Электрические ярусные печи Pyralis, Entry Max, Compact, 550

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Магнитогорск (3519)55-03-13

Беларусь +(375)257-127-884

Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

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Киргизия +996(312)96-26-47

Ready for stand-alone installation (NOT for use under another oven or extraction hood)

Code	Model		Dimension	ns LxWxH cm				
P08PY10064	PY M4		\longleftrightarrow	113		103	\uparrow	40
	Control		Chamber	height cm		Cooking sui	face cm	
	Manual		15			70x	70	
	Pizza Capacity			Max Tempe	rature		Weight Kg	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	4 x Ø 30	0/34		450	°C		115	
	Total Power KW	Voltage V	Phases Ph	1		Frequency	Hz	
	6,60	400	3N-	+ Τ		50/6	60	



P08PY10064

Model PY M4

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

It is equipped with high-

technology and can be

refractory chamber for

even greater thermal

efficiency.

ordered with a complete

performance Activestone

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%,

Excellent Performance:

intensive use and various

types of dough, ensuring

Robust, suitable for

even baking.

compared to a traditional heating system.

Dual internal 12V lighting and double glass for greater heat preservation.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Stainless Steel Aspirating Hood, ø outlet 200mm.

The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33 cm.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

Controlled opening and closing chimney valve.

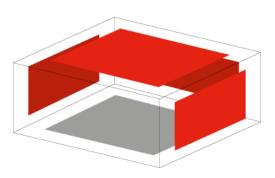
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Model

P08PY10064

PY M4

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013

Model

P08PY10064

PY M4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY10064

PY M4

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

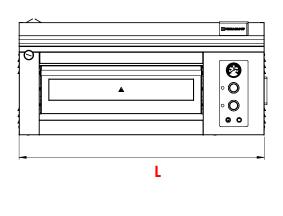
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

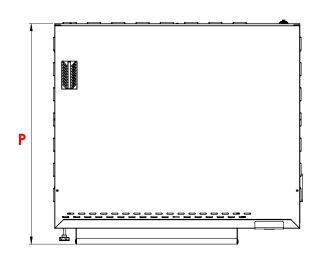


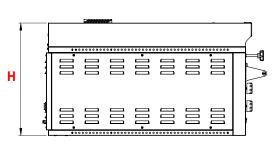
Code

Model PY M4

P08PY10064







COD	DIMENSIONS (cm) L x P x H
P08PY10064	113x103x40
P08PY12069	113x103x40
P08PY10065	113x138x40
P08PY12070	113x138x40
P08PY10066	148x103x40
P08PY12071	148x103x40
P08PY10067	148x138x40
P08PY12072	148x138x40
P08PY10068	113x103x72
P08PY12073	113x103x72
P08PY10069	113x138x72
P08PY12074	113x138x72
P08PY10070	148x103x72
P08PY12075	148x103x72
P08PY10071	148x138x72
P08PY12076	148x138x72
	P08PY10064 P08PY12069 P08PY10065 P08PY12070 P08PY10066 P08PY12071 P08PY10067 P08PY12072 P08PY10068 P08PY12073 P08PY10069 P08PY12074 P08PY10070 P08PY12075 P08PY10071

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimension	ns LxWxH cm				
P08PY12069	PY D4		\longleftrightarrow	113		103	\uparrow	40
	Control		Chamber	height cm		Cooking sur	face cm	
000	Digital		15			70x	70	
	Pizza Capacity			Max Tempe	erature		Weight Ko	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	4 x Ø 3	0/34		450	°C		115	
	Total Power KW	Voltage V	Phases Ph	٦		Frequency I	Нz	
(<u> </u> 1 <u>/</u> / <u>/</u>	6,60	400	3N-	+T		50/6	60	



P08PY12069

Model PY D4

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance:Robust, suitable for

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting and double glass for greater heat preservation. Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

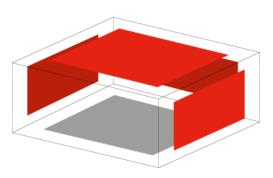
Code

Model

P08PY12069

PY D4

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013

Model

P08PY12069

PY D4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY12069

PY D4

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

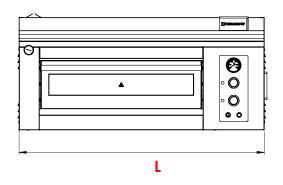


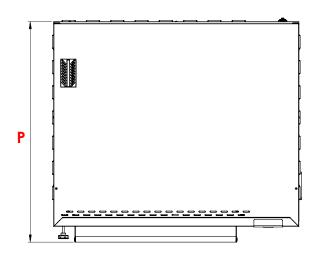
Code

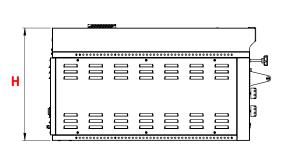
Model

P08PY12069

PY D4







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimension	ns LxWxH cm				
P08PY10065	PY M6		\longleftrightarrow	113		138	\uparrow	40
	Control		Chamber	height cm		Cooking sui	rface cm	
	Manual		15			70x	105	
	Pizza Capacity			Max Tempe	rature		Weight K	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	6 x Ø 30	0/34		450	°C		129	
	Total Power KW	Voltage V	Phases Ph	ì		Frequency	Hz	
	8,88	400	3N-	+ Τ		50/6	60	



P08PY10065

Model PY M6

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Robust, suitable for intensive use and various types of dough, ensuring

even baking.

Excellent Performance:

guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front

Style, quality, and the The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33 of house" installations.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

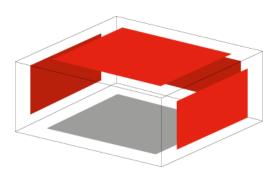
Controlled opening and closing chimney valve.

Model

P08PY10065

PY M6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY10065

PY M6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P08PY10065

PY M6

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

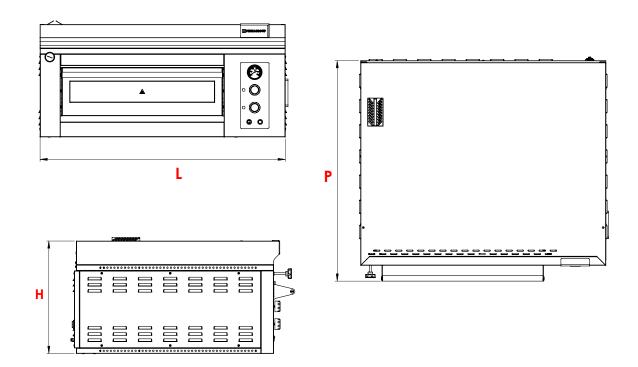
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Code

PY M6

P08PY10065



MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimension	ns LxWxH cm				
P08PY12070	PY D6		\longleftrightarrow	113		138	\downarrow	40
	Control		Chamber	height cm		Cooking sur	rface cm	
000	Digital		15			70x	105	
	Pizza Capacity			Max Tempe	rature		Weight K	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	6 x Ø 30	0/34		450	°C		129	
	Total Power KW	Voltage V	Phases Ph	1		Frequency	Hz	
4	8,88	400	3N-	⊦T		50/6	60	



P08PY12070

Model PY D6

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance: Robust, suitable for

intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

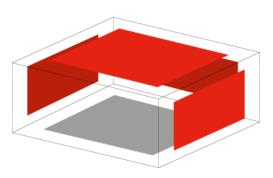
Code

Model

P08PY12070

PY D6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY12070

PY D6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P08PY12070

PY D6

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111×151,3×29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

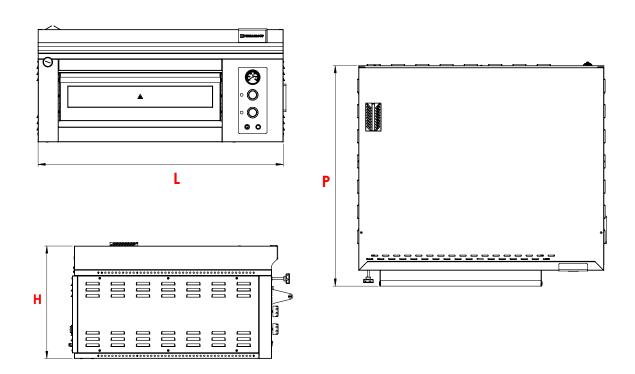
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Code

PY D6

P08PY12070



MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	•	Dimension	ns LxWxH cm		<u> </u>		
P08PY10066	PY M6L			148		103	\uparrow	40
	Control		Chamber I	height cm		Cooking su	rface cm	
	Manual		15			105>	×70	
	Pizza Capacity		_	Max Temper	rature		Weight Kg	j
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	6 x Ø 30	0/34		450	°C		139	
	Total Power KW	Voltage V	Phases Ph			Frequency	Hz	
	9,00	400	3N+	-T		50/	60	



Model

P08PY10066

PY M6L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

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It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Dual internal 12V lighting and double glass for greater heat preservation. Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front"

of house" installations.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Stainless Steel Aspirating Hood, ø outlet 200mm. The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

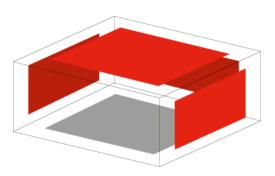
Controlled opening and closing chimney valve.

Model

P08PY10066

PY M6L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Model

P08PY10066

PY M6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY10066

PY M6L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

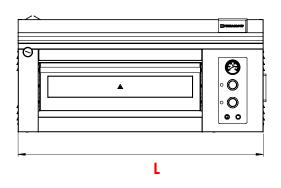


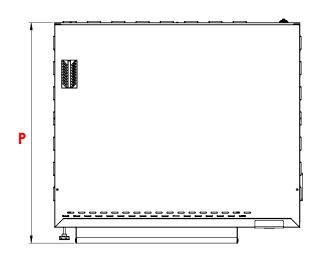
Code

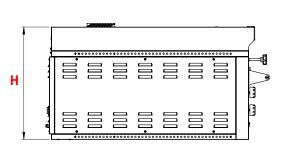
Model

P08PY10066









MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimensions LxWxH cm						
P08PY12071	PY D6L		\longleftrightarrow	148		103	\downarrow	40	
	Control		Chamber I	height cm		Cooking surf	ace cm		
000	Digital		15	15			105×70		
	Pizza Capacity			Max Temper	rature		Weight Ko	9	
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	6 x Ø 30	0/34		450	°C		139		
	Total Power KW	Voltage V	Phases Ph	l		Frequency H	lz		
4	9,00	400	3N+	⊦T		50/6	50		



P08PY12071

Model PY D6L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

It is equipped with highperformance Activestone technology and can be time and energy ordered with a complete refractory chamber for even greater thermal heating system. efficiency.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Ultra-fast heating with a 50% reduction in heating consumption up to 25%, compared to a traditional

Dual internal 12V lighting and double glass for greater heat preservation.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Stainless Steel Aspirating Hood, ø outlet 200mm.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

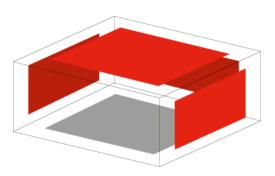
Controlled opening and closing chimney valve.

Model

P08PY12071

PY D6L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Model

P08PY12071

PY D6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P08PY12071

PY D6L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

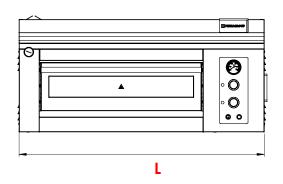


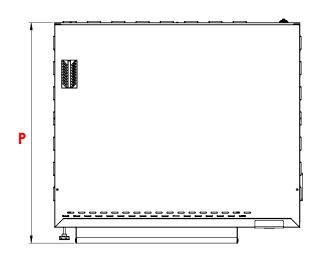
Code

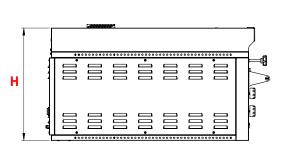
Model

P08PY12071

PY D6L







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimension	ns LxWxH cm				
P08PY10067	PY M9		\longleftrightarrow	148		138	\downarrow	40
	Control		Chamber I	neight cm		Cooking su	rface cm	
	Manual		15			105>	<105	
	Pizza Capacity			Max Tempe	rature		Weight Ko	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	9 x Ø 3	0/34		450	°C		159	
	Total Power KW	Voltage V	Phases Ph			Frequency	Hz	
	13,32	400	3N+	-T		50/	60	



P08PY10067

Model PY M9

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance: Robust, suitable for

intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

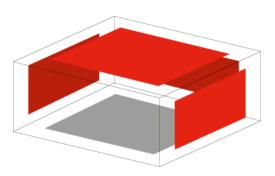
Controlled opening and closing chimney valve.

Model

P08PY10067

PY M9

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64016

Model

P08PY10067

PY M9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY10067

PY M9

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

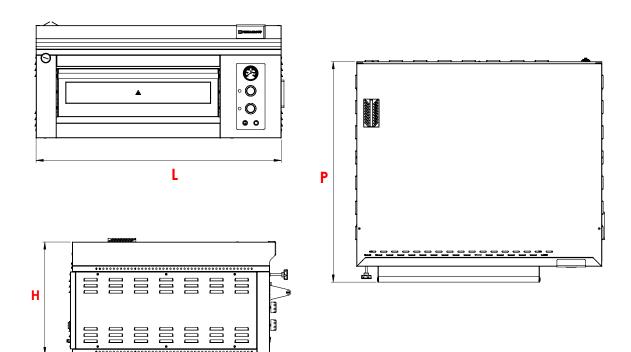
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Code

Model PY M9

P08PY10067



MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model		Dimensions LxWxH cm						
P08PY12072	PY D9		\longleftrightarrow	148		138	\uparrow	40	
	Control		Chamber I	height cm		Cooking sur	face cm		
000	Digital		15			105>	(105		
	Pizza Capacity			Max Temper	ature		Weight Ko	9	
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	9 x Ø 30	/34		450	°C		159		
	Total Power KW	Voltage V	Phases Ph			Frequency	Hz		
4	13,32	400	3N+	+T		50/6	60		



P08PY12072

Model PY D9

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance: Robust, suitable for

intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

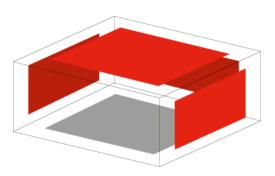
Code

Model

P08PY12072

PY D9

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64016

Model

P08PY12072

PY D9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY12072

PY D9

Accessories



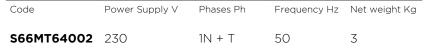
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$



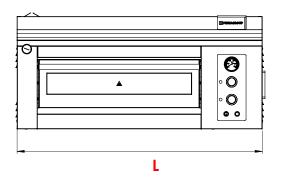


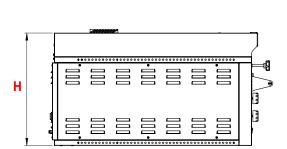
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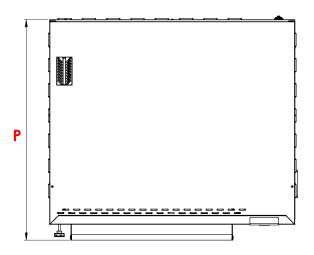
Model

P08PY12072

PY D9







Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm					
P08PY10068	PY M8	\longleftrightarrow 113 \nearrow	103				
	Control	Chamber height cm	Cooking surface cm				
	Manual	15	70×70				
	Pizza Capacity	Max Temperature	Weight Kg				
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	4 x Ø 30/34 (x2)	1 450 °C	183				
	Total Power KW Voltage V	Phases Ph	Frequency Hz				
	13,20 400	3N+T	50/60				



P08PY10068

Model PY M8

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

It is equipped with high-

technology and can be

refractory chamber for

even greater thermal

efficiency.

ordered with a complete

performance Activestone

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%,

Excellent Performance:

intensive use and various

types of dough, ensuring

Robust, suitable for

even baking.

compared to a traditional heating system.

Dual internal 12V lighting and double glass for greater heat preservation.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Stainless Steel Aspirating Hood, ø outlet 200mm.

The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

Controlled opening and closing chimney valve.

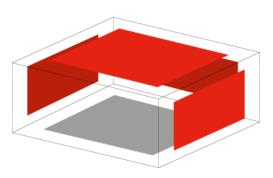
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Model

P08PY10068

PY M8

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017

Model

P08PY10068

PY M8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY10068

PY M8

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

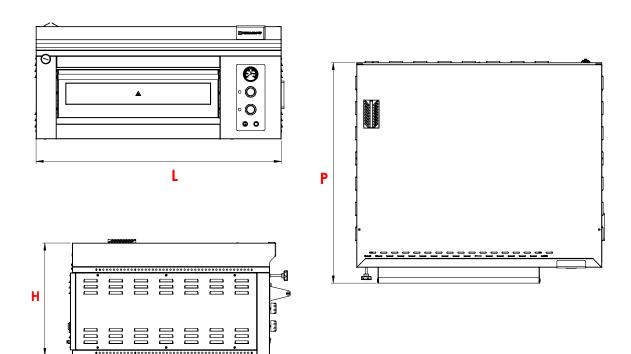
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Code

Model PY M8

P08PY10068



MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm PY D8 / 103 72 113 P08PY12073 Control Cooking surface cm Chamber height cm 15 70×70 Digital Pizza Capacity Max Temperature Weight Kg 4 x Ø 30/34 (x2) 450 °C 183 Total Power KW Voltage V Phases Ph 3N+T 50/60 13,20 400



P08PY12073

Model PY D8

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance: Robust, suitable for

intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

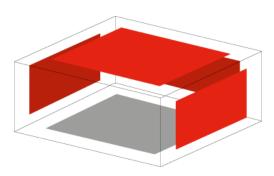
Controlled opening and closing chimney valve.

Model

P08PY12073

PY D8

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017

Model

P08PY12073

PY D8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY12073

PY D8

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h

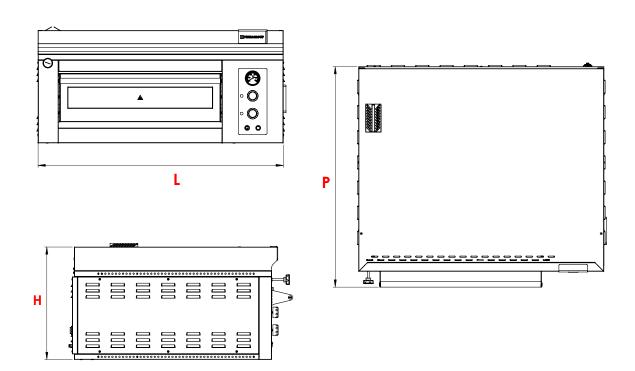
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Code

Model PY D8

P08PY12073



MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm PY M12 / 138 72 113 P08PY10069 Control Cooking surface cm Chamber height cm 15 70x105 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 217 Total Power KW Voltage V Phases Ph 3N+T 50/60 17,76 400



Model

P08PY10069

PY M12

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting and double glass for greater heat preservation. Stainless Steel Aspirating Hood, ø outlet 200mm.

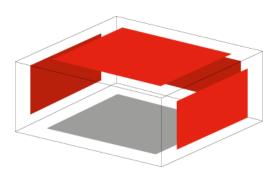
Controlled opening and closing chimney valve.

Model

P08PY10069

PY M12

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018

Model

P08PY10069

PY M12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY10069

PY M12

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

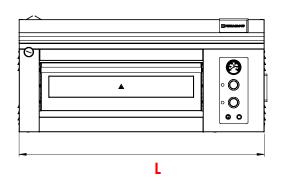


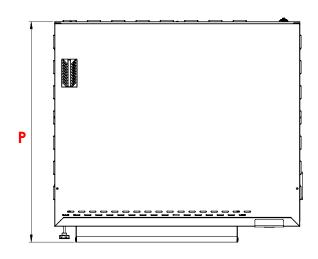
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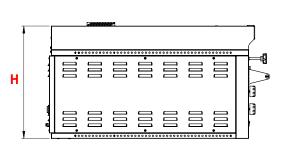
Model

P08PY10069

PY M12







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm **PY D12** / 138 72 113 P08PY12074 Control Cooking surface cm Chamber height cm 15 70x105 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 217 Total Power KW Voltage V Phases Ph 3N+T 50/60 17,76 400



P08PY12074

Model **PY D12**

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

even baking.

Excellent Performance: Robust, suitable for intensive use and various types of dough, ensuring

Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

Style, quality, and the

guarantee of Made in

The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

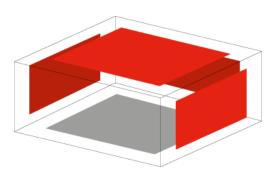
Controlled opening and closing chimney valve.

Model

P08PY12074

PY D12

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018

Model

P08PY12074

PY D12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

᠑ S66RU65003



Model

P08PY12074

PY D12

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

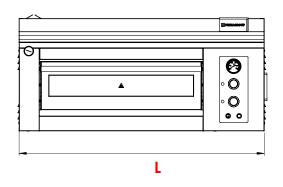


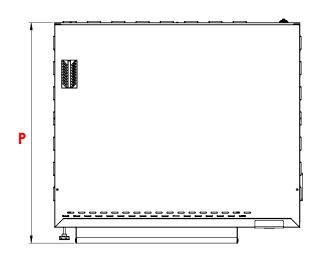
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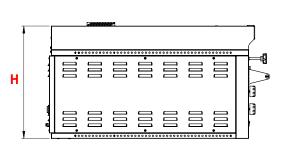
Model

P08PY12074

PY D12







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm PY M12L √ 103 72 148 P08PY10070 Control Cooking surface cm Chamber height cm 15 105x70 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 231 Total Power KW Voltage V Phases Ph 3N+T 18,00 400 50/60



Model

P08PY10070

PY M12L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

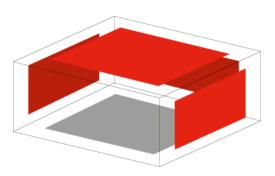
Controlled opening and closing chimney valve.

Model

P08PY10070

PY M12L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019

Model

P08PY10070

PY M12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P08PY10070

PY M12L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

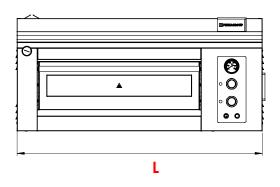


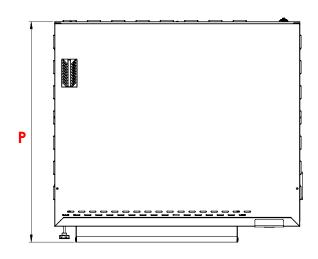
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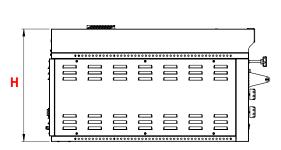
Model

P08PY10070

PY M12L







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm PY D12L √ 103 72 148 P08PY12075 Control Cooking surface cm Chamber height cm 15 105x70 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 231 Total Power KW Voltage V Phases Ph 3N+T 50/60 18,00 400



P08PY12075

Model PY D12L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Robust, suitable for intensive use and various types of dough, ensuring

even baking.

Excellent Performance:

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas. considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, ø outlet 200mm.

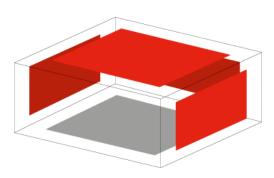
Controlled opening and closing chimney valve.

Model

P08PY12075

PY D12L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019

Model

P08PY12075

PY D12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Model

P08PY12075

PY D12L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

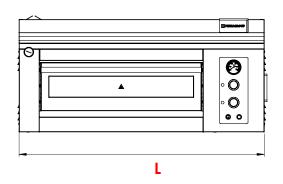


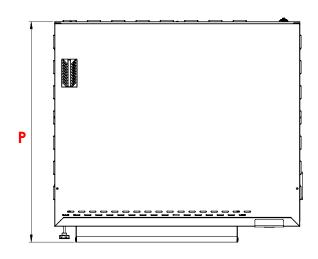
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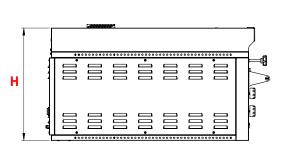
Model

P08PY12075

PY D12L







MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm **PY M18** / 138 72 148 P08PY10071 Control Chamber height cm Cooking surface cm 15 105×105 Manual Pizza Capacity Max Temperature Weight Kg 9 x Ø 30/34 (x2) 450 °C 290 Total Power KW Voltage V Phases Ph 3N+T 26,64 400 50/60



Model

P08PY10071

PY M18

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting and double glass for greater heat preservation. Stainless Steel Aspirating Hood, ø outlet 200mm.

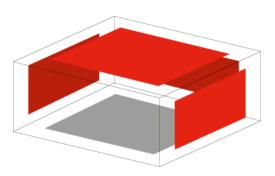
Controlled opening and closing chimney valve.

Model

P08PY10071

PY M18

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64020

Model

P08PY10071

PY M18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



Model

P08PY10071

PY M18

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

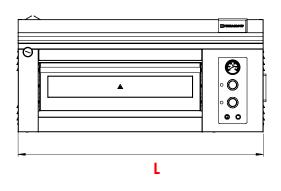


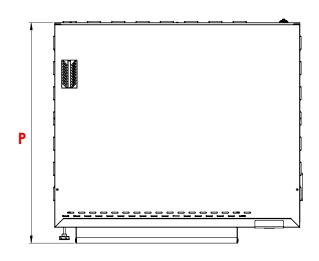
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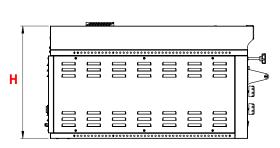
Model

P08PY10071

PY M18







COD	DIMENSIONS (cm) L x P x H
P08PY10064	113x103x40
P08PY12069	113x103x40
P08PY10065	113x138x40
P08PY12070	113x138x40
P08PY10066	148x103x40
P08PY12071	148x103x40
P08PY10067	148x138x40
P08PY12072	148x138x40
P08PY10068	113x103x72
P08PY12073	113x103x72
P08PY10069	113x138x72
P08PY12074	113x138x72
P08PY10070	148x103x72
P08PY12075	148x103x72
P08PY10071	148x138x72
P08PY12076	148x138x72
	P08PY10064 P08PY12069 P08PY10065 P08PY12070 P08PY10066 P08PY12071 P08PY10067 P08PY12072 P08PY10068 P08PY12073 P08PY10069 P08PY12074 P08PY10070 P08PY12075 P08PY10071

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm **PY D18** / 138 72 148 P08PY12076 Control Cooking surface cm Chamber height cm 15 105×105 Digital Pizza Capacity Max Temperature Weight Kg 9 x Ø 30/34 (x2) 450 °C 290 Total Power KW Voltage V Phases Ph 3N+T 50/60 26,64 400



Model

P08PY12076

PY D18

General Features

Designed to meet and exceed the expectations of even the most demanding professionals,

providing high performance, quality, and service.

Excellent Performance:

Robust, suitable for intensive use and various types of dough, ensuring even baking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting and double glass for greater heat preservation. Stainless Steel Aspirating Hood, ø outlet 200mm.

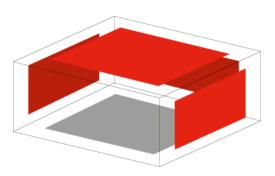
Controlled opening and closing chimney valve.

Model

P08PY12076

PY D18

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64020

Model

P08PY12076

PY D18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

wheels



S66RU65003



Model

P08PY12076

PY D18

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

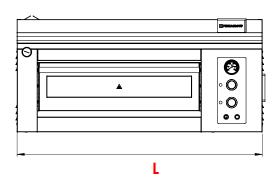


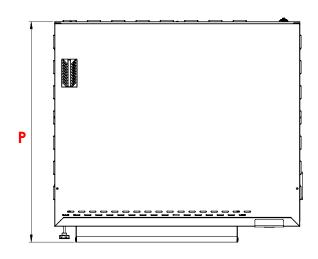
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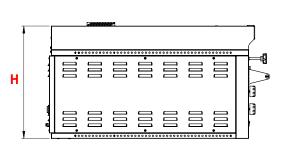
Model

P08PY12076









MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

Pyralis UP

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm 51 PY-UP M4 113 / 101 P08PY10040 Control Cooking surface cm Chamber height cm 70×70 15 Manual Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 129.4 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 6,60 400



P08PY10040

Model
PY-UP M4

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

Pyralis UP

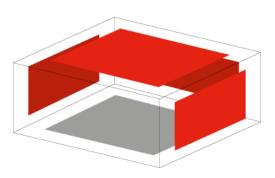
Code

Model

P08PY10040

PY-UP M4

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013

Model

P08PY10040

PY-UP M4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY10040

PY-UP M4

Accessories



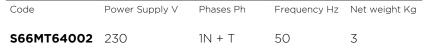
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h





Pyralis UP

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm 51 PY-UP D4 113 / 101 P08PY12037 Control Cooking surface cm Chamber height cm 70×70 15 Digital Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 129.4 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 6,60 400



P08PY12037

Model PY-UP D4

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

Pyralis UP

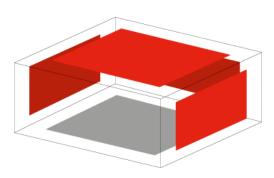
Code

Model

P08PY12037

PY-UP D4

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013

Model

P08PY12037

PY-UP D4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

Set of 4 rotating wheels 2 con freno + 2 senza freno

Codo

wheels

S66RU65003



Model

P08PY12037

PY-UP D4

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Pyralis UP

Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 51 PY-UP M6 113 P08PY10041 Control Cooking surface cm Chamber height cm 15 70x105 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 146.5 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 8,88 400



P08PY10041

Model
PY-UP M6

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

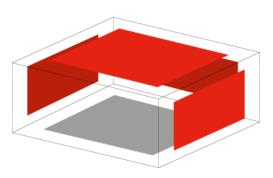
Code

Model

P08PY10041

PY-UP M6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY10041

PY-UP M6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY10041

PY-UP M6

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 51 PY-UP D6 113 P08PY12038 Control Cooking surface cm Chamber height cm 15 70x105 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 146.5 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 8,88 400



P08PY12038

Model PY-UP D6

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

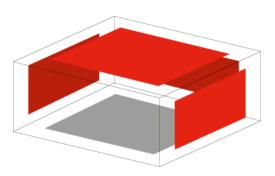
Code

Model

P08PY12038

PY-UP D6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY12038

PY-UP D6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY12038

PY-UP D6

Accessories



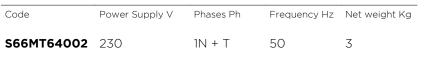
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 101 51 PY-UP M6L 148 P08PY10042 Control Chamber height cm Cooking surface cm 15 105x70 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 157.2 Total Power KW Voltage V Phases Ph 3N+T 50/60 9,00 400



Model

P08PY10042

PY-UP M6L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

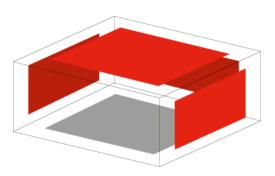
Code

Model

P08PY10042

PY-UP M6L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Model

P08PY10042

PY-UP M6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY10042

PY-UP M6L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 101 51 PY-UP D6L 148 P08PY12039 Control Chamber height cm Cooking surface cm 15 105x70 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 157.2 Total Power KW Voltage V Phases Ph 3N+T 50/60 9,00 400



P08PY12039

Model PY-UP D6L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

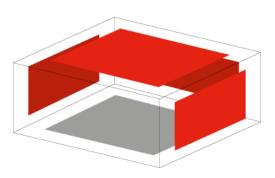
Code

Model

P08PY12039

PY-UP D6L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Model

P08PY12039

PY-UP D6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY12039

PY-UP D6L

Accessories



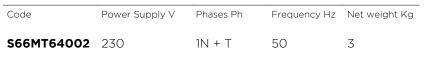
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 51 PY-UP M9 148 P08PY10043 Control Chamber height cm Cooking surface cm 15 105×105 Manual Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 181 Total Power KW Voltage V Phases Ph 13,32 3N+T 50/60 400



P08PY10043

Model
PY-UP M9

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

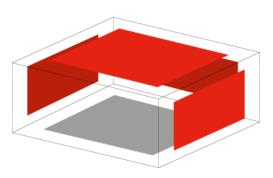
Code

Model

P08PY10043

PY-UP M9

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64016

Model

P08PY10043

PY-UP M9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 × 97 × 76	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY10043

PY-UP M9

Accessories



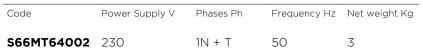
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 51 PY-UP D9 148 P08PY12040 Control Cooking surface cm Chamber height cm 15 105×105 Digital Pizza Capacity Max Temperature Weight Kg 9 x Ø 30/34 450 °C 181 Total Power KW Voltage V Phases Ph 13,32 3N+T 50/60 400



P08PY12040

Model PY-UP D9

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

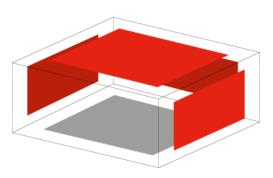
Code

Model

P08PY12040

PY-UP D9

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64016

Model

P08PY12040

PY-UP D9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 × 97 × 76	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Codo



S66RU65003



Model

P08PY12040

PY-UP D9

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm 83 PY-UP M8 113 / 101 P08PY10044 Control Cooking surface cm Chamber height cm 70×70 15 Manual Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 197.5 Total Power KW Voltage V Phases Ph Frequency Hz 13,20 3N+T 50/60 400



P08PY10044

Model
PY-UP M8

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

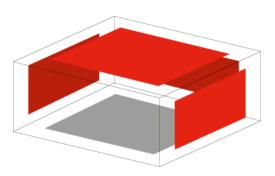
Code

Model

P08PY10044

PY-UP M8

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017

Model

P08PY10044

PY-UP M8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY10044

PY-UP M8

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm						
P08PY12041	PY-UP [80	\longleftrightarrow	113		101	\downarrow	83
	Control		Chamber	height cm		Cooking su	rface cm	
000	Digital		15	15			70x70	
	Pizza Capacity			Max Tempe	rature		Weight K	9
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	4 × Ø 30/34		1 450 °C			197.5		
	Total Power KW	Voltage V	Phases Ph	1		Frequency	Hz	
	13,20	400	3N-	⊦T		50/	60	



P08PY12041

Model
PY-UP D8

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

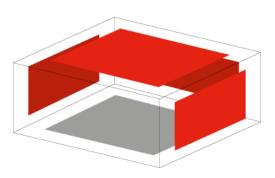
Code

Model

P08PY12041

PY-UP D8

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

Model

P08PY12041

PY-UP D8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY12041

PY-UP D8

Accessories



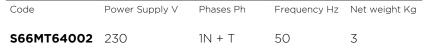
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 83 PY-UP M12 113 P08PY10045 Control Cooking surface cm Chamber height cm 70x105 15 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 234.5 Total Power KW Voltage V Phases Ph 17,76 3N+T 50/60 400



Model

PY-UP M12

P08PY10045

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

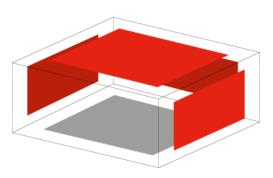
Code

Model

P08PY10045

PY-UP M12

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

Model

P08PY10045

PY-UP M12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY10045

PY-UP M12

Accessories



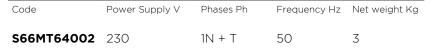
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 83 PY-UP D12 113 P08PY12042 Control Cooking surface cm Chamber height cm 15 70×105 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 234.5 Total Power KW Voltage V Phases Ph 17,76 3N+T 50/60 400



P08PY12042

Model PY-UP D12

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

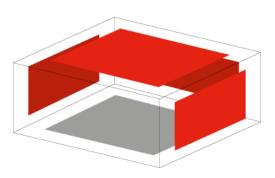
Code

Model

P08PY12042

PY-UP D12

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

Model

P08PY12042

PY-UP D12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY12042

PY-UP D12

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 101 83 PY-UP M12L 148 P08PY10046 Chamber height cm Cooking surface cm 15 105x70 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 249 Total Power KW Voltage V Phases Ph 3N+T 50/60 18,00 400



Model

P08PY10046

PY-UP M12L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

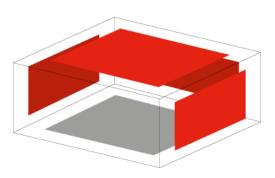
Code

Model

P08PY10046

PY-UP M12L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

Code

Model

P08PY10046

PY-UP M12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Codo

S66RU65003



Code

Model

P08PY10046

PY-UP M12L

Accessories



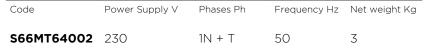
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 101 83 PY-UP D12L 148 P08PY12043 Control Cooking surface cm Chamber height cm 15 105x70 Digital Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 249 Total Power KW Voltage V Phases Ph 3N+T 50/60 18,00 400



Model

P08PY12043

PY-UP D12L

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

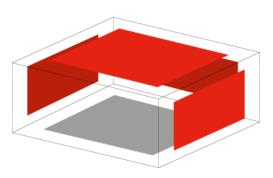
Code

Model

P08PY12043

PY-UP D12L

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

Code

Model

P08PY12043

PY-UP D12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY12043

PY-UP D12L

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 83 PY-UP M18 148 P08PY10047 Control Cooking surface cm Chamber height cm 15 105×105 Manual Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 312 Total Power KW Voltage V Phases Ph 26,64 3N+T 50/60 400



P08PY10047

Model
PY-UP M18

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

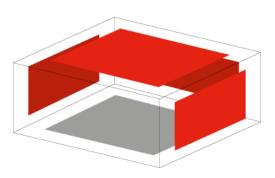
Code

Model

P08PY10047

PY-UP M18

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102×103,5×15

15

Model

P08PY10047

PY-UP M18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY10047

PY-UP M18

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for independent installation (NOT for use under another oven or extraction hood)

Code Dimensions LxWxH cm / 136 83 PY-UP D18 148 P08PY12044 Control Cooking surface cm Chamber height cm 15 105×105 Digital Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 312 Total Power KW Voltage V Phases Ph 50/60 26,64 3N+T 400



P08PY12044

Model PY-UP D18

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

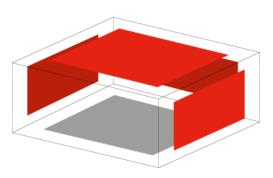
Code

Model

P08PY12044

PY-UP D18

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102×103,5×15

15

Model

P08PY12044

PY-UP D18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Model

P08PY12044

PY-UP D18

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Pyralis UP - SC

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm PY-UP M4-SC / 101 113 P08PY10056 Control Cooking surface cm Chamber height cm 70×70 15 Manual Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 115 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 6,60 400



Model

P08PY10056

PY-UP M4-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

Pyralis UP - SC

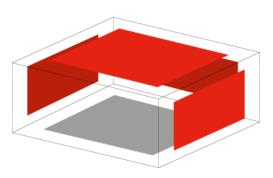
Code

Model

P08PY10056

PY-UP M4-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

Model

P08PY10056

PY-UP M4-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Codo





Model

P08PY10056

PY-UP M4-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm PY-UP D4-SC / 101 113 P08PY12053 Control Cooking surface cm Chamber height cm 15 70×70 Digital Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 115 Total Power KW Voltage V Phases Ph 3N+T 50/60 6,60 400



Model

PY-UP D4-SC

P08PY12053

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

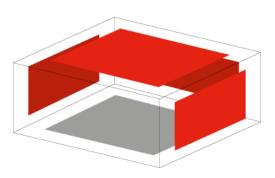
Code

Model

P08PY12053

PY-UP D4-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013

Model

P08PY12053

PY-UP D4-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code





Model

P08PY12053

PY-UP D4-SC

Accessories



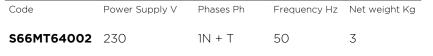
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 40 PY-UP M6-SC 113 P08PY10057 Control Cooking surface cm Chamber height cm 70×105 15 Manual Pizza Capacity Max Temperature Weight Kg $6 \times \emptyset \ 30/34$ 450 °C 129 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 8,88 400



P08PY10057

Model

PY-UP M6-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

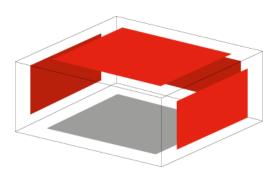
Code

Model

P08PY10057

PY-UP M6-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY10057

PY-UP M6-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Codo



Model

P08PY10057

PY-UP M6-SC

Accessories



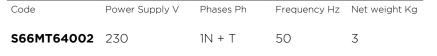
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 40 PY-UP D6-SC 113 P08PY12054 Control Cooking surface cm Chamber height cm 15 70×105 Digital Pizza Capacity Max Temperature Weight Kg $6 \times \emptyset \ 30/34$ 450 °C 129 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 8,88 400



P08PY12054

Model

PY-UP D6-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

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It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

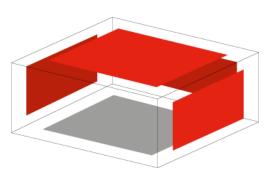
Code

Model

P08PY12054

PY-UP D6-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014

Model

P08PY12054

PY-UP D6-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code





Model

P08PY12054

PY-UP D6-SC

Accessories



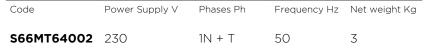
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 40 PY-UP M6L-SC 148 / 101 P08PY10058 Control Cooking surface cm Chamber height cm 15 Manual 105×70 Pizza Capacity Weight Kg Max Temperature $6 \times \emptyset \ 30/34$ 450 °C 139 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 9,00 400



Model

PO8PY10058 PY-UP M6L-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

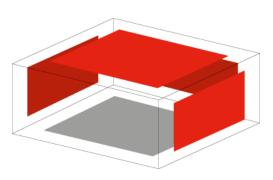
Code

Model

P08PY10058

PY-UP M6L-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Code

Model

P08PY10058

PY-UP M6L-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code





Code

Model

P08PY10058

PY-UP M6L-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 40 PY-UP D6L-SC 148 / 101 P08PY12055 Control Cooking surface cm Chamber height cm Digital 15 105×70 Pizza Capacity Weight Kg Max Temperature $6 \times \emptyset \ 30/34$ 450 °C 139 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 9,00 400



Model

P08PY12055 PY-UP D6L-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

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Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

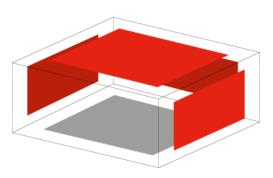
Code

Model

P08PY12055

PY-UP D6L-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015

Code

Model

P08PY12055

PY-UP D6L-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code





Code

Model

P08PY12055

PY-UP D6L-SC

Accessories



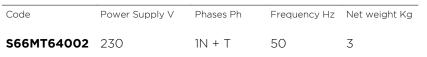
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 40 PY-UP M9-SC 148 P08PY10059 Control Cooking surface cm Chamber height cm 15 Manual 105×105 Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 159 Total Power KW Voltage V Phases Ph Frequency Hz 13,32 3N+T 50/60 400



P08PY10059

Model

PY-UP M9-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

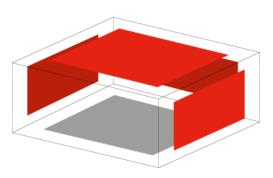
Code

Model

P08PY10059

PY-UP M9-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016

Model

P08PY10059

PY-UP M9-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 × 97 × 76	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code





Model

P08PY10059

PY-UP M9-SC

Accessories



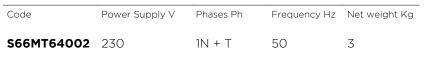
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 148 / 136 40 PY-UP D9-SC P08PY12056 Control Cooking surface cm Chamber height cm Digital 15 105×105 Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 159 Total Power KW Voltage V Phases Ph Frequency Hz 13,32 3N+T 50/60 400



Model

PY-UP D9-SC

P08PY12056

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

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Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

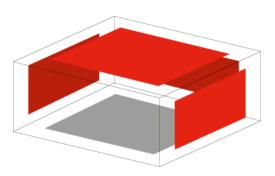
Code

Model

P08PY12056

PY-UP D9-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016

Model

P08PY12056

PY-UP D9-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 × 97 × 76	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



Model

P08PY12056

PY-UP D9-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 72 PY-UP M8-SC / 101 113 P08PY10060 Control Cooking surface cm Chamber height cm 70×70 15 Manual Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 183 Total Power KW Voltage V Phases Ph Frequency Hz 13,20 3N+T 50/60 400



Model

P08PY10060 PY

PY-UP M8-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

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Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

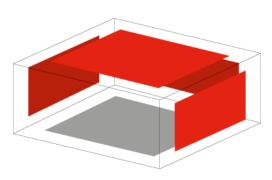
Code

Model

P08PY10060

PY-UP M8-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017

Model

P08PY10060

PY-UP M8-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY10060

PY-UP M8-SC

Accessories



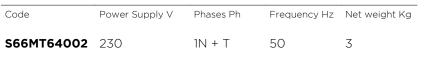
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 72 PY-UP D8-SC / 101 113 P08PY12057 Control Cooking surface cm Chamber height cm 15 70×70 Digital Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 183 Total Power KW Voltage V Phases Ph Frequency Hz 13,20 3N+T 50/60 400



P08PY12057

Model

PY-UP D8-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

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Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

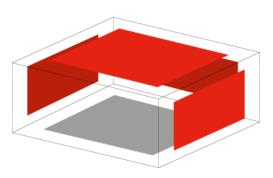
Code

Model

P08PY12057

PY-UP D8-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017

P08PY12057

Model

PY-UP D8-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY12057

PY-UP D8-SC

Accessories



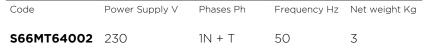
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111×116,3×29,5	40

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 72 PY-UP M12-SC 113 P08PY10061 Control Cooking surface cm Chamber height cm 70×105 15 Manual Pizza Capacity Max Temperature Weight Kg $6 \times \emptyset \ 30/34$ 450 °C 217 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 17,76 400



Model

P08PY10061 PY-UP M12-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

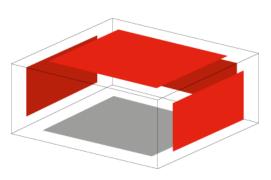
Code

Model

P08PY10061

PY-UP M12-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018

Code

Model

P08PY10061

PY-UP M12-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Code

Model

P08PY10061

PY-UP M12-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 72 PY-UP D12-SC 113 P08PY12058 Control Cooking surface cm Chamber height cm 70×105 Digital 15 Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 217 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 17,76 400



P08PY12058

Model

PY-UP D12-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

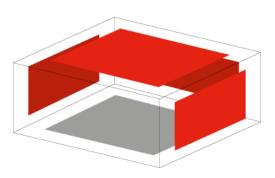
Code

Model

P08PY12058

PY-UP D12-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018

Code

Model

P08PY12058

PY-UP D12-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Code

Model

P08PY12058

PY-UP D12-SC

Accessories



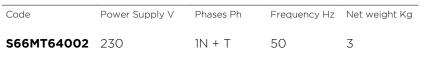
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$





Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm PY-UP M12L-148 72 / 101 P08PY10062 Cooking surface cm Chamber height cm 15 Manual 105×70 Pizza Capacity Max Temperature Weight Kg $6 \times \emptyset \ 30/34$ 450 °C 231 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 18,00 400



Model

P08PY10062

PY-UP M12L-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

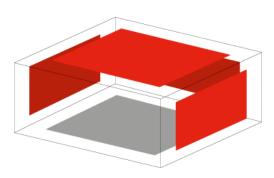
Code

Model

P08PY10062

PY-UP M12L-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019

Code

Model

P08PY10062

PY-UP M12L-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Code

Model

P08PY10062

PY-UP M12L-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm PY-UP D12L-148 72 / 101 P08PY12059 Control Cooking surface cm Chamber height cm Digital 15 105×70 Pizza Capacity Weight Kg Max Temperature 6 x Ø 30/34 450 °C 231 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 18,00 400



P08PY12059

Model

PY-UP D12L-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

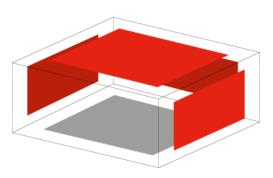
Code

Model

P08PY12059

PY-UP D12L-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019

Code

Model

P08PY12059

PY-UP D12L-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Code

Model

P08PY12059

PY-UP D12L-SC

Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146×116,3×29,5	50

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m 3 /h

Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm / 136 72 PY-UP M18-SC 148 P08PY10063 Control Cooking surface cm Chamber height cm 15 Manual 105×105 Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 290 Total Power KW Voltage V Phases Ph 3N+T 50/60 26,64 400



Model

P08PY10063

PY-UP M18-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

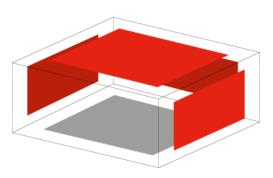
Code

Model

P08PY10063

PY-UP M18-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64020

Code

Model

P08PY10063

PY-UP M18-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Code

Model

P08PY10063

PY-UP M18-SC

Accessories



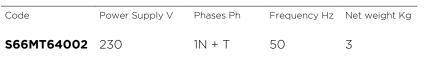
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $^3/\mathrm{h}$





Pyralis UP - SC

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code Dimensions LxWxH cm 148 / 136 72 PY-UP D18-SC P08PY12060 Control Cooking surface cm Chamber height cm Digital 15 105×105 Pizza Capacity Max Temperature Weight Kg $9 \times \emptyset \ 30/34$ 450 °C 290 Total Power KW Voltage V Phases Ph 3N+T 50/60 26,64 400



P08PY12060

Model

PY-UP D18-SC

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.

Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.

Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency. Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450°: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle. Dual internal 12V lighting.

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.

Pyralis UP - SC

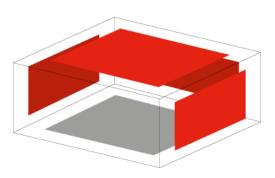
Code

Model

P08PY12060

PY-UP D18-SC

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L \times W \times H cm)

Refractory net weight kg

Code



102×103,5×15

15

S08TL64020

Model

P08PY12060

PY-UP D18-SC

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code



S66RU65003



Model

P08PY12060

PY-UP D18-SC

Accessories



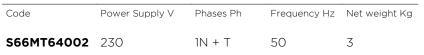
PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m $\rm 3/h$





Code Model Dimensions LxWxH cm MAX 4 √ 92 38 99 P07EN10083 Control Chamber height cm Cooking surface cm 15 70x70 Manual Pizza Capacity Max Temperature Weight Kg $4 \times \emptyset \ 30/34$ 450 °C 74 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 5,60 400



Code

Model

P07EN10083

MAX 4

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

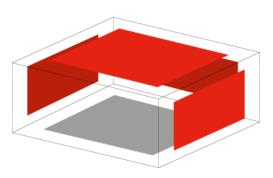
Code

Model

P07EN10083

MAX 4

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



67x68,5x15

S950065001

Model

P07EN10083

MAX 4

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55001	S4	99x82x105/108	99x82x106	82x65x73	30

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model MAX 4

P07EN10083

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10010	K4-K8	230	1N + T	50	S	99x88x15	10

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

 Code
 Power Supply V
 Phases Ph
 Frequency Hz
 Net weight Kg

 \$66MT55001
 230
 1N + T
 50
 3

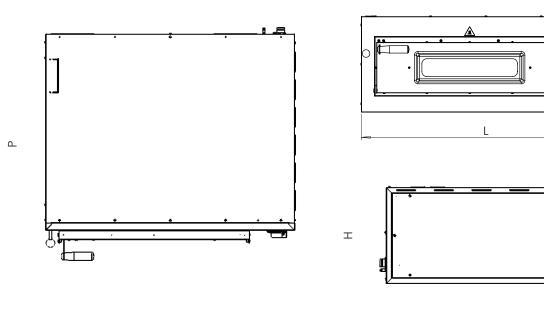


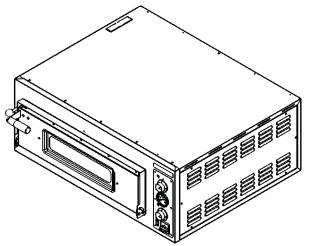


Code

Model MAX 4

P07EN10083





MOD	COD	DIMENSIONS (cm)				
		L	Р	Н		
4	P07EN10083	99	92	38		
6	P07EN10084	99	127	38		
6L	P07EN10085	134	92	38		
9	P07EN10086	134	127	38		
8	P07EN10087	99	92	68		
12	P07EN10088	99	127	68		
12L	P07EN10089	134	92	68		
18	P07EN10090	134	127	68		

Code Model Dimensions LxWxH cm MAX 6 ✓ 127 38 99 P07EN10084 Control Chamber height cm Cooking surface cm 15 70x105 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 97 Total Power KW Voltage V Phases Ph 3N+T 50/60 7,30 400



Code

Model

P07EN10084

MAX 6

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

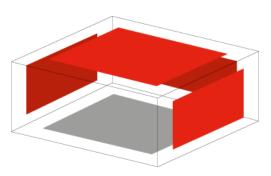
Code

Model

P07EN10084

MAX 6

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



67x103,5x15

S950065002

Model

P07EN10084

MAX 6

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55002	S6	99x112x105/108	S6 99x112x106	82x95x73	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model MAX 6

P07EN10084

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10011	K6 - K12	230	1N + T	50	S	99x123x15	13

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

 Code
 Power Supply V
 Phases Ph
 Frequency Hz
 Net weight Kg

 \$66MT55001
 230
 1N + T
 50
 3

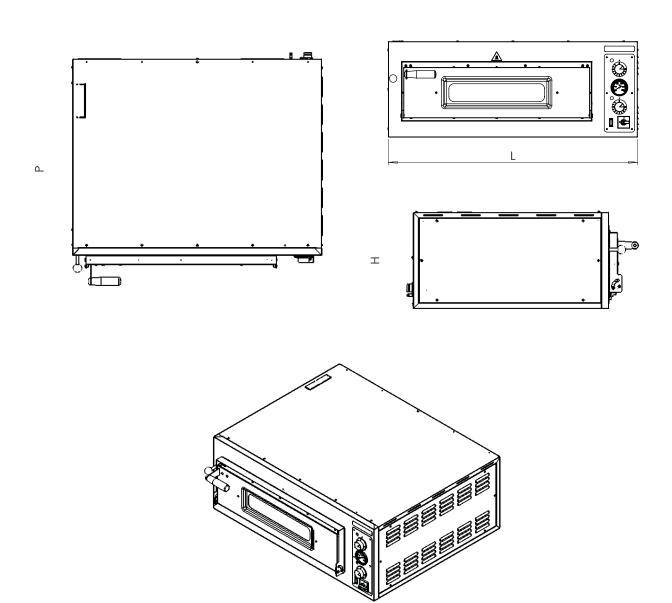




Code

Model MAX 6

P07EN10084



MOD	COD	DIMENSIONS (cm)				
		L	Р	Н		
4	P07EN10083	99	92	38		
6	P07EN10084	99	127	38		
6L	P07EN10085	134	92	38		
9	P07EN10086	134	127	38		
8	P07EN10087	99	92	68		
12	P07EN10088	99	127	68		
12L	P07EN10089	134	92	68		
18	P07EN10090	134	127	68		

Code Model Dimensions LxWxH cm ✓ 92 MAX 6L 38 134 P07EN10085 Control Chamber height cm Cooking surface cm 15 105x70 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 450 °C 97 Total Power KW Voltage V Phases Ph 3N+T 50/60 9,90 400



Code

Model

P07EN10085

MAX 6L

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

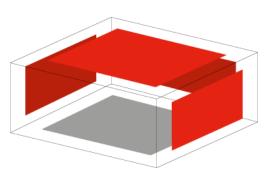
Code

Model

P07EN10085

MAX 6L

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



102x68,5x15

S950065003

Model

P07EN10085

MAX 6L

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55003	S6L	132x82x105/108	S6L 132x82x106	115×65×73	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P07EN10085

MAX 6L

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10012	K6L - K12L	230	1N + T	50	S	134x88x15	13

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

Code Power Supply V Phases Ph Frequency Hz Net weight Kg



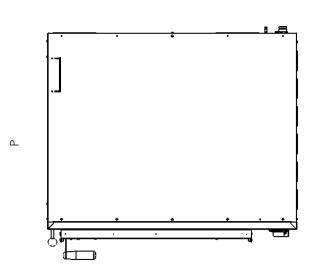


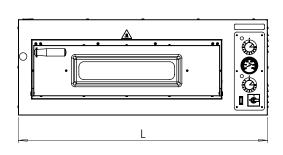
Code

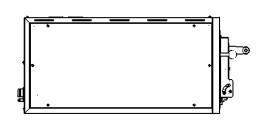
Model

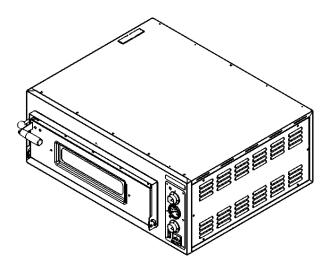
P07EN10085

MAX 6L









MOD	COD	DIMENSIONS (cm)				
	005	L	Р	Н		
4	P07EN10083	99	92	38		
6	P07EN10084	99	127	38		
6L	P07EN10085	134	92	38		
9	P07EN10086	134	127	38		
8	P07EN10087	99	92	68		
12	P07EN10088	99	127	68		
12L	P07EN10089	134	92	68		
18	P07EN10090	134	127	68		

Code Model Dimensions LxWxH cm MAX9 √ 127 38 134 P07EN10086 Control Chamber height cm Cooking surface cm 15 Manual 105×105 Pizza Capacity Max Temperature Weight Kg 9 x Ø 30/34 450 °C 130 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 12,90 400



Code

Model

P07EN10086

MAX 9

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

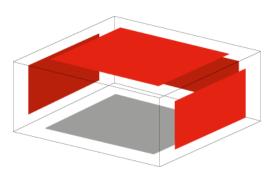
Code

Model

P07EN10086

MAX 9

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



102×103,5×15

S950065004

Model

P07EN10086

MAX 9

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55004	S9	132x112x105/108	S9 132x112x106	115×95×73	33

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model

P07EN10086

MAX 9

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10013	K9 - K18	230	1N + T	50	S	134×123×15	16

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

 Code
 Power Supply V
 Phases Ph
 Frequency Hz
 Net weight Kg

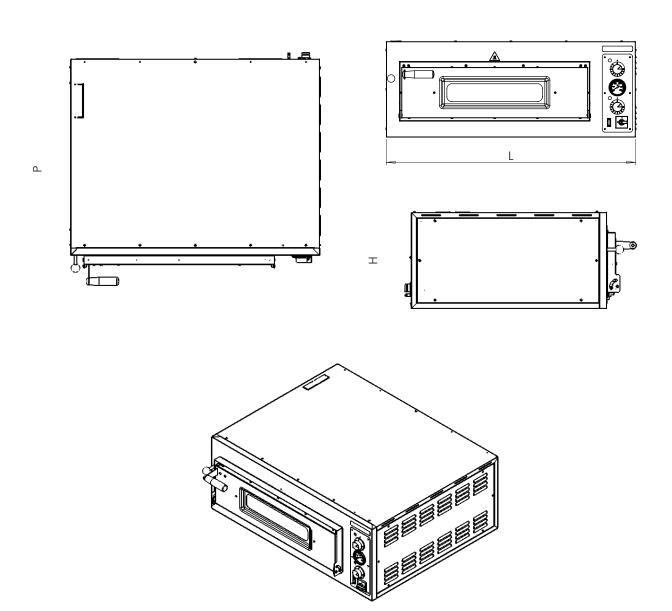
 \$66MT55001
 230
 1N + T
 50
 3



Code

Model MAX 9

P07EN10086



MOD	COD	DIMENSIONS (cm)				
		L	Р	Н		
4	P07EN10083	99	92	38		
6	P07EN10084	99	127	38		
6L	P07EN10085	134	92	38		
9	P07EN10086	134	127	38		
8	P07EN10087	99	92	68		
12	P07EN10088	99	127	68		
12L	P07EN10089	134	92	68		
18	P07EN10090	134	127	68		

Code Model Dimensions LxWxH cm MAX8 **√** 92 68 99 P07EN10087 Control Chamber height cm Cooking surface cm 15 70×70 Manual Pizza Capacity Max Temperature Weight Kg 4 x Ø 30/34 (x2) 450 °C 149 Total Power KW Voltage V Phases Ph 3N+T 50/60 11,20 400



Code

Model

P07EN10087

MAX8

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

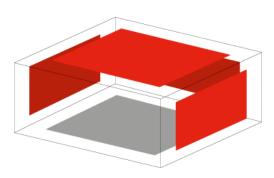
Code

Model

P07EN10087

MAX8

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



67x68,5x15

S950065009

Model

P07EN10087

MAX8

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55005	S8	99x82x85/88	S8 99x82x86	82x65x53	28

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Model MAX 8

P07EN10087

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10010	K4-K8	230	1N + T	50	S	99x88x15	10

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

 Code
 Power Supply V
 Phases Ph
 Frequency Hz
 Net weight Kg

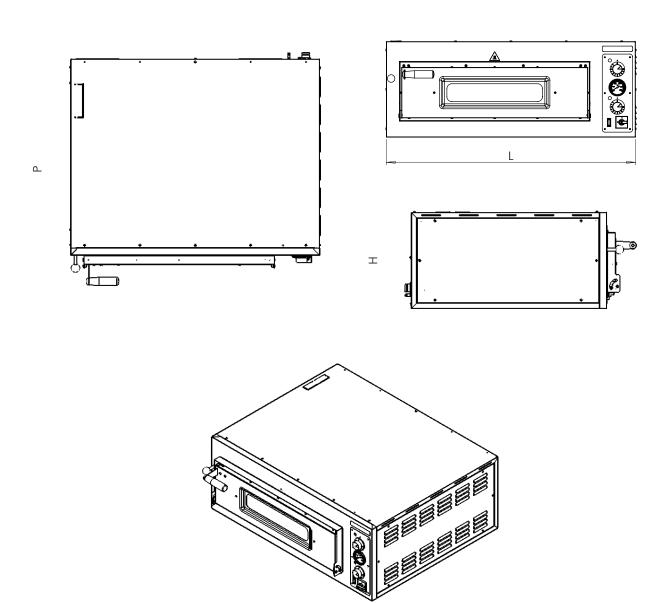
 \$66MT55001
 230
 1N + T
 50
 3



Code

Model MAX 8

P07EN10087



MOD	COD	DIMENSIONS (cm)				
		L	Р	Н		
4	P07EN10083	99	92	38		
6	P07EN10084	99	127	38		
6L	P07EN10085	134	92	38		
9	P07EN10086	134	127	38		
8	P07EN10087	99	92	68		
12	P07EN10088	99	127	68		
12L	P07EN10089	134	92	68		
18	P07EN10090	134	127	68		

Code Model Dimensions LxWxH cm **127** ✓ 68 **MAX 12** 99 P07EN10088 Control Chamber height cm Cooking surface cm 70×105 15 Manual Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 155 Total Power KW Voltage V Phases Ph 3N+T 50/60 14,60 400



Code

Model

P07EN10088

MAX 12

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

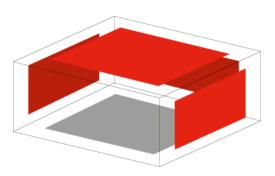
Code

Model

P07EN10088

MAX 12

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



67x103,5x15

S950065010

Code

Model

P07EN10088

MAX 12

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55006	S12	99x112x85/88	S12 99x112x86	82x95x53	30

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Code

Model

P07EN10088

MAX 12

Accessories



ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10011	K6 - K12	230	1N + T	50	S	99x123x15	13

Option EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m 3 /h

Code Power Supply V Phases Ph Frequency Hz Net weight Kg

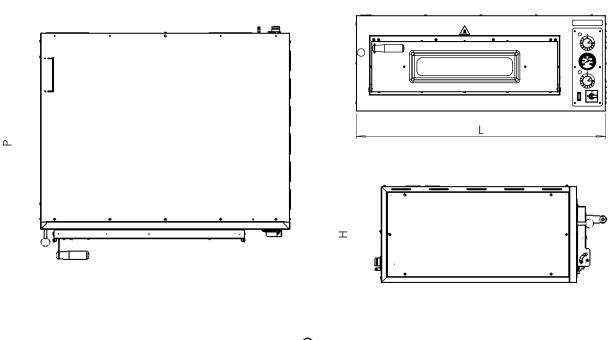


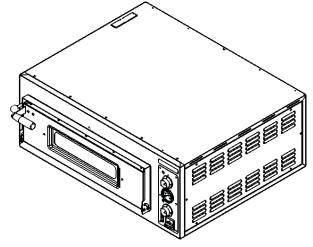


Code

Model MAX 12

P07EN10088





MOD	COD			
		L	Р	Н
4	P07EN10083	99	92	38
6	P07EN10084	99	127	38
6L	P07EN10085	134	92	38
9	P07EN10086	134	127	38
8	P07EN10087	99	92	68
12	P07EN10088	99	127	68
12L	P07EN10089	134	92	68
18	P07EN10090	134	127	68

Code Model Dimensions LxWxH cm MAX 12L ✓ 92 68 134 P07EN10089 Chamber height cm Cooking surface cm 15 Manual 105x70 Pizza Capacity Max Temperature Weight Kg 6 x Ø 30/34 (x2) 450 °C 177 Total Power KW Voltage V Phases Ph 3N+T 50/60 19,80 400



Code

Model

P07EN10089

MAX 12L

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

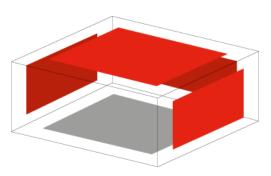
Code

Model

P07EN10089

MAX 12L

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



102x68,5x15

S950065011

Code

Model

P07EN10089

MAX 12L

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55007	S12L	132x82x85/88	S12L 132x82x86	115×65×53	30

Option wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003

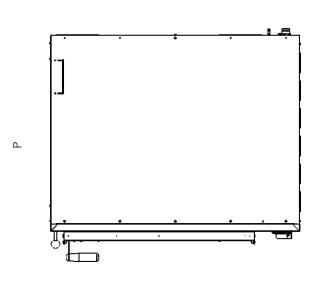


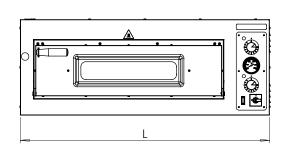
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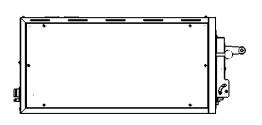
Model

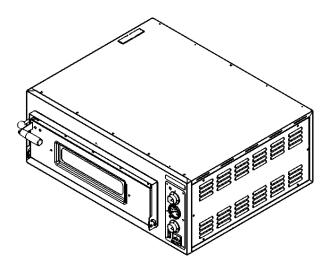
P07EN10089

MAX 12L









MOD	COD	DIMENSIONS (cm)						
		L	Р	Н				
4	P07EN10083	99	92	38				
6	P07EN10084	99	127	38				
6L	P07EN10085	134	92	38				
9	P07EN10086	134	127	38				
8	P07EN10087	99	92	68				
12	P07EN10088	99	127	68				
12L	P07EN10089	134	92	68				
18	P07EN10090	134	127	68				

Code Model Dimensions LxWxH cm ✓ 127 68 **MAX 18** 134 P07EN10090 Control Chamber height cm Cooking surface cm 15 Manual 105×105 Pizza Capacity Max Temperature Weight Kg 9 x Ø 30/34 (x2) 450 °C 235 Total Power KW Voltage V Phases Ph 3N+T 50/60 25,80 400



Code

Model

P07EN10090

MAX 18

General Features

Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

Reaches up to 450°C for all baking needs.

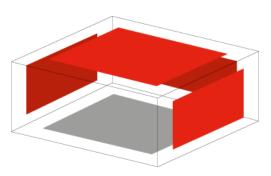
Code

Model

P07EN10090

MAX 18

Options



ENTRY MAX REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



102x103,5x15

S950065012

Code

Model

P07EN10090

MAX 18

Accessories



SUPPORT ENTRY MAX

SUPPORT IN STAINLESS STEEL

Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
P11FN55008	S18	132x112x85/88	S18 132x112x86	115x95x53	38

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code



S66RU65003



Code

Model

P07EN10090

MAX 18

Accessories



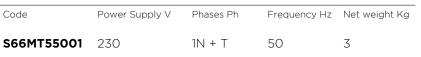
ENTRY MAX HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13EN10013	K9 - K18	230	1N + T	50	S	134x123x15	16

Option **EXTRACTOR HOOD MOTOR**

> ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 50 W) With speed adjustment - power 313 m3/h



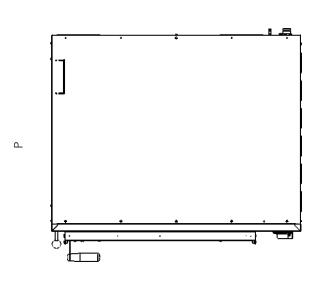


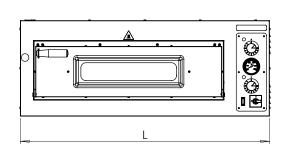
Code

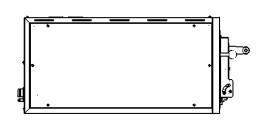
Model

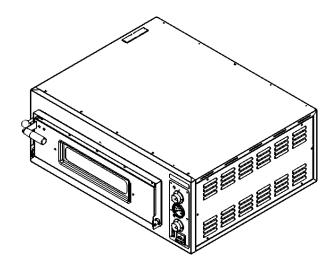
P07EN10090











MOD	COD	DIMENSIONS (cm)					
		L	Р	Н			
4	P07EN10083	99	92	38			
6	P07EN10084	99	127	38			
6L	P07EN10085	134	92	38			
9	P07EN10086	134	127	38			
8	P07EN10087	99	92	68			
12	P07EN10088	99	127	68			
12L	P07EN10089	134	92	68			
18	P07EN10090	134	127	68			

Code	Model		Dimensions LxWxH cm							
P10CP10019	M35/8-	Μ	\longleftrightarrow	58		50	\downarrow	29		
	Control	Control			Chamber height cm			Cooking surface cm		
	Manual		8,5	8,5			35x35			
	Pizza Capacity			Max Temperature			Weight Kg	9		
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	1 x Ø 30/34			♣ 450 °C			<u>(A)</u> 30			
	Total Power KW	Voltage V	Phases Ph	٦		Frequency	· Hz			
	2,20	230	1N -	+ T		50				



Code

Model

P10CP10019

M35/8-M

General Features

Stackable up to 4 single chambers, according to your needs.

Innovative design, ergonomic handle to facilitate door opening.

Available in the version with a cooking surface of 35 or 50 cm.

Simple, fast, and compact. Ideal for any type of activity.

Code	Model		Dimensions LxWxH cm							
P10CP10020	M35/8-	В	\longleftrightarrow	58		50	\downarrow	47		
	Control		Chamber	height cm		Cooking surface cm				
	Manual		8,5	8,5			35x35			
	Pizza Capacity			Max Temperature			Weight K	9		
$\boxed{\otimes_{\otimes}^{\otimes}}$	1 x Ø 30/34			1 450 °C			<u>55</u>			
	Total Power KW	Voltage V	Phases Ph	٦		Frequency	Hz			
	4,40	230	1N -	+ T		50				



Code

Model

P10CP10020

M35/8-B

General Features

Stackable up to 4 single chambers, according to your needs.

Innovative design, ergonomic handle to facilitate door opening.

Available in the version with a cooking surface of 35 or 50 cm.

Simple, fast, and compact. Ideal for any type of activity.

Code	Model		Dimension	Dimensions LxWxH cm						
P10CP10021	M35/17		\longleftrightarrow	58		50	\uparrow	36		
_	Control		Chamber	height cm		Cooking surface cm				
	Manual		17	17			35x35			
_	Pizza Capacity			Max Temperature			Weight K	9		
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	1 × Ø 30/34			1 450 °C			<u>(A)</u> 39			
	Total Power KW	Voltage V	Phases Ph	n		Frequency	Hz			
	2,20	230	1N -	+ T		50				



Code

Model

P10CP10021

M35/17

General Features

Stackable up to 4 single chambers, according to your needs.

Innovative design, ergonomic handle to facilitate door opening.

Available in the version with a cooking surface of 35 or 50 cm.

Simple, fast, and compact. Ideal for any type of activity.

Code	Model		Dimension	ns LxWxH cm				
P10CP10022	M50/13-M		\longleftrightarrow	73		65	\uparrow	32
	Control		Chamber I	neight cm		Cooking su	ırface cm	
	Manual		13			50x	50	
	Pizza Capacity		Max Temperature				Weight Ko	9
$\boxed{\otimes_{\otimes}^{\otimes}}$	2 x Ø 25 - 1 x 9	Ø 45		450	°C		35	
	Total Power KW Voltage	V	Phases Ph			Frequency	Hz	
4	3,60 230	С	1N +	⊢ T		50		



Code

Model

P10CP10022

M50/13-M

General Features

Stackable up to 4 single chambers, according to your needs.

Innovative design, ergonomic handle to facilitate door opening.

Available in the version with a cooking surface of 35 or 50 cm.

Simple, fast, and compact. Ideal for any type of activity.

Code	Model Dimensions LxWxH cm							
P10CP10023	M50/13-E	3	\longleftrightarrow	73		65	\downarrow	57
	Control		Chamber height cm			Cooking surface cm		
	Manual		13			50x50		
	Pizza Capacity		Max Temperature			Weight Kg		
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	2 x Ø 25 - 1 x Ø 45		1 450 °C		<u>6</u> 2			
	Total Power KW	/oltage V	Phases Ph			Frequency	Hz	
	7,20	230	1N +	- T		50		



Code

Model

P10CP10023

M50/13-B

General Features

Stackable up to 4 single chambers, according to your needs.

Innovative design, ergonomic handle to facilitate door opening.

Available in the version with a cooking surface of 35 or 50 cm.

Simple, fast, and compact. Ideal for any type of activity.

TOUCH CONTROL PANEL

Dimensions LxWxH cm Code 550 6C 182,5 118 P09FN09024 Control Chamber height cm Cooking surface cm 75x105 Digital 20 Pizza Capacity Weight Kg Max Temperature 6 x Ø 30/34 515 °C 565 Total Power KW Voltage V Phases Ph Frequency Hz 16,4 3N+T 400 50



Code

Model

P09FN09024

550 6C

General Features

5" Touchscreen for perfect control of all oven functions.

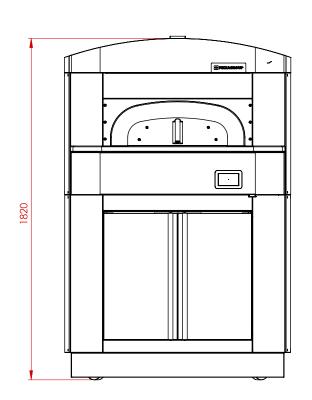
Hood with automatic activation suction with LED, controllable from the touch screen.

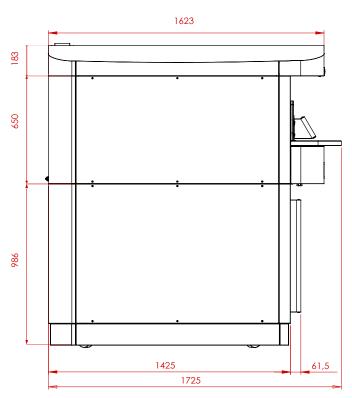
Cool-touch closure system that heats without losing heat. Built-in proofing chamber, temperature-controlled, reaching up to 60°C.

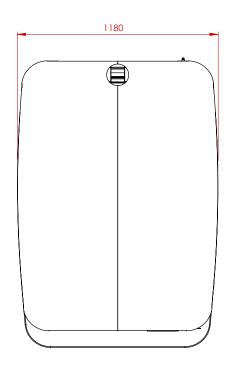
Code

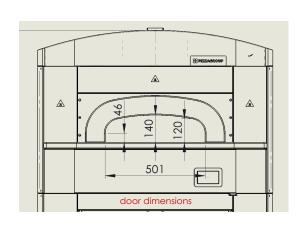
P09FN09024

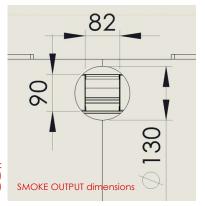
Model 550 6C











CONNECTABLE WITH: 130 diameter pipe (not supplied) Rectangular flange 82x90 (not supplied)

TOUCH CONTROL PANEL

Code Dimensions LxWxH cm 550 9C 153 182,5 P09FN09028 Control Chamber height cm Cooking surface cm 105×105 Digital 20 Weight Kg Pizza Capacity Max Temperature 9 x Ø 30/34 515 °C 725 Total Power KW Voltage V Phases Ph Frequency Hz 23,6 3N+T 400 50



Code

Model

P09FN09028

550 9C

General Features

5" Touchscreen for perfect control of all oven functions.

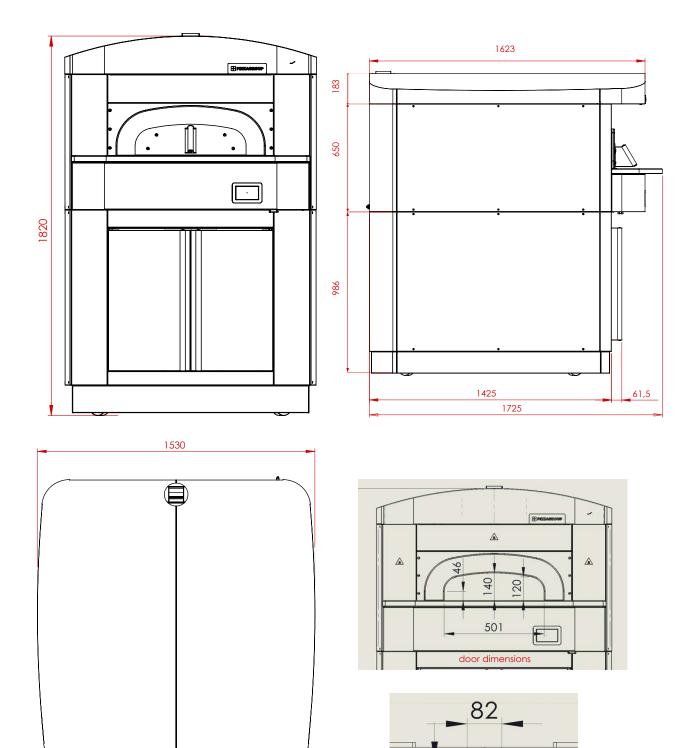
Hood with automatic activation suction with LED, controllable from the touch screen.

Cool-touch closure system that heats without losing heat. Built-in proofing chamber, temperature-controlled, reaching up to 60°C.

Code

Model 550 9C

P09FN09028



CONNECTABLE WITH: 130 diameter pipe (not supplied) Rectangular flange 82x90 (not supplied)

SMOKE OUTPUT dimensions

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