

**Compact Series Single Chamber Pizza Oven With**

ITEM: 40633 40634  
MODEL: PE-IT-0005 PE-IT-0010



**Efficient, and reliable**

The Compact Series pizza ovens are practical and functional with a refractory brick baking surface. These ovens are ideal for pizzas, bread and kitchen products (semi-processed). Up to 3 chambers can be placed on top each other (dependent on the type of oven). Ideal for snack bars, taverns, restaurants, pubs and fast food operations.

**FEATURES:**

- Stainless steel structure
- Interior light
- Thermal insulation and jacket
- Stainless steel door with glass and handle
- Small chamber size allows for the temperature to quickly heat up to 450 °C (842°F)

Thermostat Knob



Elesa Handle



## Technical Specification

Features	2.20 kW Compact Series Pizza Oven with Single Chamber	3.6 kW Compact Series Pizza Oven with Single Chamber
Item	40633	40634
Model	PE-IT-0005-110V	PE-IT-0010
Output Per Hour (13" Pizza)	15	
Capacity	One 12" or 13" Pizza	Two 10" or One 18" Pizza
Maximum Temperature	450°C (842°F)	
Power	2.20 kW	3.6 kW
Electrical	220V / 60Hz / 1Ph	
Chamber Dimensions (WDH)	13.75" x 13.75" x 3.3" (350 x 350 x 85 mm)	19.6" x 19.6" x 5.11" (500 x 500 x 130 mm)
Net Weight	51 lb. (23 kg.)	77 lb. (35 kg.)
Net Dimensions (WDH)	23.4" x 19" x 11.3" (594 x 482.6 x 287mm)	29.3" x 26" x 12.6" (744 x 660 x 320 mm)
Gross Weight	53 lb. (24 kg.)	88 lb. (40 kg.)
Gross Dimensions (WDH)	26" x 23" x 15" (650 x 590 x 380 mm)	32" x 30" x 17" (810 x 770 x 440 mm)
Plug Type	NEMA 6-15P	NEMA 6-20P

## Technical Drawing

