

Bench pizza oven Metos

Start with 1 oven chamber

MG4143480

Featuring a compact, minimalist design, Metos Start is a practical, functional static electrical oven. It can bake a pizza of maximum diameter 35 cm or reheat slices of pizza and other dishes. It offers an interesting optional: a shelf slides into the oven at mid-height so that you can grill vegetables. Perfect for reheating, but also good for fresh baking. Provides good results whether you bake directly on the refractory surface or use a sheet. Compact and easy to position, it is designed for low-output scenarios in bars and other small premises.

- front part, door and ergonomic handle in stainless steel
- chamber in irradiating aluminated plate
- door glass in thermoresistant ceramic glass material
- internal lightning with halogen lamp
- high thermal resistance insulation through eco-friendly ceramic fibre and rock wool
- baking surface in alveolar refractory stone, 14 mm
- in-between shelf
- max. working temperature 400 °C
- safety thermostat with manual rearming

ELECTROMECHANICAL CONTROLS

- independent temperature regulation for ceiling and bedplate
- display of the temperature in the baking chamber
- main on/off switch and control operations lights



Bench pizza oven Metos Start with 1 oven chamber

Product capacity	1 x 35-40 cm pizza
Item width mm	662
Item depth mm	513
Item height mm	366
Package volume	0.154
Unit of volume	m3
Package volume	0.154 m3
Package length	70
Package width	55
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	70x55x40 cm
Net weight	36
Net weight	36 kg
Gross weight	42
Package weight	42 kg
Unit of weight	kg
Connection power kW	1.9
Connection voltage V	230
Number of phases	1NPE