GAS ROTATING BASE PIZZA OVEN

41.20 kW | 6 x 300 mm pizzas | EMP.SPO.04

Empero - Capinox



Pizza capacity
6 x 300 mm

Production rate
75 pizzas/hour

Cooking temperature
0-400 C

Rotating stone diameter
1000 mm

Specified power
41.20 kW

Gas type
LPG or natural gas

Net weight
764 kg

Overall dimensions
1480 x 1724 x 1855 mm

EMP.SPO.04 | Gas Rotating Base Pizza Oven

Rotating refractory bedplate for uniform cooking with adjustable time and digital indicator.

PRODUCT HIGHLIGHTS

6 pizzas per batch | 75 pizzas/hour | Rotating stone cooking base
LPG / natural gas | Adjustable temperature | Digital indicator

FEATURES & TECHNICAL SPECIFICATIONS

EMP.SPO.04 | Empero - Capinox

KEY FEATURES

- Capacity: 6 pizzas of 300 mm diameter; rated output 75 pizzas/hour.
- Rotating refractory stone bedplate supports uniform cooking.
- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature from 0 to 400 C.
- Fast cooking process through thermal stability.
- Internal stone diameter 1000 mm; chamber height 450 mm.
- Compatible with LPG and natural gas.

TECHNICAL DATA

Product	**Gas Rotating Base Pizza Oven**
Model	**EMP.SPO.04**
Brand	**Empero - Capinox**
Pizza capacity	**6 x dia. 300 mm**
Production capacity	**75 pizzas/hour**
Cooking temperature	**0-400 C**
Cooking controls	**Adjustable time, digital indicator**
Rotating stone diameter	**1000 mm**
Internal chamber height	**450 mm**
Door dimensions	**500 x 140 mm**
Natural gas consumption	**4.35 m3/h**
LPG consumption	**3.72 kg/h**
Power (specified)	**41.20 kW**
Operating supply (specified)	**220 V / 50-60 Hz**
Additional electrical specification	**380 V / 50-60 Hz (as supplied)**
Net weight / volume	**764 kg / 4.73 m3**
Overall dimensions (W x D x H)	**1480 x 1724 x 1855 mm**

Note: 220 V and 380 V are both listed in the source specifications; verify supply before installation.