



1. *Refractory stone*
2. *Max 450°C*
3. *Excellent insulation*
4. *Perfect Italian Pizza*

PRONAL P-series electric dome napoli pizza oven has a stylish shape, a bronze look, soft lines, and high-quality materials. Everything is in line with the tradition which is wisely mixed with the advanced technology. Electric heating mode without combustion, no smoke exhaust, shopping malls can also be used to create a cleaner restaurant environment.



Electric dome pizza oven

- ✓ Combination of tradition and modernity
- ✓ Max. Temperature up to 450°C (842°F)
- ✓ Superior refractory stone from Italy
- ✓ Intelligent dual temperature control system
- ✓ Powerful thermal insulation design





The brain of oven

The digital control panel is the brain of oven, it's very simple to use. Thanks to it, your oven works with minimum energy consumption, the system can be automatically powered on and the bottom and the top of the room can be operated independently.

Up to 450 °C, Specially for Italian pizza.

Under the high temperature the surface of the dough can be quickly charred, locking the moisture in the dough body, and showing charming leopard spots. A crispy and chewy pizza can be ready in 90 seconds, as in a traditional wood oven.

The heart of oven

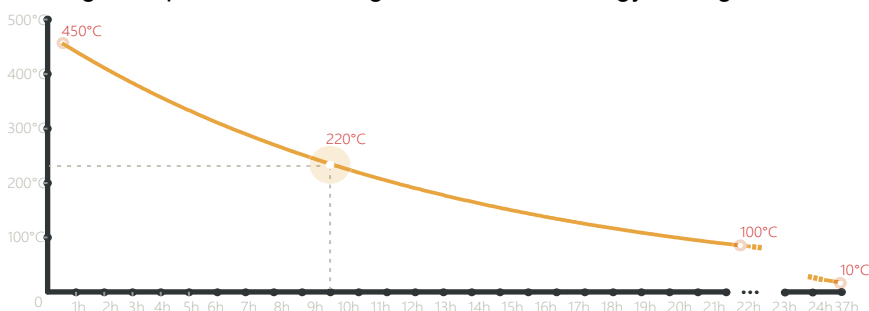
The bricks are the heart of oven: The heating wire are built-in 4cm thickness ' Sorrento' refractory brick from Italy, so that great quality is to evenly and constantly spread the heat. The pizza is cooked simultaneously from the ceiling and floor, giving the pizza its typical appearance and taste that made it famous throughout the world.

Versatility and moveable

The cabinet underneath the oven is a large storage space that can be converted into a heating system upon request. The revolving wheels make this heavy-duty oven easy to be moved even by a single person.

High-efficiency energy saving

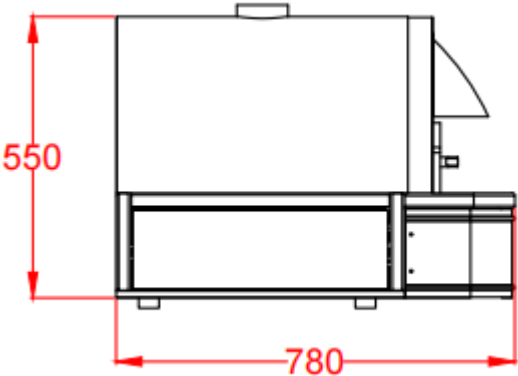
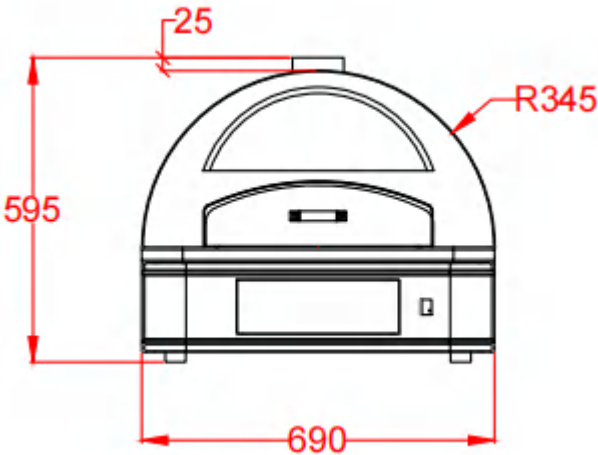
The powerful thermal insulation keeps the high temperature even when coping with continuous and intense work. The graph shows the decrease in temperature after the system has been switched off: after 10 hours the oven will still be at 220° C. When the oven will be switched on the next time it will heat up starting already from a very high temperature, allowing a remarkable energy saving.



GENERAL INFORMATION

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
P-1	220V	1	50/60 Hz	3.1kW	14.1	-	-	14.1	2 pole 3 wire (L+ N+G)	As per local code
P-4	380V	3	50/60 Hz	7.6kW	11.0	11.0	13.0	1.4	4 pole 5 wire (3L+N+ G)	As per local code

P-1



P-4

