

ELECTRIC PIZZA DECK OVENS



MADE IN ITALY



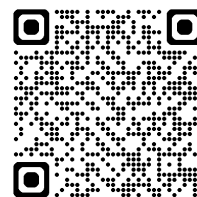
Models:

PZA-4US/ PZA-8US
PZA-6 US/ PZA-12US

PZA



Tradition. Made simple



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ELECTRIC PIZZA DECK OVENS



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Standard Features

- Ideal for pizza shops, bakeries and restaurants
- Independent top & bottom heat control
- Stainless steel front; painted steel sides & back
- Doors in stainless steel, with hinge at the bottom and tempered glass.
- Door handle in stainless steel
- Baking surface in refractory bricks (removable)
- Decks internal material in aluminized steel (upper and sides)
- Thermal insulation with mineral wool.
- Stand included painted steel (ship unassembled)
- Armored heating element.
- Halogen lighting
- 842°F (450°C) max operating temperature
- Independent temperature safety device.
- Baking Timer
 - Casters (recommended)
 - Single phase version
 - Top front steam collector for direct ventilation
 - Staking Kit
- Optional:



PZA-12US



PZA-4US



PZA-8US



PZA-6US



PZA-18US

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Optionals



Top steam collector
For direct ventilation
connection, motor included



Single Phase
Power Version



Plug



Casters



Space Saver*

Stacking Kit

Why use the Space Saver?

With the Space saver you can Store the mixer under the oven, using vertical space efficiently, or a tray cart to keep trays on hand.

Better Organization: Keep everything in one station for smoother workflow.

Boost Productivity: Less movement, faster preparation.

Safety: Sturdy stand designed for oven weight.

Professional Look: Clean and organized setup.

SPECIFICATIONS

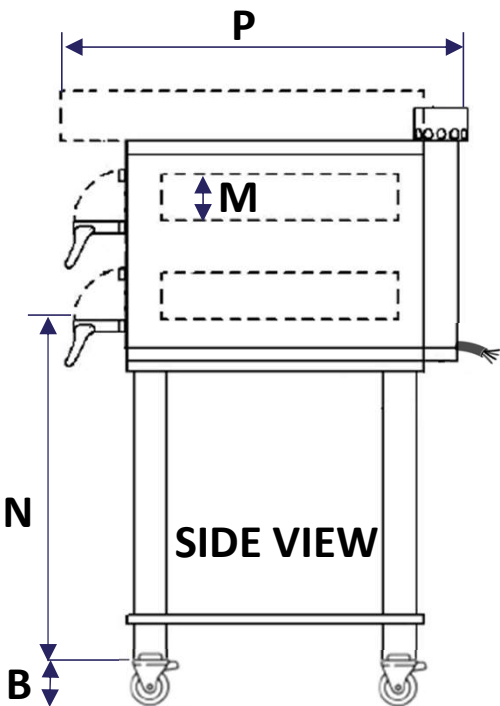
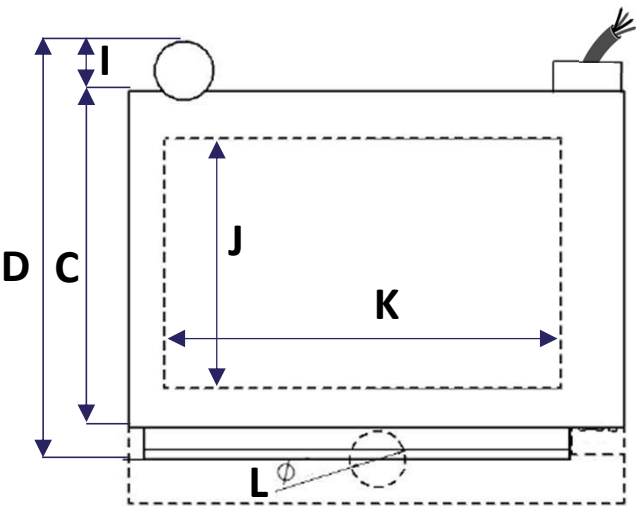
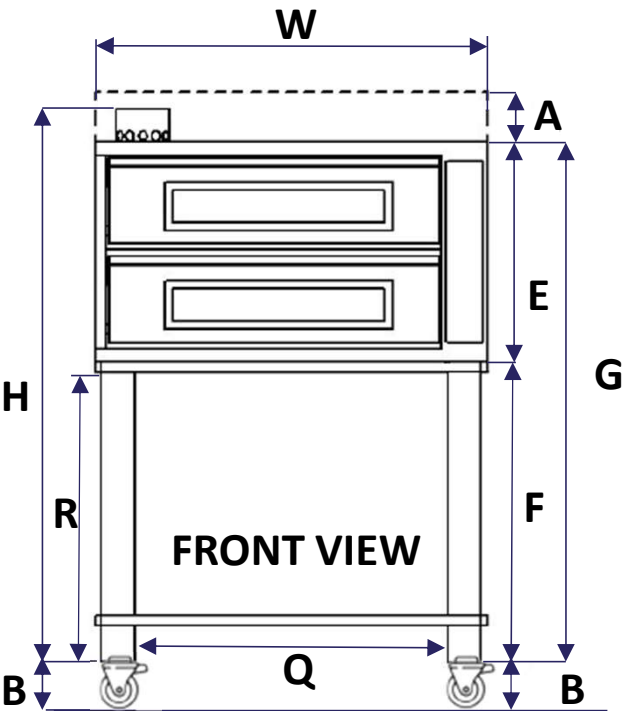
	PZA-4US	PZA-8US	PZA-6US	PZA-12US	PZA-18US
Decks Quantity	1	2	1	2	3
Internal Decks Dimensions (WxD)	28.35" x 28.35"	28.35" x 28.35"	41.57" x 26"	41.57" x 26"	41.57" x 26"
12" Pizza Capacity	4 per deck	4 per deck	6 per deck	6 per deck	6 per deck
18" Pizza Capacity	1 per deck	1 per deck	2 per deck	2 per deck	2 per deck
18"x26" Tray Capacity	1 per deck	1 per deck	2 per deck	2 per deck	2 per deck
Oven Voltage	220V/60-50Hz/3ph				
Average consumption (kWh)	3	6	4.1	8.2	8.2 + 4.1
Amps (3ph)	17	34	23	45	45 + 23
Wire Recommended (3ph)	AWG 4X10	AWG 4x8	AWG 4X10	AWG 4x6	AWG 4x6
Plug Recommended (3ph)	NEMA 15-30P	NEMA 15-50P	NEMA 15-30P	NEMA 15-50P	NEMA 15-30P TOP NEMA 15-50P BOTTOM
optional	Oven Voltage	220V/60-50Hz/1ph			
	Amps (1ph)	29	58	39	78
	Wire Recommended (1ph)	AWG 3x8	AWG 3x6	AWG 3x6	AWG 3x6
	Plug Recommended (1ph)	NEMA6-30P	Hardwire	NEMA6-50P	Hardwire
	Net Weight	232 lbs	386 lbs	271 lbs	441 lbs
	Shipping Weight	278 lbs	437 lbs	320 lbs	492 lbs

+ Space saver, can be set with or without caster. Not applicable on PZA-18US



AMPTO is continuously improving products. Specifications are subject to change without notice.

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	DIMENSIONS									
	PZA-4US		PZA-8US		PZA-6US		PZA-12US		PZA-18US	
	INCHES	CM	INCHES	CM	INCHES	CM	INCHES	CM	INCHES	CM
W	39	99.06	39	99.06	52	132.08	52	132.08	52	132.08
D	45.75	116.21	45.75	116.21	43.5	110.49	43.5	110.49	43.5	110.49
H	54	137.16	65.75	167.01	54	137.16	65.75	167.01	65.75	167.01
A	6	15.24	6	15.24	6	15.24	6	15.24	6	15.24
B	3.94	10.00	3.94	10.00	3.94	10.00	3.94	10.00	3.94	10.00
C	37.25	94.62	37.25	94.62	35	88.90	35	88.90	35	88.90
E	14.25	36.20	26	66.04	14.25	36.20	26	66.04	40.25	102.24
F	35.5	90.17	35.5	90.17	35.5	90.17	35.5	90.17	17	43.18
G	49.75	126.37	61.5	156.21	49.75	126.37	61.5	156.21	61.5	156.21
I	5.25	13.34	5.25	13.34	5.25	13.34	5.25	13.34	5.25	13.34
J	28.33	71.96	28.33	71.96	26	66.04	26	66.04	26	66.04
K	28.33	71.96	28.33	71.96	41.5	105.41	41.5	105.41	41.5	105.41
L	6	15.24	6	15.24	6	15.24	6	15.24	6	15.24
M	5.5	13.97	5.5	13.97	5.5	13.97	5.5	13.97	5.5	13.97
N	40.5	102.87	40.5	102.87	40.5	102.87	40.5	102.87	19.4	49.28
P	50.5	128.27	50.5	128.27	48.25	122.56	48.25	122.56	48.25	122.56
Q	23.5	59.69	23.5	59.69	40	101.60	40	101.60	40	101.60
R	33.5	85.09	33.5	85.09	33.5	85.09	33.5	85.09	15	38.10

Note: When configured with the stacking kit, the total unit height increases by approximately 5 inches



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