

## Pizza oven Metos DOME without stand



### Product information

---

SKU	4143490
Product name	Pizza oven Metos DOME without stand
Dimensions	1502 × 1550 × 800 mm
Weight	416,000 kg
Capacity	7 x 35 cm pizza
Technical information	400 V, 16,3 kW, 3NPE, 50 Hz

### Description

The Metos Dome pizza oven is a compact power pack that combines the traditional hallmarks of live fire ovens, high baking temperatures and traditional appearance, with the ease of use familiar from electric ovens. The dome-type Metos Dome oven can reach temperatures of up to 530°C, making it very suitable for baking demanding Neapolitan-type pizzas and artisanal pizzas.

The octagonal chamber of the oven ensures optimal heat distribution and a efficient use of space. Despite its small external dimensions, up to seven 35 cm pizzas can be baked in the oven at the same time. The shape and air circulation of the chamber and the heating elements are designed so that the pizza near the opening is also baked evenly and at the right temperature. Heat is generated by upper and lower resistors that can be adjusted separately. The oven is also equipped infrared resistors at the front of the chamber. This allows the heat to stay well inside the chamber and the pizza to be baked close to the opening of the oven. The base plate is shaped so that the preheating time is short, and the oven



reacts quickly when the temperature is raised. The thermal mass in the side walls and roof ensure that the temperature does not fluctuate at full filling quantities and at high baking volumes. The curved design of the rear wall of the oven enables efficient and flexible use of space even in corner installations.

- dome formed pizza oven
- supplied without stand
- maximum chamber temperature 530°C
- separately adjustable heating elements in the base plate and in the oven dome
- efficient heating elements, base structure and control technology ensure fast heat adjustment when the temperature needs to be raised
- the heat-storing mass in the roof and sides of the oven (total weight 416 kg) keeps the frying temperature constant even in continuous production and at high volumes
- the front heating element creates an infrared field that allows the pizzas to be baked very close to the opening of the oven
- a removable oven hatch that improves energy efficiency during preheating and breaks
- thanks to the design of the octagonal oven chamber and the oven opening, up to seven 35 cm pizzas can be baked in the oven at the same time
- thanks to the curved rear part, the oven can also be placed in a corner installation, saving space
- chamber size 1098x1154x165 mm

Oven digital interface functions:

- setting the chamber temperature (up to 530°C) and temperature display
- setting and display of the heating power (0-100%) of the roof and base elements
- activating / deactivating the front infrared heater
- oven chamber lighting
- baking timer
- oven timed heating
- cleaning program
- energy saving function: increases the power of the infrared heater, which helps to keep the heat inside the oven chamber

ACCESSORIES (to be ordered separately):

- stand cabinet
- an open stand, which also acts as a transport platform and allows the oven to be moved through a 750 mm wide door