
 Size: W 885 x D 790 x H 400 mm
 Weight: 61,6 kg
 GTIN 4015613641010
Code-No. 2002088



Base unit NT 601N

Stainless steel
 Size: W 840 x D 670 x H 900 mm
 Weight: 13,7 kg
 GTIN 4015613602431
Code-No. 200317



Pizza oven NT 622

Baking chamber each: W 620 x D 620 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 10 kW / 400 V 50 Hz 3 NAC
 Size: W 885 x D 790 x H 710 mm
 Weight: 107,5 kg
 GTIN 4015613641027
Code-No. 2002095



Pizza oven NT 622VS

Baking chamber each: W 620 x D 620 x H 140 mm
 2x 4 pizzas Ø 30 cm
 Baking chamber solid chamotte
 Temperature up to 450 °C
 Power: 10 kW / 400 V 50/60 Hz 3 NAC
 Size: W 885 x D 790 x H 710 mm
 Weight: 135 kg
 GTIN 4015613641034
Code-No. 2002096

Base unit NT 601N

Stainless steel
 Size: W 840 x D 670 x H 900 mm
 Weight: 13,7 kg
 GTIN 4015613602431
Code-No. 200317



✓ Baking chamber solid chamotte

Pizza oven NT 901

Baking chamber: W 910 x D 610 x H 140 mm
 6 pizzas Ø 30 cm
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Temperature up to 450 °C
 Power: 6 kW / 400 V 50 Hz 3 NAC
 Size: W 1190 x D 780 x H 395 mm
 Weight: 80,3 kg
 GTIN 4015613641041
Code-No. 2002101



Pizza oven NT 921

Baking chamber each: W 910 x D 610 x H 140 mm
 2x 6 pizzas Ø 30 cm
 Temperature up to 450 °C
 Power: 12 kW / 400 V 50 Hz 3 NAC
 Size: W 1190 x D 780 x H 710 mm
 Weight: 141,8 kg
 GTIN 4015613641058
Code-No. 2002121



Base unit NT 901N

Stainless steel
 Size: W 1155 x D 665 x H 900 mm
 Weight: 23,2 kg
 GTIN 4015613602448
Code-No. 200318





Pizza oven "Mini 1"

Model stainless steel
 Baking chamber:
 W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
 with base made of heat resistant stone
 Temperature up to 300 °C
 With timer
 Power: 2 kW / 230 V 50 Hz
 Size: W 545 x D 500 x H 230 mm
 Weight: 18,8 kg
 GTIN 4015613494074
Code-No. 203510



Pizza oven "Mini 2"

Model stainless steel
 Baking chamber each:
 W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
 with base made of heat resistant stone
 Temperature up to 300 °C
 With timer
 Power: 2,7 kW / 230 V 50 Hz
 Size: W 545 x D 500 x H 380 mm
 Weight: 27,7 kg
 GTIN 4015613491714
Code-No. 203500



Pizza oven "Mini Plus"

Model stainless steel
 Baking chamber:
 W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
 with base made of heat resistant stone
 Top-/bottom heat separately controllable
 Temperature up to 400 °C
 Inner lighting
 Power: 2,0 kW / 230 V 50 Hz
 Size: W 575 x D 525 x H 270 mm
 Weight: 24,15 kg
 GTIN 4015613581095
Code-No. 203530



Pizza oven "Mini Plus 2"

Model stainless steel
 Baking chamber each:
 W 410 x D 370 x H 90 mm, 1 pizza Ø 35 cm,
 with base made of heat resistant stone
 Top-/bottom heat separately controllable
 Temperature up to 400 °C
 Inner lighting
 Power: 3,4 kW / 230 V 50 Hz
 Size: W 570 x D 550 x H 475 mm
 Weight: 41,8 kg
 GTIN 4015613647593
Code-No. 203535