

# Monobloc Ovens



The number indicated in the model code corresponds to the capacity of pizzas Ø cm. 35

**PO/..** single deck  
**electromechanical** control panel

**PO/..D** single deck  
**digital** control panel

**PO/..+..** double deck  
**electromechanical** control panels

**PO/..+..D** double deck  
**digital** control panels

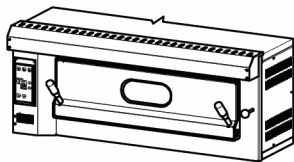
## GENERAL FEATURES

- stainless steel structure,
- aluminized metal sheet baking chamber with refractory material baking surface,
- door with porthole window for best visibility,
- armoured heating elements, independent top - bottom,
- high performance thermal insulation materials,
- steam discharge control located on front,
- steam duct,
- internal light,
- **electromechanical** version:
  - separate regulation of top and bottom power values from 0 to 100%,
  - digital readout of temperature detected in baking chamber,
- **digital** version:
  - separate regulation of top and bottom power values from 0 to 100%,
  - timer with acoustic alarm signalling end of baking process,
  - **economy - 50% set power reduction of the set power,**
  - delayed activation,

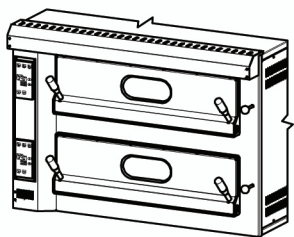
# Monobloc ovens single deck / doubledeck



## electromechanical version

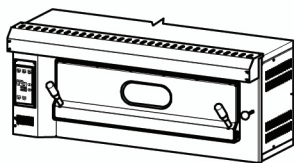


MODEL	max. elect. power kW	av. consum kW/h	chamber size cm	smq.	over-all dim. cm
PO/3	4,5	2,3	107x40x15	0,43	137x66x42
PO/4	6	3	72x80x15	0,58	102x106x42
PO/6	9	4,5	107x80x15	0,86	137x106x42

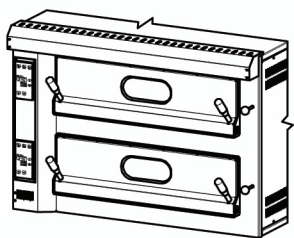


MODEL	max. elect. power kW	av. consum kW/h	chamber size cm	smq.	over-all dim. cm
PO/3+3	9	4,5	107x40x15	0,86	137x66x72
PO/4+4	12	6	72x80x15	1,16	102x106x72
PO/6+6	18	9	107x80x15	1,72	137x106x72

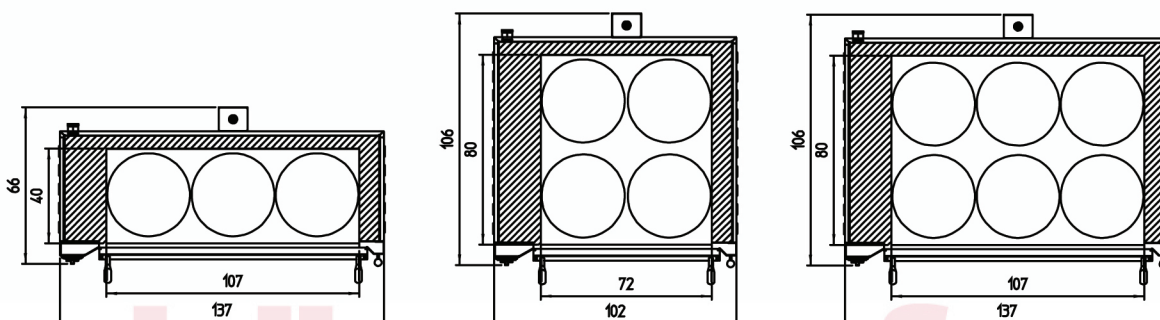
## digital version



MODEL	max. elect. power kW	av. cononm kW/h	chamber size cm	smq.	over-all dim. cm
PO/3D	4,5	2,25	107x40x15	0,43	137x66x42
PO/4D	6	3	72x80x15	0,58	102x106x42
PO/6D	9	4,5	107x80x15	0,86	137x106x42

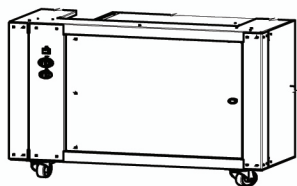


MODEL	max. elect. power kW	av. cononm kW/h	chamber size cm	smq.	over-all dim. cm
PO/3+3D	9	4,5	107x40x15	0,86	137x66x72
PO/4+4D	12	6	72x80x15	1,16	102x106x72
PO/6+6D	18	9	107x80x15	1,72	137x106x72



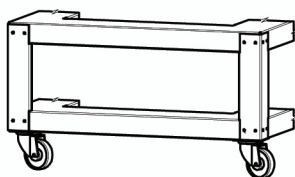
## ACCESSORIES

### proofer



MODEL	for oven model	Nr. of trays cm. 40x60	kW.	over-all size cm
<b>RC PO/3</b>	PO/3 – PO/3+3	8 trays on 8 shelves	1	137x50x106
<b>RC PO/4</b>	PO/4 – PO/4+4	8 trays on 8 shelves	1	102x90x106
<b>RC PO/6</b>	PO/6 – PO/6+6	16 trays on 8+8 shelves	1	137x90x106
<b>RC PO/9</b>	PO/9 – PO/9+9	24 trays on 8+8 shelves	2	137x125x106

### support stand on wheels



MODEL	for oven model		height cm
<b>CAV/3R</b>	PO/3 – PO/3+3		106
<b>CAV/4R</b>	PO/4 – PO/4+4		
<b>CAV/6R</b>	PO/6 – PO/6+6		
<b>CAV/9R</b>	PO/9 – PO/9+9		

### steam condenser with active carbon filter

MODEL	description	kW.	over-all size cm
<b>AV 1,2</b>	for baking surfaces up to <b>1,2 sqm.</b>	0,7	40x60x50
<b>AV 2,5</b>	for baking surfaces up to <b>2,5 sqm</b>	1	70x50x50