

|                                    |                                   |                                        |                                       |                                 |
|------------------------------------|-----------------------------------|----------------------------------------|---------------------------------------|---------------------------------|
| <b>Алматы</b> (7273)495-231        | <b>Иваново</b> (4932)77-34-06     | <b>Магнитогорск</b> (3519)55-03-13     | <b>Пермь</b> (342)205-81-47           | <b>Тверь</b> (4822)63-31-35     |
| <b>Ангарск</b> (3955)60-70-56      | <b>Ижевск</b> (3412)26-03-58      | <b>Москва</b> (495)268-04-70           | <b>Ростов-на-Дону</b> (863)308-18-15  | <b>Тольятти</b> (8482)63-91-07  |
| <b>Архангельск</b> (8182)63-90-72  | <b>Иркутск</b> (395)279-98-46     | <b>Мурманск</b> (8152)59-64-93         | <b>Рязань</b> (4912)46-61-64          | <b>Томск</b> (3822)98-41-53     |
| <b>Астрахань</b> (8512)99-46-04    | <b>Казань</b> (843)206-01-48      | <b>Набережные Челны</b> (8552)20-53-41 | <b>Самара</b> (846)206-03-16          | <b>Тула</b> (4872)33-79-87      |
| <b>Барнаул</b> (3852)73-04-60      | <b>Калининград</b> (4012)72-03-81 | <b>Нижний Новгород</b> (831)429-08-12  | <b>Саранск</b> (8342)22-96-24         | <b>Тюмень</b> (3452)66-21-18    |
| <b>Белгород</b> (4722)40-23-64     | <b>Калуга</b> (4842)92-23-67      | <b>Новокузнецк</b> (3843)20-46-81      | <b>Санкт-Петербург</b> (812)309-46-40 | <b>Ульяновск</b> (8422)24-23-59 |
| <b>Благовещенск</b> (4162)22-76-07 | <b>Кемерово</b> (3842)65-04-62    | <b>Ноябрьск</b> (3496)41-32-12         | <b>Саратов</b> (845)249-38-78         | <b>Улан-Удэ</b> (3012)59-97-51  |
| <b>Брянск</b> (4832)59-03-52       | <b>Киров</b> (8332)68-02-04       | <b>Новосибирск</b> (383)227-86-73      | <b>Севастополь</b> (8692)22-31-93     | <b>Уфа</b> (347)229-48-12       |
| <b>Владивосток</b> (423)249-28-31  | <b>Коломна</b> (4966)23-41-49     | <b>Омск</b> (3812)21-46-40             | <b>Симферополь</b> (3652)67-13-56     | <b>Хабаровск</b> (4212)92-98-04 |
| <b>Владикавказ</b> (8672)28-90-48  | <b>Кострома</b> (4942)77-07-48    | <b>Орел</b> (4862)44-53-42             | <b>Смоленск</b> (4812)29-41-54        | <b>Чебоксары</b> (8352)28-53-07 |
| <b>Владимир</b> (4922)49-43-18     | <b>Краснодар</b> (861)203-40-90   | <b>Оренбург</b> (3532)37-68-04         | <b>Сочи</b> (862)225-72-31            | <b>Челябинск</b> (351)202-03-61 |
| <b>Волгоград</b> (844)278-03-48    | <b>Красноярск</b> (391)204-63-61  | <b>Пенза</b> (8412)22-31-16            | <b>Ставрополь</b> (8652)20-65-13      | <b>Череповец</b> (8202)49-02-64 |
| <b>Вологда</b> (8172)26-41-59      | <b>Курск</b> (4712)77-13-04       | <b>Петрозаводск</b> (8142)55-98-37     | <b>Сургут</b> (3462)77-98-35          | <b>Чита</b> (3022)38-34-83      |
| <b>Воронеж</b> (473)204-51-73      | <b>Курган</b> (3522)50-90-47      | <b>Псков</b> (8112)59-10-37            | <b>Сыктывкар</b> (8212)25-95-17       | <b>Якутск</b> (4112)23-90-97    |
| <b>Екатеринбург</b> (343)384-55-89 | <b>Липецк</b> (4742)52-20-81      |                                        | <b>Тамбов</b> (4752)50-40-97          | <b>Ярославль</b> (4852)69-52-93 |

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# Технические характеристики на печи для пиццы компании **EMPERO GROUP**

**Виды товаров:** электрические вращающиеся печи, газовые вращающиеся печи, газовые печи со стационарным основанием, газовые печи на каменных плитах, дровяные вращающиеся печи, электрические одноярусные печи, электрические двухъярусные печи, электрические конвейерные печи, газовые конвейерные печи, турецкие печи для питы и пиццы.

## Electric Rotating Pizza Ovens



- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- Internal high: 170 mm
- Internal stone diameter: 1000 mm
- Door dimension: 500x140 mm
- Rotating bedplate provides homogeneous cooking refractory material.
- Stainless steel internal reservoir.
- Digital interior temperature indicator.

EMP.SPO.01-D

- 7 inch touch screen LCD control panel.

EMP.SPO.01 - EMP.SPO.01-D

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4

| Code         | Description                                       | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                                  |
|--------------|---------------------------------------------------|------------------|---|---|--------------|-----------|-------------|-------------------------------------------|
|              |                                                   | a                | b | c |              |           |             |                                           |
| EMP.SPO.01   | Electrical<br>Rotating Base<br>Pizza Oven         | 1200x1384x2000   |   |   | 331          | 3.32      | 17          | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |
| EMP.SPO.01-D | Digital Electrical<br>Rotating Base<br>Pizza Oven | 1200x1384x2000   |   |   | 331          | 3.32      | 17          | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |

## Gas Rotating Base Pizza Ovens



- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Fast and best cooking process through thermal stability.
- Rotating bedplate provides homogeneous cooking refractory material.
- Internal high: 450 mm
- Internal stone diameter: 1000 mm
- Door dimension: 500x140 mm

### EMP.SPO.04-D

- 7 inch touch screen LCD control panel.

### EMP.SPO.04 - EMP.SPO.04-D

- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h

| Code         | Description                                | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                                  |
|--------------|--------------------------------------------|------------------|---|---|--------------|-----------|-------------|-------------------------------------------|
|              |                                            | a                | b | c |              |           |             |                                           |
| EMP.SPO.04   | Gas Rotating<br>Base Pizza<br>Oven         | 1480x1724x1855   |   |   | 764          | 4.73      | 41.20       | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |
| EMP.SPO.04-D | Digital Gas<br>Rotating Base<br>Pizza Oven | 1480x1724x1855   |   |   | 764          | 4.73      | 41.20       | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |

## Gas Rotating Base Pizza Ovens



- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Rotating bedplate provides homogeneous cooking refractory material.
- Internal high: 450 mm
- Internal stone diameter: 1200 mm
- Door dimension: 500x250 mm

### EMP.SPO.02-D

- 7 inch touch screen LCD control panel.

### EMP.SPO.02

- Gas Consumption (ng): 5,07 m3/h
- Gas Consumption (lpg): 4,08 kg/h

| Code         | Description                                | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                                   |
|--------------|--------------------------------------------|------------------|---|---|--------------|-----------|-------------|--------------------------------------------|
|              |                                            | a                | b | c |              |           |             |                                            |
| EMP.SPO.02   | Gas Rotating<br>Base Pizza<br>Oven         | 1965x2127x2113   |   |   | 1500         | 8.84      | 48          | Ø 300 mm 9<br>pizza<br>130 pizza /<br>hour |
| EMP.SPO.02-D | Digital Gas<br>Rotating Base<br>Pizza Oven | 1965x2127x2113   |   |   | 1500         | 8.84      | 48          | Ø 300 mm 9<br>pizza<br>130 pizza /<br>hour |

## Gas Fixed Base Pizza Ovens



- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Internal high: 450 mm
- Thermostatic heating.
- 1100x1000 mm refractor stone.
- Stone interior reservoir.
- Pizza capacity:
- 9 pieces of Ø 300 mm, 130 pizza / hour.

### EMP.SPO.03-D

- 7 inch touch screen LCD control panel.

### EMP.SPO.03 - EMP.SPO.03-D

- Gas Consumption (ng): 3 m3/h
- Gas Consumption (lpg): 2,73 kg/h

| Code         | Description                             | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                                   |
|--------------|-----------------------------------------|------------------|---|---|--------------|-----------|-------------|--------------------------------------------|
|              |                                         | a                | b | c |              |           |             |                                            |
| EMP.SPO.03   | Gas Fixed Base<br>Pizza Oven            | 1480x1724x1855   |   |   | 755          | 4.74      | 28.70       | Ø 300 mm 9<br>pizza<br>130 pizza /<br>hour |
| EMP.SPO.03-D | Digital Gas<br>Fixed Base<br>Pizza Oven | 1480x1724x1855   |   |   | 755          | 4.74      | 28.70       | Ø 300 mm 9<br>pizza<br>130 pizza /<br>hour |

## Gas Stone-Based Pizza Ovens



- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.

| Code            | Description               | Interior Dimensions<br>mm | Dimensions<br>mm | Weight<br>kg | Net<br>m3 | Power<br>kw |
|-----------------|---------------------------|---------------------------|------------------|--------------|-----------|-------------|
| EMP.SPO.H-60    | Gas Stone Base Pizza Oven | Ø 600                     | 755x815x1465     | 114          | 0.47      | 11          |
| EMP.SPO.H-70    | Gas Stone Base Pizza Oven | Ø 700                     | 850x920x1450     | 145          | 0.65      | 11          |
| EMP.SPO.H-60-AS | Bottom Stand              |                           | 710x705x822      | 26           | 0.41      |             |
| EMP.SPO.H-70-AS | Bottom Stand              |                           | 780x780x822      | 29           | 0.50      |             |

## Wood Stone-Based Pizza Ovens



- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.

| Code            | Description                 | Interior Dimensions mm | Dimensions mm | Weight kg | Net m3 | Power kw |
|-----------------|-----------------------------|------------------------|---------------|-----------|--------|----------|
| EMP.SPO.H-60-W  | Wood Stone-Based Pizza Oven | Ø 600                  | 755x815x1465  | 114       | 0.47   | 11       |
| EMP.SPO.H-70-W  | Wood Stone-Based Pizza Oven | Ø 700                  | 850x920x1450  | 145       | 0.65   | 11       |
| EMP.SPO.H-60-AS | Bottom Stand                |                        | 710x705x822   | 26        | 0.41   |          |
| EMP.SPO.H-70-AS | Bottom Stand                |                        | 780x780x822   | 29        | 0.50   |          |

## Gas Stone-Based Pizza Ovens



- Adjustable cooking temperature between 0/400 °C
- Internal diameter: 600x600 mm
- Internal high: 385 mm
- Door dimension: 365x210 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.

| Code       | Description               | Interior Dimensions<br>mm | Dimensions<br>mm | Weight<br>kg | Net<br>m3 | Power<br>kw |
|------------|---------------------------|---------------------------|------------------|--------------|-----------|-------------|
| PLF.PLS.D5 | Gas Stone Base Pizza Oven | 600x600                   | 860x990x1760     | 117          | 0.61      | 11.95       |
| AS.PLF.D5  | Bottom Stand              |                           | 827x777x950      | 19           | 0.61      |             |

## Wood Stone-Based Pizza Ovens



- Cooking temperature between 0/400 °
- Internal diameter: 600x600 m
- Internal high: 385 m
- Door dimension: 365x210 m
- Stainless steel internal reservoir .
- Manuel interior temperature indicato .

| Code         | Description                 | Internal Dimensions<br>mm | Dimensions<br>mm | Weight<br>kg | Net<br>m3 | Power<br>kw |
|--------------|-----------------------------|---------------------------|------------------|--------------|-----------|-------------|
| PLF.PLS.D5-W | Wood Stone-Based Pizza Oven | 600x600                   | 860x990x1760     | 117          | 0.61      | 11.95       |
| AS.PLF.D5    | Bottom Stand                |                           | 827x777x950      | 19           | 0.61      |             |

## Gas and Wood Rotating Pizza Ovens



- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Adaptable to operate with gas or wood.
- Internal high: 515 mm
- Internal stone diameter: 1000 mm
- Door dimension: 650x270 mm
- Fast and best cooking process through thermal stability.
- Thermostatic heating.
- Rotating bedplate provides homogeneous cooking.
- Baking bedplate made by refractory material.
- Stone interior reservoir.

### EMP.SPO.05-D

- 7 inch touch screen LCD control panel.

### EMP.SPO.05 - EMP.SPO.05-D

- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h

| Code         | Description                              | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                                  |
|--------------|------------------------------------------|------------------|---|---|--------------|-----------|-------------|-------------------------------------------|
|              |                                          | a                | b | c |              |           |             |                                           |
| EMP.SPO.05   | Gas and Wood Rotating Pizza Oven         | 1650x1705x1970   |   |   | 865          | 5.54      | 41.20       | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |
| EMP.SPO.05-D | Digital Gas and Wood Rotating Pizza Oven | 1650x1705x1970   |   |   | 865          | 5.54      | 41.20       | Ø 300 mm 6<br>pizza<br>75 pizza /<br>hour |

## Gas Pizza Ovens



- Adaptable LPG or NG
- Adjustable cooking temperature between: 0/400 °C
- Independent top and bottom burners.
- Magnet Safety valves.
- Special stone floor.
- Stainless Steel oven inside.
- 4 different color options.

### PLF.PLS.D1 / PLF.PLS.D2

- Gas Consumption (ng): 3,59 m3/h
- Gas Consumption (lpg): 2,10 kg/h

### PLF.PLS.D3 / PLF.PLS.D4

- Gas Consumption (ng): 3,20 m3/h
- Gas Consumption (lpg): 1,48 kg/h

| Code       | Description    | Dimensions<br>mm |   |   | Weight<br>kg | Interior<br>Dimensions<br>mm | Net<br>m3 | Power<br>kw |
|------------|----------------|------------------|---|---|--------------|------------------------------|-----------|-------------|
|            |                | a                | b | c |              |                              |           |             |
| PLF.PLS.D1 | Gas Pizza Oven | 1265x1480x800    |   |   | 260          | 1000x950                     | 1.50      | 34          |
| PLF.PLS.D2 | Gas Pizza Oven | 1265x1730x800    |   |   | 299          | 950x1250                     | 1.75      | 34          |
| AS.PLF.D1  | Bottom Stand   | 1177x1201x930    |   |   | 66           |                              | 1.31      |             |
| AS.PLF.D2  | Bottom Stand   | 1177x1445x930    |   |   | 74           |                              | 1.58      |             |
| PLF.PLS.D3 | Gas Pizza Oven | 1062x1037x800    |   |   | 169          | 750x600                      | 0.88      | 30.40       |
| PLF.PLS.D4 | Gas Pizza Oven | 1062x1237x800    |   |   | 194          | 750x800                      | 1.05      | 30.40       |
| AS.PLF.D3  | Bottom Stand   | 977x827x930      |   |   | 44           |                              | 0.75      |             |
| AS.PLF.D4  | Bottom Stand   | 977x1027x930     |   |   | 50           |                              | 0.93      |             |

## Gas Pitta and Turkish Pizza Ovens (with Safety Valve)



- Lpg or Natural Gas.
- Magnet safety valve taps.
- Working temperature: 180/200 °C
- 300x300x35 mm firebrick coated into the oven.
- Pearlitized rock wool isolation at the top of oven.
- Ceramic outer coating in the desired color.

### PLF.D1

- Gas Consumption (ng): 2,32 m3/h
- Gas Consumption (lpg): 1,72 kg/h

### PLF.D2

- Gas Consumption (ng): 2,85 m3/h
- Gas Consumption (lpg): 2,11 kg/h

### PLF.D4

- Gas Consumption (ng): 3,17 m3/h
- Gas Consumption (lpg): 2,35 kg/h

### PLF.D5

- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h

| Code   | Description                                         | Dimensions<br>mm    |   |   | Interior<br>Dimensions<br>mm | Net<br>m3 | Power<br>kw |
|--------|-----------------------------------------------------|---------------------|---|---|------------------------------|-----------|-------------|
|        |                                                     | a                   | b | c |                              |           |             |
| PLF.D1 | Gas Pitta and<br>Turkish Pizza<br>With Safety Valve | 1200x1200x1720/2020 |   |   | 1000x1000                    | 2.5       | 22          |
| PLF.D2 | Gas Pitta and<br>Turkish Pizza<br>With Safety Valve | 1200x1400x1720/2020 |   |   | 1000x1200                    | 2.9       | 27          |
| PLF.D4 | Gas Pitta and<br>Turkish Pizza<br>With Safety Valve | 1400x1600x1720/2020 |   |   | 1200x1400                    | 3.9       | 30          |
| PLF.D5 | Gas Pitta and<br>Turkish Pizza<br>With Safety Valve | 1600x1800x1720/2020 |   |   | 1400x1600                    | 4.9       | 35          |
| FÖT.00 | Marble Top<br>Counter                               | 1400x1000x1000      |   |   |                              | 1.4       |             |

## Electric Gold Midi Pizza Ovens



- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating degree for each layer.
- Homogenous heat distribution.
- Thermostat control.
- Baking bedplate made by refractory material.

### EMP.GF.01-S

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x2,5

### EMP.GF.01-D

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x4

| Code        | Description                          | Dimension<br>mm |   |   | Interior Dimensions<br>mm | Weight<br>kg | Net<br>m <sup>3</sup> | Power<br>kw | Capacity                 |
|-------------|--------------------------------------|-----------------|---|---|---------------------------|--------------|-----------------------|-------------|--------------------------|
|             |                                      | a               | b | c |                           |              |                       |             |                          |
| EMP.GF.01-S | Gold Midi Pizza Oven<br>Single Layer | 1134x1091x710   |   |   | 700x700x164               | 60           | 0.88                  | 7.5         | Ø 340<br>mmx4<br>Pizza   |
| EMP.GF.01-D | Gold Midi Pizza Oven<br>Double Layer | 1134x1091x1032  |   |   | 700x700x164               | 120          | 1.28                  | 15          | Ø 340<br>mmx4+4<br>Pizza |
| EMP.GS.01   | Oven Bottom Stand                    | 1134x890x930    |   |   |                           | 49           | 0.94                  |             |                          |

## Electric Gold Maxi Pizza Ovens



- Maximum temperature: 400 °C
- Adjustable top and bottom heating degree for each layer
- Homogenous heat distribution
- Thermostat control.
- Baking bedplate made by refractory material.

### EMP.GF.02-S

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.GF.02-D

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4

| Code        | Description                          | Dimension<br>mm |   |   | Interior Dimensions<br>mm | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity                    |
|-------------|--------------------------------------|-----------------|---|---|---------------------------|--------------|-----------|-------------|-----------------------------|
|             |                                      | a               | b | c |                           |              |           |             |                             |
| EMP.GF.02-S | Gold Maxi Pizza Oven<br>Single Layer | 1486x1091x710   |   |   | 1055x700x164              | 105          | 1.15      | 10          | Ø 340<br>mm<br>6 Pizza      |
| EMP.GF.02-D | Gold Maxi Pizza Oven<br>Double Layer | 1486x1091x1032  |   |   | 1055x700x164              | 249          | 1.67      | 20          | Ø 340<br>mm<br>6+6<br>Pizza |
| EMP.GS.02   | Oven Bottom Stand                    | 1486x890x430    |   |   |                           | 62           | 1.23      |             |                             |

## Electrical Single Layer Pizza Ovens



- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.

### EMP.4 / EMP.5 / EMP.6

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2.5

### EMP.8 / EMP.9

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4

| Code     | Description                        | Dimension mm  |   |   | Interior Dimensions mm | Weight kg | Net m3 | Power kw | Capacity           |
|----------|------------------------------------|---------------|---|---|------------------------|-----------|--------|----------|--------------------|
|          |                                    | a             | b | c |                        |           |        |          |                    |
| EMP.4    | Electrical Single Layer Pizza Oven | 825x710x390   |   |   | 525x525x145            | 56        | 0.23   | 5.4      | Ø 250 mm x 4 Pizza |
| EMP.5    | Electrical Single Layer Pizza Oven | 890x810x435   |   |   | 620x620x174            | 70        | 0.31   | 5.7      | Ø 300 mm 4 Pizza   |
| EMP.6    | Electrical Single Layer Pizza Oven | 1190x810x435  |   |   | 920x620x174            | 90        | 0.41   | 7.5      | Ø 300 mm 5 Pizza   |
| EMP.8    | Electrical Single Layer Pizza Oven | 965x900x435   |   |   | 705x705x145            | 75        | 0.38   | 5.5      | Ø 330 mm 4 Pizza   |
| EMP.9    | Electrical Single Layer Pizza Oven | 1190x1100x435 |   |   | 920x920x174            | 99        | 0.78   | 15       | Ø 300 mm 9 Pizza   |
| EMP.AS.4 | Oven Bottom Stand                  | 825x610x850   |   |   |                        | 26        | 0.43   |          |                    |
| EMP.AS.5 | Oven Bottom Stand                  | 890x730x850   |   |   |                        | 29        | 0.55   |          |                    |
| EMP.AS.6 | Oven Bottom Stand                  | 1190x730x850  |   |   |                        | 34        | 0.74   |          |                    |
| EMP.AS.8 | Oven Bottom Stand                  | 965x800x850   |   |   |                        | 37        | 0.65   |          |                    |
| EMP.AS.9 | Oven Bottom Stand                  | 1250x1120x850 |   |   |                        | 41        | 1.19   |          |                    |

## Electrical Two Layer Pizza Ovens



- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.

EMP.4+4 / EMP.5+5 / EMP.6+6

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x2.5

EMP.8+8 / EMP.9+9

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x4

| Code     | Description                     | Dimension mm  |   |   | Interior Dimensions mm | Weight kg | Net m <sup>3</sup> | Power kw | Capacity           |
|----------|---------------------------------|---------------|---|---|------------------------|-----------|--------------------|----------|--------------------|
|          |                                 | a             | b | c |                        |           |                    |          |                    |
| EMP.4+4  | Electrical Two Layer Pizza Oven | 825x710x670   |   |   | 525x525x145            | 95        | 0.40               | 10.9     | Ø 250 mm 4+4 Pizza |
| EMP.5+5  | Electrical Two Layer Pizza Oven | 890x810x760   |   |   | 620x620x174            | 120       | 0.53               | 11.4     | Ø 300 mm 4+4 Pizza |
| EMP.6+6  | Electrical Two Layer Pizza Oven | 1190x810x760  |   |   | 920x620x174            | 152       | 0.70               | 15       | Ø 300 mm 5+5 Pizza |
| EMP.8+8  | Electrical Two Layer Pizza Oven | 965x900x760   |   |   | 705x705x145            | 150       | 0.66               | 11       | Ø 330 mm 4+4 Pizza |
| EMP.9+9  | Electrical Two Layer Pizza Oven | 1190x1100x760 |   |   | 920x920x174            | 208       | 1.25               | 30       | Ø 300 mm 9+9 Pizza |
| EMP.AS.4 | Oven Bottom Stand               | 825x610x850   |   |   |                        | 26        | 0.43               |          |                    |
| EMP.AS.5 | Oven Bottom Stand               | 890x730x850   |   |   |                        | 29        | 0.55               |          |                    |

|          |                   |               |  |    |      |  |  |
|----------|-------------------|---------------|--|----|------|--|--|
| EMP.AS.6 | Oven Bottom Stand | 1190x730x850  |  | 34 | 0.74 |  |  |
| EMP.AS.8 | Oven Bottom Stand | 965x800x850   |  | 37 | 0.65 |  |  |
| EMP.AS.9 | Oven Bottom Stand | 1250x1120x850 |  | 41 | 1.19 |  |  |

## Gas Single Layer Pizza Ovens



- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

### EMP.4G / EMP.6G

- Gas Consumption (ng): 1,70 m3/h
- Gas Consumption (lpg): 1,21 kg/h

### EMP.9G

- Gas Consumption (ng): 2,30 m3/h
- Gas Consumption (lpg): 1,90 kg/h

| Code     | Description                 | Dimension mm  |   |   | Interior Dimensions mm | Weight kg | Net m3 | Power kw | Capacity           |
|----------|-----------------------------|---------------|---|---|------------------------|-----------|--------|----------|--------------------|
|          |                             | a             | b | c |                        |           |        |          |                    |
| EMP.4G   | Gas Single Layer Pizza Oven | 1100x950x520  |   |   | 615x615x150            | 109       | 0.54   | 16.10    | Ø 300 mm x 4 Pizza |
| EMP.6G   | Gas Single Layer Pizza Oven | 1400x950x520  |   |   | 615x615x150            | 135       | 0.70   | 16.10    | Ø 300 mm x 6 Pizza |
| EMP.9G   | Gas Single Layer Pizza Oven | 1400x1250x520 |   |   | 915x915x150            | 175       | 0.91   | 22       | Ø 300 mm x 9 Pizza |
| EMP.4G-S | Oven Bottom Stand           | 910x865x850   |   |   |                        | 41        | 0.67   |          |                    |
| EMP.6G-S | Oven Bottom Stand           | 1208x865x850  |   |   |                        | 47        | 0.89   |          |                    |
| EMP.9G-S | Oven Bottom Stand           | 1165x865x850  |   |   |                        | 55        | 0.85   |          |                    |

## Gas Two Layer Pizza Ovens



- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

### EMP.4+4G / EMP.6+6G

- Gas Consumption (ng): 3,40 m3/h
- Gas Consumption (lpg): 2,42 kg/h

### EMP.9+9G

- Gas Consumption (ng): 5,07 m3/h
- Gas Consumption (lpg): 3,80 kg/h

| Code     | Description              | Dimension mm  |   |   | Interior Dimensions mm | Weight kg | Net m3 | Power kw | Capacity           |
|----------|--------------------------|---------------|---|---|------------------------|-----------|--------|----------|--------------------|
|          |                          | a             | b | c |                        |           |        |          |                    |
| EMP.4+4G | Gas Two Layer Pizza Oven | 1100x950x990  |   |   | 615x615x150            | 221       | 1.03   | 32.20    | Ø 300 mm 4+4 Pizza |
| EMP.6+6G | Gas Two Layer Pizza Oven | 1400x950x990  |   |   | 615x615x150            | 295       | 1.32   | 32.20    | Ø 300 mm 6+6 Pizza |
| EMP.9+9G | Gas Two Layer Pizza Oven | 1400x1220x990 |   |   | 915x915x150            | 345       | 1.69   | 48       | Ø 300 mm 9+9 Pizza |
| EMP.4G-S | Oven Bottom Stand        | 908x865x850   |   |   |                        | 41        | 0.67   |          |                    |
| EMP.6G-S | Oven Bottom Stand        | 1208x865x850  |   |   |                        | 47        | 0.89   |          |                    |
| EMP.9G-S | Oven Bottom Stand        | 1165x865x850  |   |   |                        | 55        | 0.85   |          |                    |

## Electrical Conveyor Pizza Ovens



- Microprocessor (PLC) controlled programming
- Programmed memory or non-program manual working memory
- Complete stainless steel body
- Low electric consumption and homogeneous cooking.
- Easy to use with LCD touch screen
- Baking time range from 1 min to 60 min
- Save time with fast and efficient work.
- Low energy consumption.

### EMP.50E-1340

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x2.5

### EMP.60E-1530

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x2.5

| Code               | Description                          | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m <sup>3</sup> | Power<br>kw | Band Dimensions<br>mm |
|--------------------|--------------------------------------|------------------|---|---|--------------|-----------------------|-------------|-----------------------|
|                    |                                      | a                | b | c |              |                       |             |                       |
| EMP.50E-1340       | Electrical<br>Conveyor Pizza<br>Oven | 1710x1146x452    |   |   | 141          | 0.88                  | 12.5        | 535x1360              |
| EMP.60E-1530       | Electrical<br>Conveyor Pizza<br>Oven | 1965x1236x452    |   |   | 192          | 1.09                  | 13          | 610x1575              |
| EMP.50-1340-<br>AS | Oven Bottom<br>Stand                 | 720x935x650      |   |   | 20           | 0.43                  |             |                       |
| EMP.60-1530-<br>AS | Oven Bottom<br>Stand                 | 1025x950x590     |   |   | 21           | 0.55                  |             |                       |

## Gas Conveyor Pizza Ovens



- Microprocessor (PLC) controlled programming
- Programmed memory or non-program manual working memory
- Complete stainless steel body
- Low gas consumption and homogeneous cooking.
- Easy to use with LCD touch screen
- Baking time range from 1 min to 60 min
- Save time with fast and efficient work.
- Low gas consumption.
- Lpg or Natural Gas.

### EMP.50G-1340

- Gas Consumption (ng): 1,90 m3/h
- Gas Consumption (lpg): 1,41 kg/h

### EMP.60G-1530

- Gas Consumption (ng): 1,90 m3/h
- Gas Consumption (lpg): 1,41 kg/h

| Code               | Description                | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Band Dimensions<br>mm |
|--------------------|----------------------------|------------------|---|---|--------------|-----------|-------------|-----------------------|
|                    |                            | a                | b | c |              |           |             |                       |
| EMP.50G-1340       | Gas Conveyor<br>Pizza Oven | 1710x1075x575    |   |   | 141          | 1.05      | 18          | 535x1360              |
| EMP.60G-1530       | Gas Conveyor<br>Pizza Oven | 1965x1185x575    |   |   | 200          | 1.22      | 18          | 610x1575              |
| EMP.50-1340-<br>AS | Oven Bottom<br>Stand       | 720x935x650      |   |   | 20           | 0.43      |             |                       |
| EMP.60-1530-<br>AS | Oven Bottom<br>Stand       | 1025x950x590     |   |   | 21           | 0.55      |             |                       |

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