GAS AND WOOD ROTATING PIZZA OVEN

41.20 kW | 6 x 300 mm pizzas | EMP.SPO.05

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

Fuel options
Gas or wood; LPG / NG

Net weight
1150 kg

Overall dimensions
1650 x 1705 x 1970 mm

EMP.SPO.05 | Gas and Wood Rotating Pizza Oven

Rotating refractory stone platform with thermostatic heating and adjustable cooking time.

PRODUCT HIGHLIGHTS

6 pizzas/batch | 75 pizzas/hour | Gas and wood operation | 0-400 C
Rotating stone base | Digital indicator | Thermostatic heating

FEATURES & TECHNICAL SPECIFICATIONS

EMP.SPO.05 | Empero - Capinox

KEY FEATURES

- Capacity: 6 pizzas of 300 mm diameter; rated production 75 pizzas/hour.
- Adjustable cooking time with digital indicator.
- Adjustable cooking temperature from 0 to 400 C.
- Thermostatic heating supporting stable cooking temperatures.
- Rotating refractory stone base designed for even baking.
- Operates on gas or wood; gas operation adaptable to LPG or natural gas.
- Internal stone diameter 1000 mm; internal chamber height 515 mm.

TECHNICAL DATA

Product	Gas and Wood Rotating Pizza Oven
Model	**EMP.SPO.05**
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
Heating	Thermostatic
Fuel types	Gas or wood; LPG / natural gas
Rotating stone diameter	1000 mm
Internal chamber height	515 mm
Door dimensions	650 x 270 mm
Power (specified)	**41.20 kW**
Electrical supply (specified)	220 V / 50-60 Hz
Net weight / volume	1150 kg / 0.85 m3
Overall dimensions (W x D x H)	1650 x 1705 x 1970 mm

Note: Net volume of 0.85 m3 is reproduced as supplied; confirm if required.