

Pizza oven Metos Domitor Pro 830 EM 400/3/50

MG4647003MK

Metos Domitor Pro 830 EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in illuminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- two chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



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Product capacity	8 x 30 cm pizza
Inside measures mm	630x630
Item width mm	882
Item depth mm	827
Item height mm	686
Package volume	0.669
Unit of volume	m3
Package volume	0.669 m3
Package length	95
Package width	88
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x80 cm
Net weight	200
Net weight	200 kg
Gross weight	235
Package weight	235 kg
Unit of weight	kg
Connection power kW	8.8
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electromechanical
Door opening direction	down
Number of chambers	2
Max temperature °C	400
Temperature probe	No
Fill in trolleys	No

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Hand shower	No
Descaling	No
Timer	No