

Practical, compact, stylish - all words that describe this particular product. Our model MIX85RK is a dual fuel pizza oven (wood and gas) with a rotating base adjustable for speed and direction of rotation, capable to bake up to 60 pizzas per hour. Very attractive and elegant with double door – one for the main baking chamber and additional door for the wood burning chamber. A separate drawer for the wood burning ashes and a gas burner with adjustable power. Modern mixed oven with very high durability and efficiency – this is what this model offers. Produced in two designs – silicone coating and mosaic finish with various color options.

Capacity	4 (1) 30 cm		Thermal Power	22 kW	
Productivity	60 (1) per hour		Gas Connection	3/4"	
Firewood Consumption	3 – 4 kg per hour		Gas Pressure Electrical	G30-31 37 mbar	G20 20 mbar
Gas Consumption	Natural Gas	LPG	Supply	230V/50Hz	
	3.0 mc/h	1.7 kg/h	Weight	950 kg	

