

# Электрические ярусные печи Pyralis, Entry Max, Compact, 550

## Технические характеристики

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# Pyrallis

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

Code	Model	Dimensions LxWxH cm		
P08PY10064	PY M4	↔ 113	↗ 103	↕ 40
	Control	Chamber height cm	Cooking surface cm	
	Manual	15	70x70	
	Pizza Capacity	Max Temperature	Weight Kg	
	4 x Ø 30/34	 450 °C	 115	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	6,60	400	3N+T	50/60



## General Features

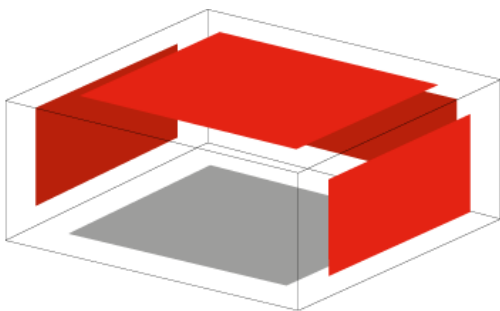
Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> Robust, suitable for intensive use and various types of dough, ensuring even baking.	Style, quality, and the guarantee of Made 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

# Pyralis

Code  
**P08PY10064**

Model  
**PY M4**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x68,5x15

Refractory net weight kg

15

Code

**S08TL64013**

# Pyralis

Code  
**P08PY10064**


Model  
**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
	<b>P11FN64001</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10017</b>	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 m3/h

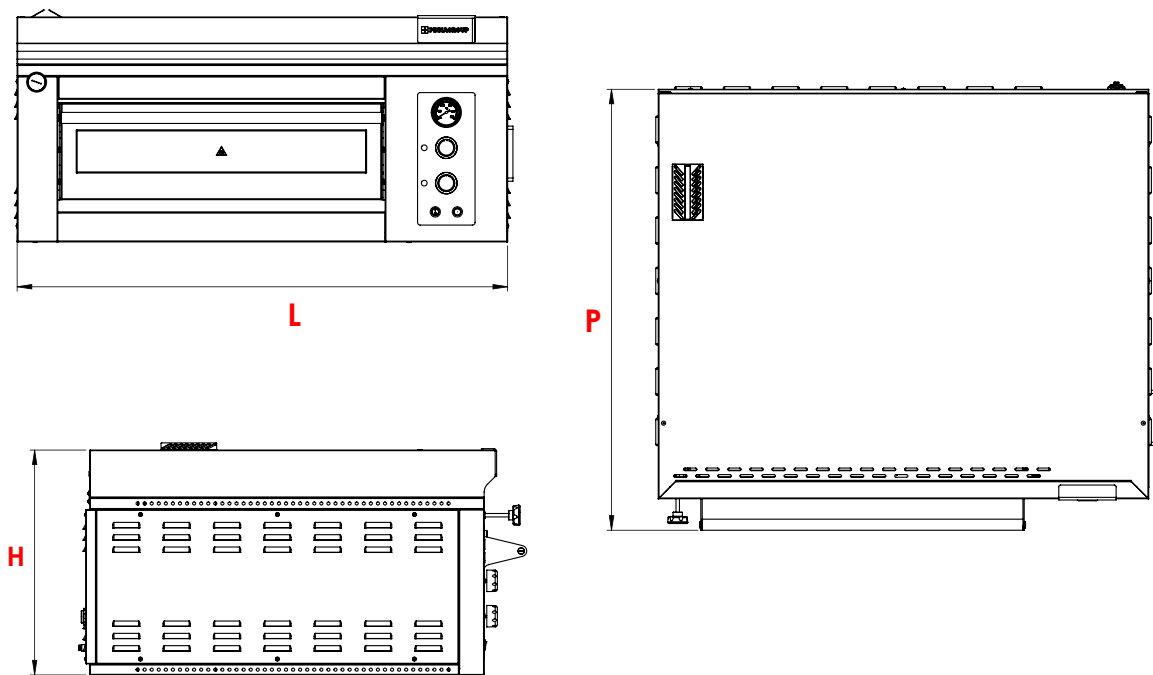
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10064**






Model  
**PY M4**



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

# Pyrallis

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

Code	Model	Dimensions LxWxH cm			
P08PY12069	PY D4	↔ 113	↗ 103	↕ 40	
	Control	Chamber height cm	Cooking surface cm		
	Digital	15	70x70		
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34	 450 °C	 115		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	

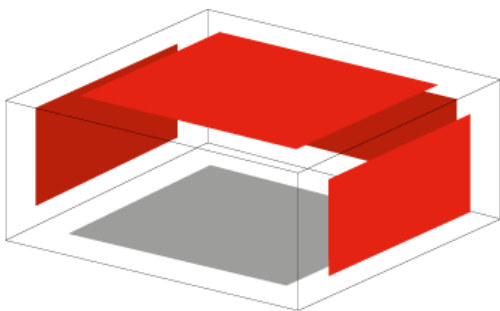




## General Features

Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

## 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	<b>S08TL64013</b>

# Pyralis

Code  
**P08PY12069**


Model  
**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
	<b>P11FN64001</b>	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**




## Accessories



**PYRALIS ASPIRATING HOOD**  
STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10017</b>	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 m3/h

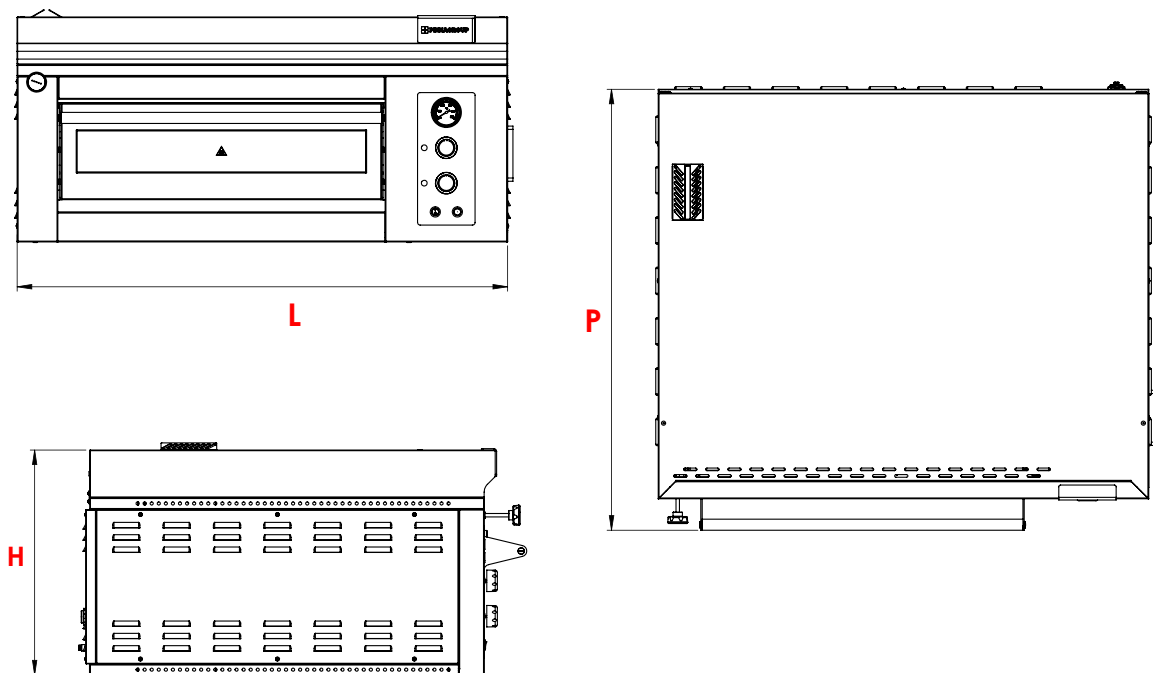
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY12069**






Model  
**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

# Pyralis

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

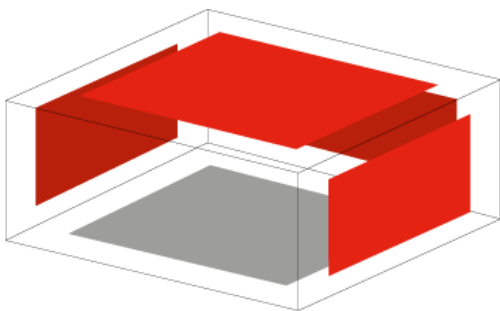
Code	Model	Dimensions LxWxH cm		
P08PY10065	PY M6	↔ 113	↗ 138	↕ 40
	Control	Chamber height cm	Cooking surface cm	
	Manual	15	70x105	
	Pizza Capacity	Max Temperature	Weight Kg	
	6 x Ø 30/34	 450 °C	 129	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	8,88	400	3N+T	50/60



## General Features

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It is equipped with high-performance 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.

## 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	<b>S08TL64014</b>



# Pyralis

Code  
**P08PY10065**


Model  
**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
	<b>P11FN64003</b>	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**




## 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

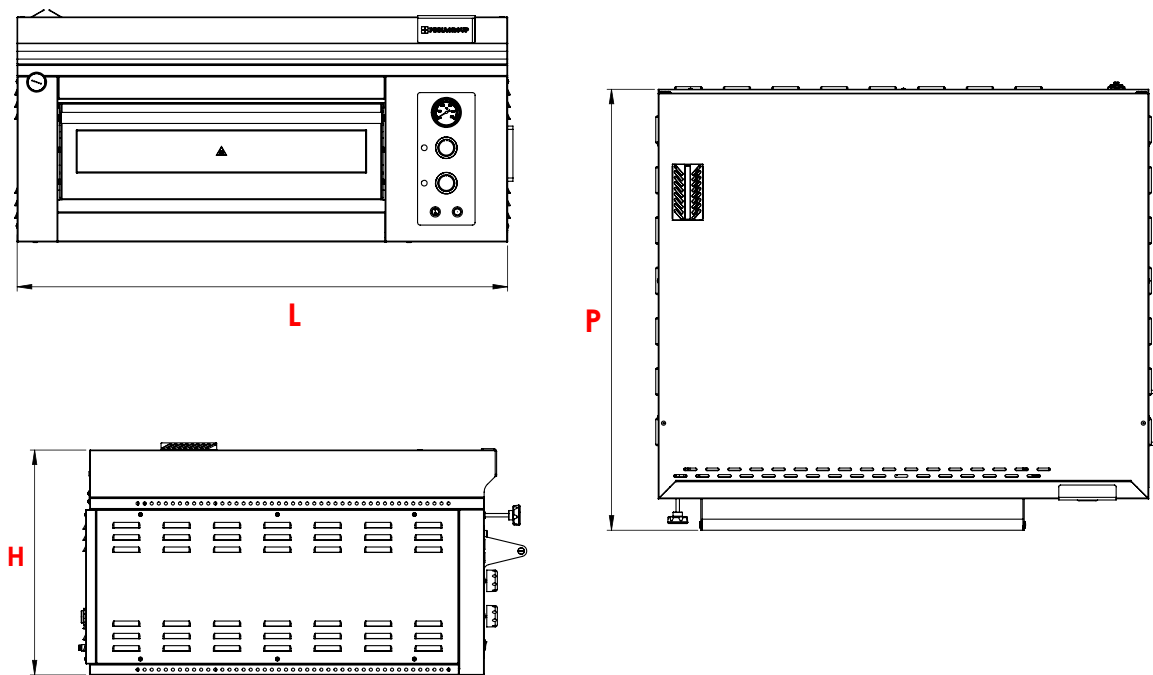
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	S66MT64002	230	1N + T	50	3



# Pyralis

Code  
**P08PY10065**









Model  
**PY M6**



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

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

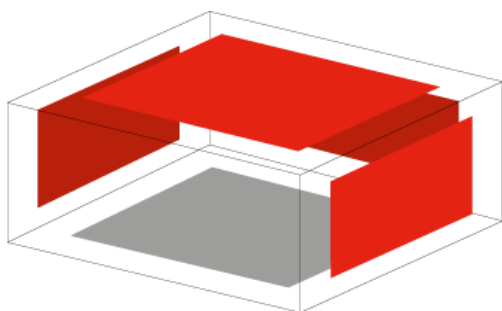
Code	Model	Dimensions LxWxH cm		
P08PY12070	PY D6	 113	 138	 40
	Control	Chamber height cm	Cooking surface cm	
	Digital	15	70x105	
	Pizza Capacity	Max Temperature	Weight Kg	
	6 x Ø 30/34	 450 °C	 129	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	8,88	400	3N+T	50/60



## General Features

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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.

## 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	<b>S08TL64014</b>

# Pyralis

Code  
**P08PY12070**


Model  
**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
	<b>P11FN64003</b>	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**




## Accessories



**PYRALIS ASPIRATING HOOD**  
STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10018</b>	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

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

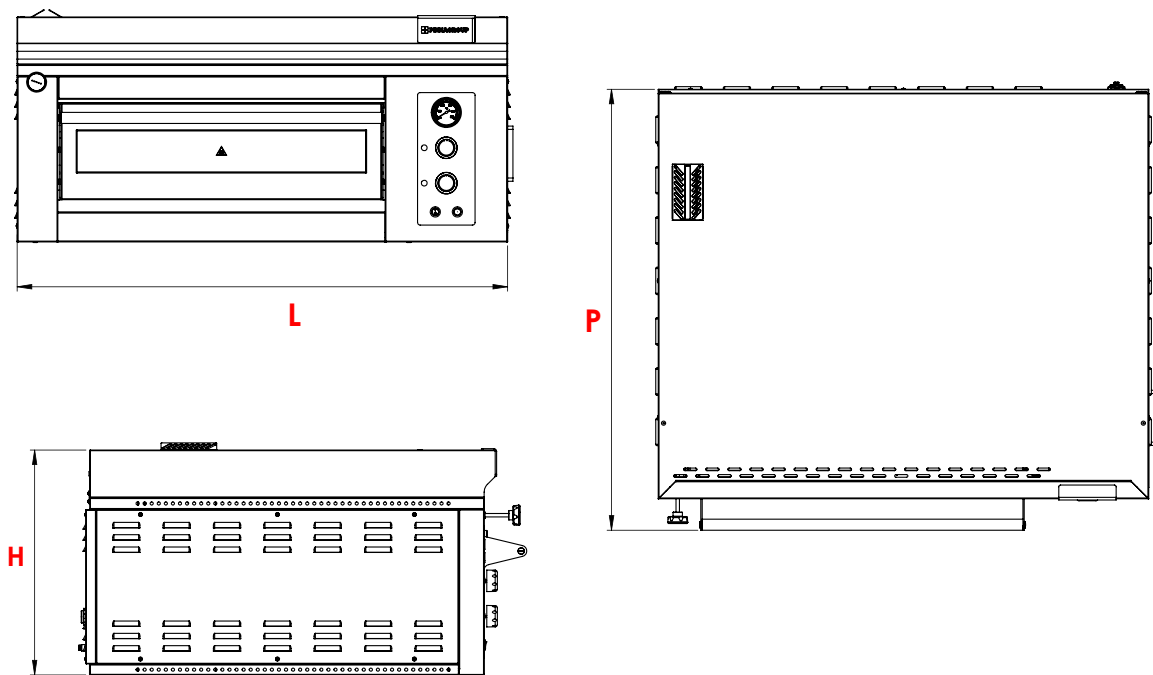




# Pyralis

Code  
**P08PY12070**






Model  
**PY D6**



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

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

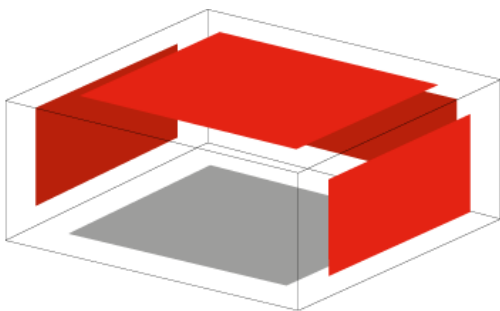
Code	Model	Dimensions LxWxH cm			
P08PY10066	PY M6L	↔ 148	↗ 103	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 139	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



## General Features

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## 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	<b>S08TL64015</b>

# Pyralis

Code  
**P08PY10066**


Model  
**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
	<b>P11FN64005</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10019</b>	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 m3/h

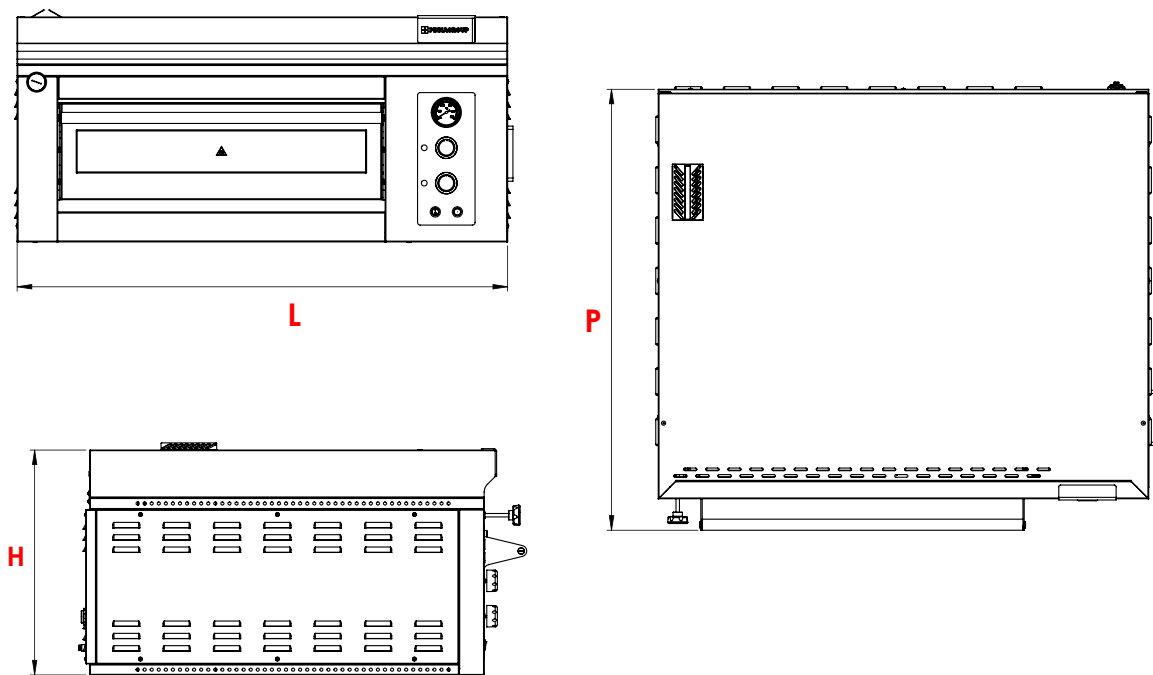
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10066**






Model  
**PY M6L**



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

# Pyrallis

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

Code	Model	Dimensions LxWxH cm			
P08PY12071	PY D6L	↔ 148	↗ 103	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 139	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	

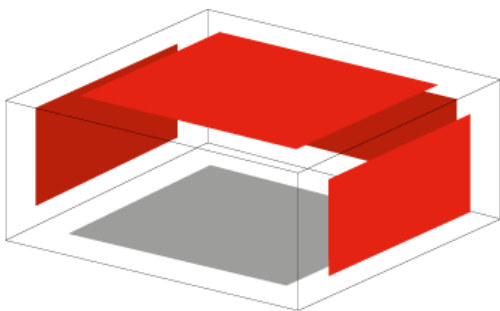




## General Features

Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

## 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	<b>S08TL64015</b>

# Pyralis

Code  
**P08PY12071**


Model  
**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
	<b>P11FN64005</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10019</b>	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 m3/h

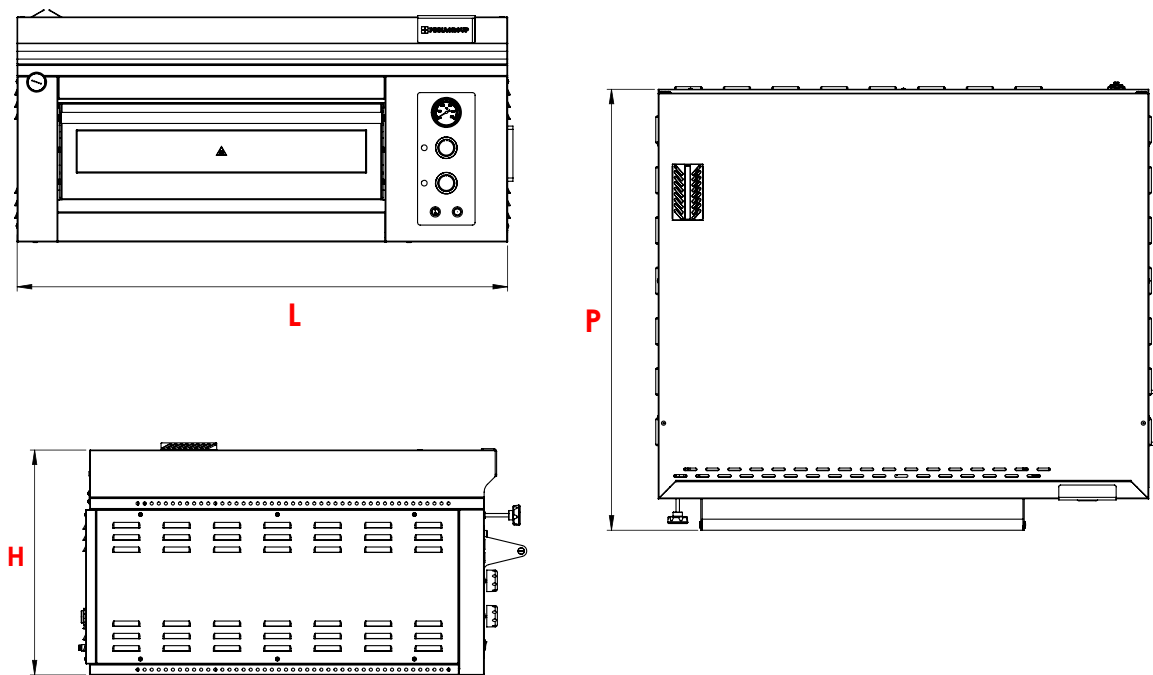
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY12071**






Model  
**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

# Pyrallis

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

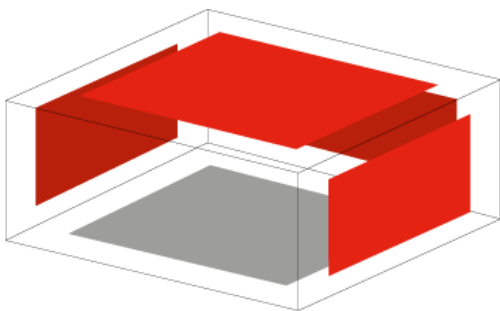
Code	Model	Dimensions LxWxH cm			
P08PY10067	PY M9	↔ 148	↗ 138	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 159	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	




## General Features

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It is equipped with high-performance 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.

## 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	<b>S08TL64016</b>



# Pyralis

Code  
**P08PY10067**


Model  
**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
	<b>P11FN64007</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10020</b>	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 m3/h

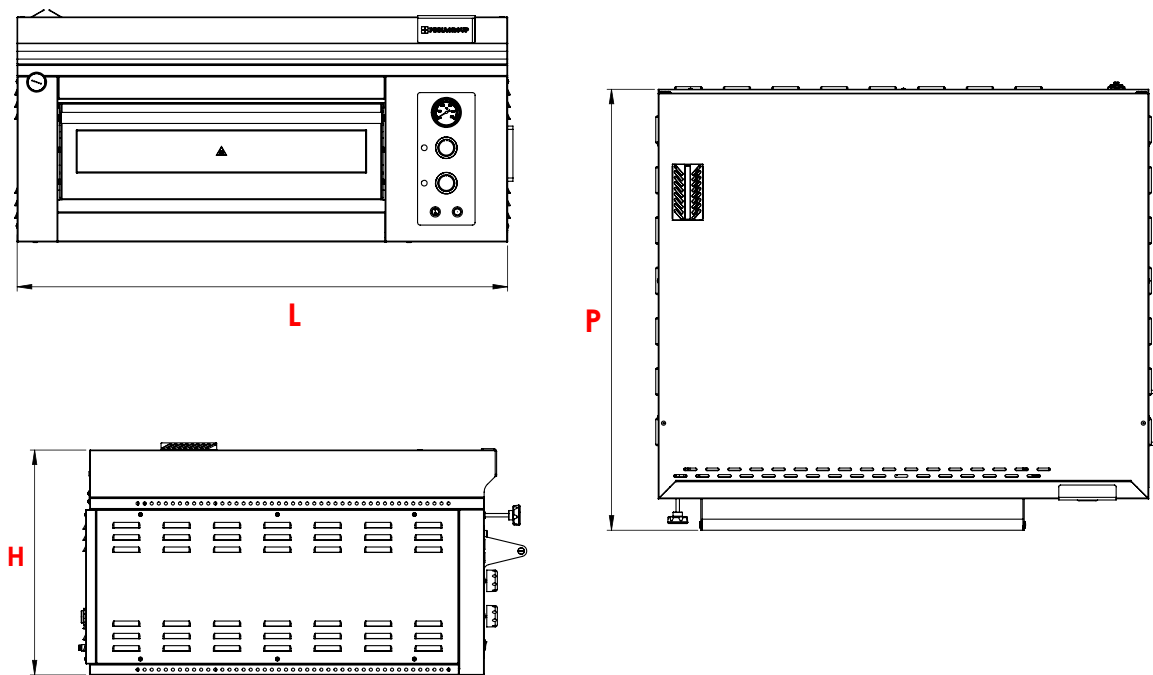
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10067**






Model  
**PY M9**



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

# Pyrallis

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

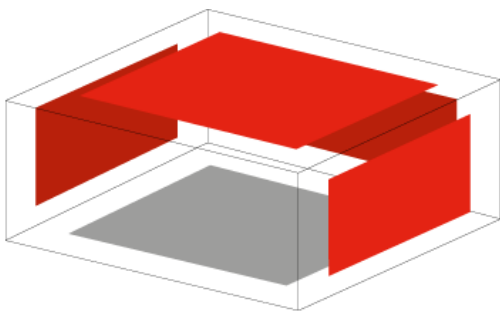
Code	Model	Dimensions LxWxH cm			
P08PY12072	PY D9	↔ 148	↗ 138	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 159	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	



## General Features

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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.

## 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	<b>S08TL64016</b>

# Pyralis

Code  
**P08PY12072**


Model  
**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
	<b>P11FN64007</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10020</b>	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 m3/h

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

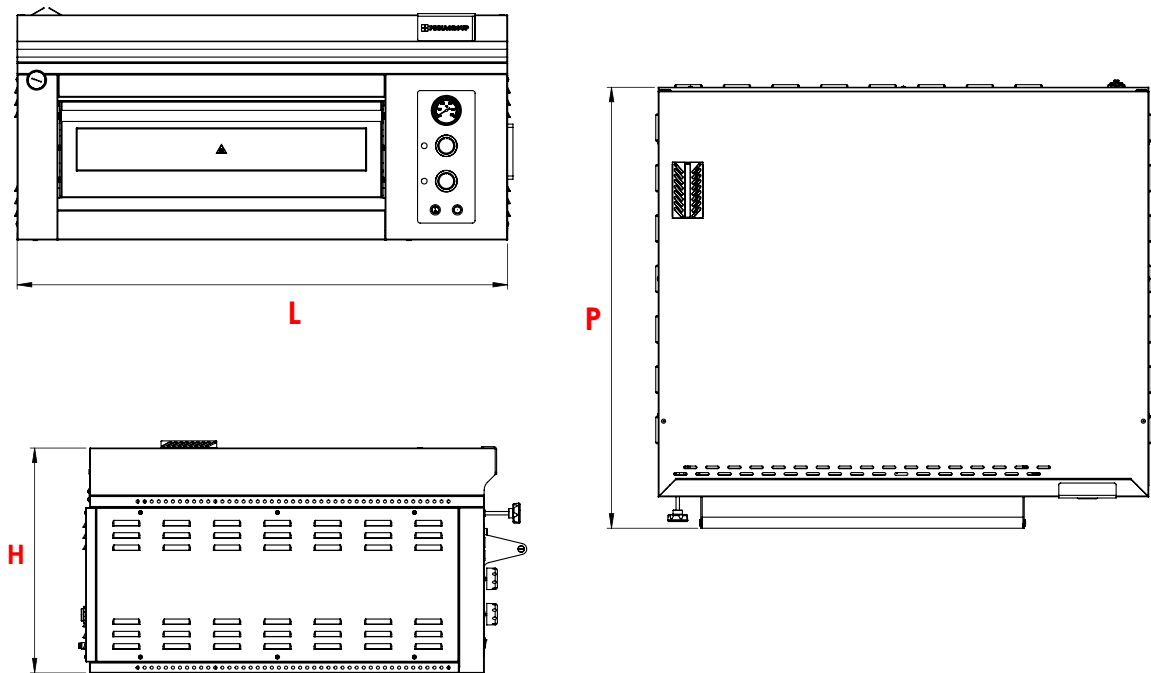




# Pyralis






Code  
**P08PY12072**

Model  
**PY D9**



# Pyralis

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

Code	Model	Dimensions LxWxH cm			
P08PY10068	PY M8	↔ 113	↗ 103	↕ 72	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34 (x2)	 450 °C		183	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	



## General Features

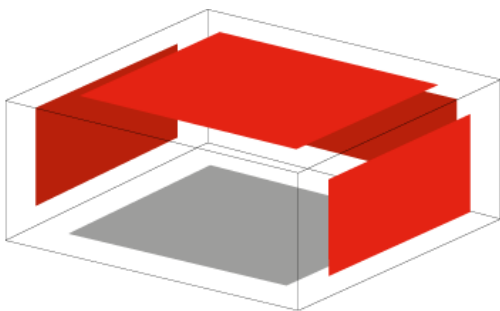
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing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

# Pyralis


Code  
**P08PY10068**

Model  
**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	<b>S08TL64017</b>

# Pyralis

Code  
**P08PY10068**


Model  
**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
	<b>P11FN64002</b>	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**




## Accessories



**PYRALIS ASPIRATING HOOD**  
STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10017</b>	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 m3/h

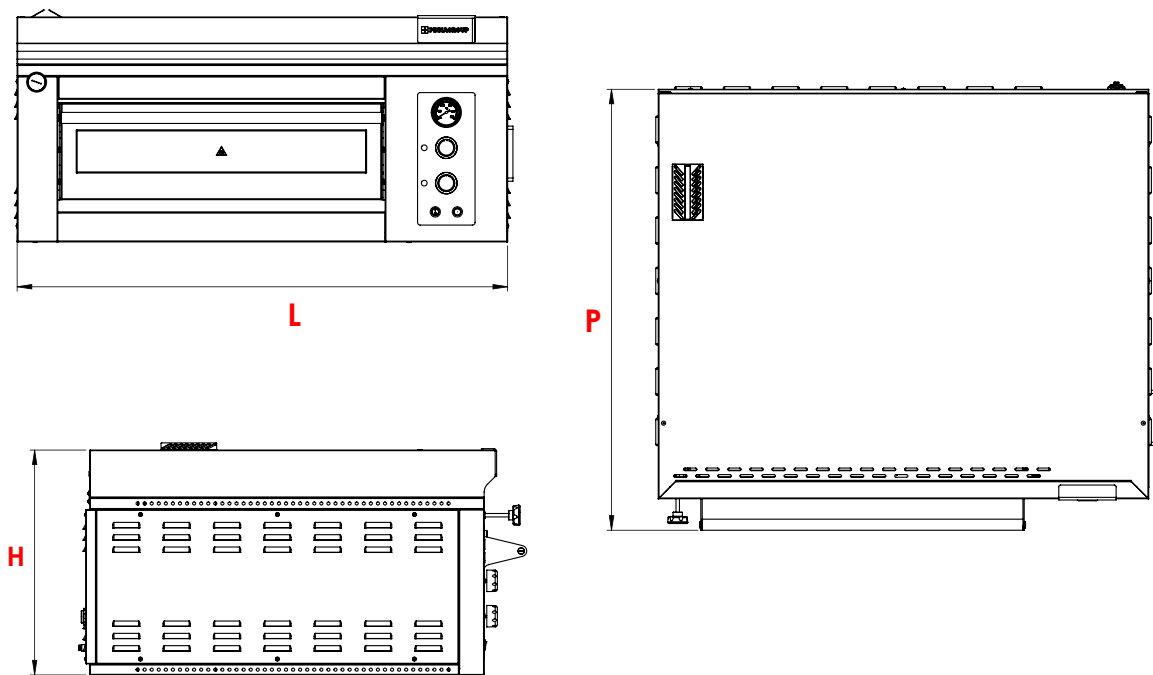
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10068**






Model  
**PY M8**



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

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

Code	Model	Dimensions LxWxH cm			
P08PY12073	PY D8	↔ 113	↗ 103	↕ 72	
	Control	Chamber height cm	Cooking surface cm		
	Digital	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34 (x2)	 450 °C		183	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	

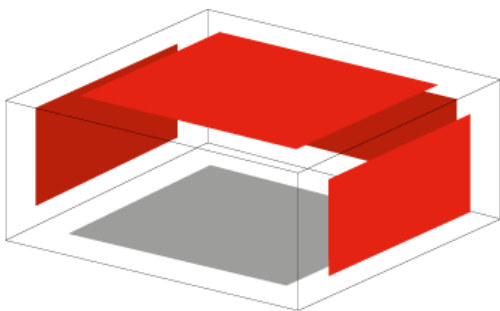




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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing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

## 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	<b>S08TL64017</b>

# Pyralis

Code  
**P08PY12073**


Model  
**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
	<b>P11FN64002</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10017</b>	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 m3/h

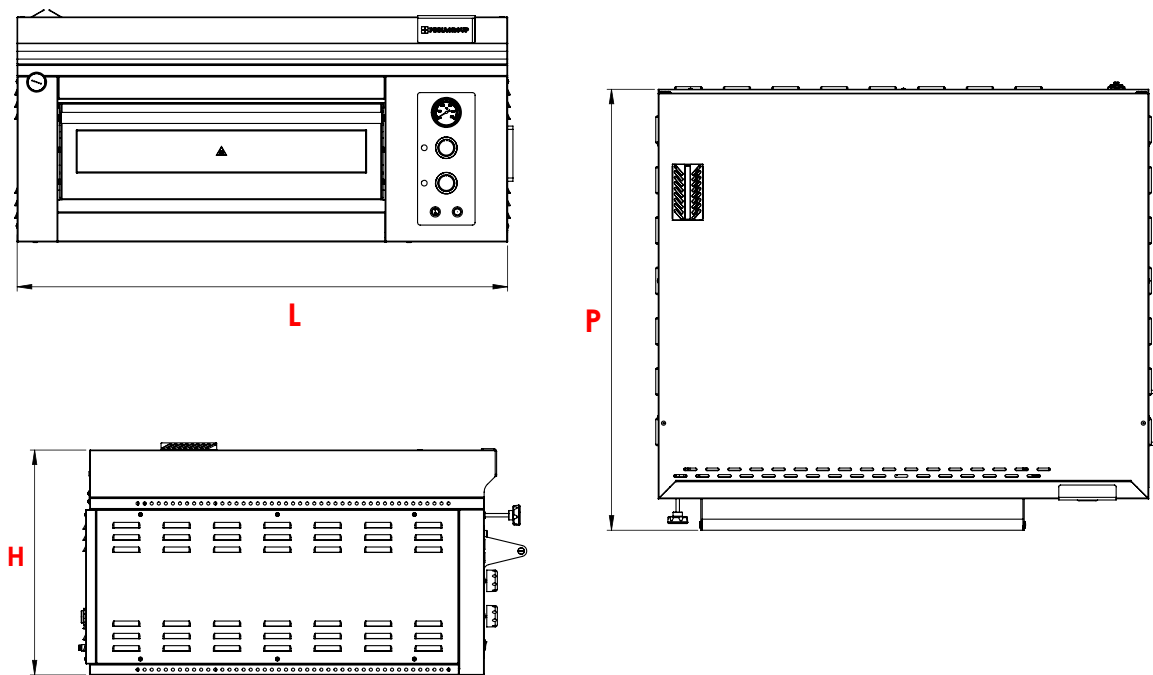
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY12073**






Model  
**PY D8**



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

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

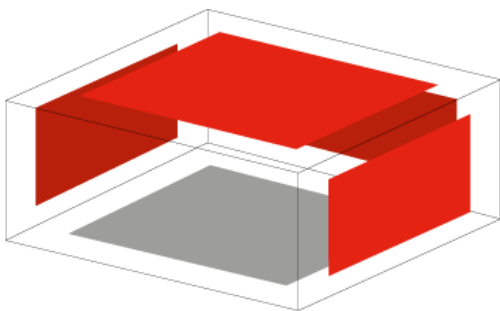
Code	Model	Dimensions LxWxH cm			
P08PY10069	PY M12	↔ 113	↗ 138	↕ 72	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x105		
	Pizza Capacity	Max Temperature	Weight Kg		
	6 x Ø 30/34 (x2)	 450 °C		217	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	




## General Features

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## 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	<b>S08TL64018</b>



# Pyralis

Code  
**P08PY10069**

Model  
**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
	<b>P11FN64004</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10018</b>	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

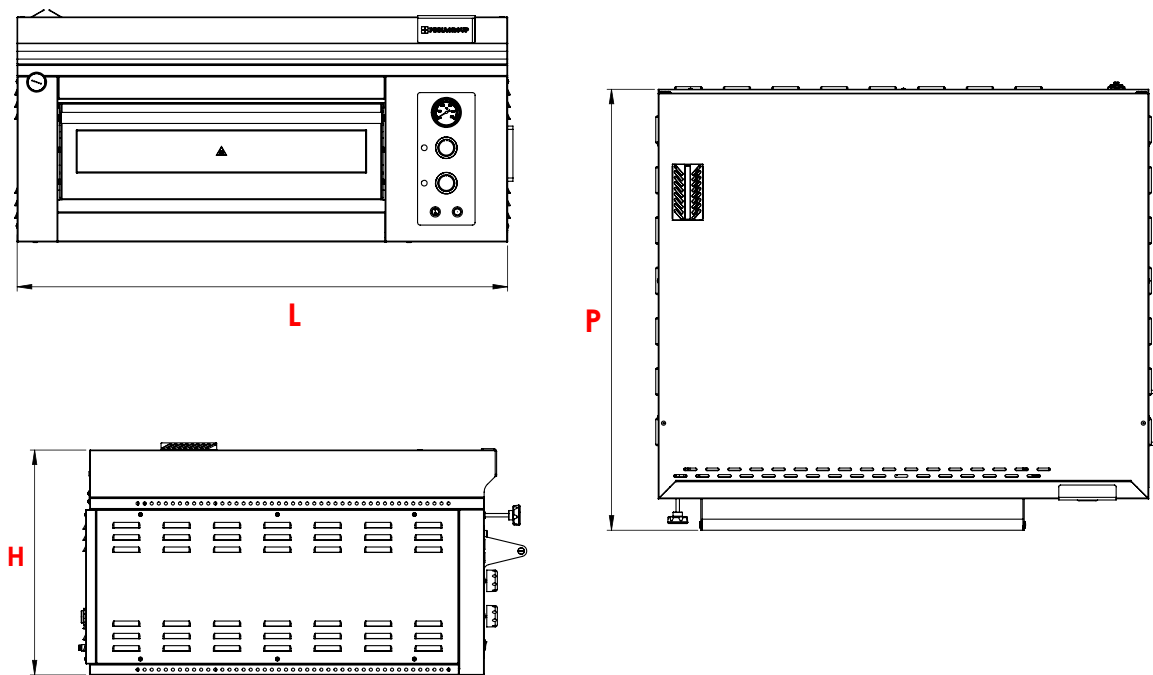
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10069**






Model  
**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

# Pyralis

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

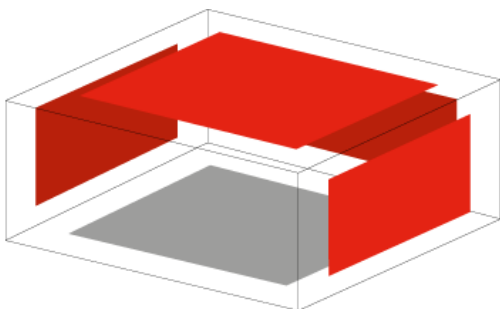
Code	Model	Dimensions LxWxH cm			
P08PY12074	PY D12	↔ 113	↗ 138	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)	 450 °C	 217		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



## General Features

Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

## 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	<b>S08TL64018</b>

# Pyralis

Code  
**P08PY12074**


Model  
**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
	<b>P11FN64004</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10018</b>	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

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

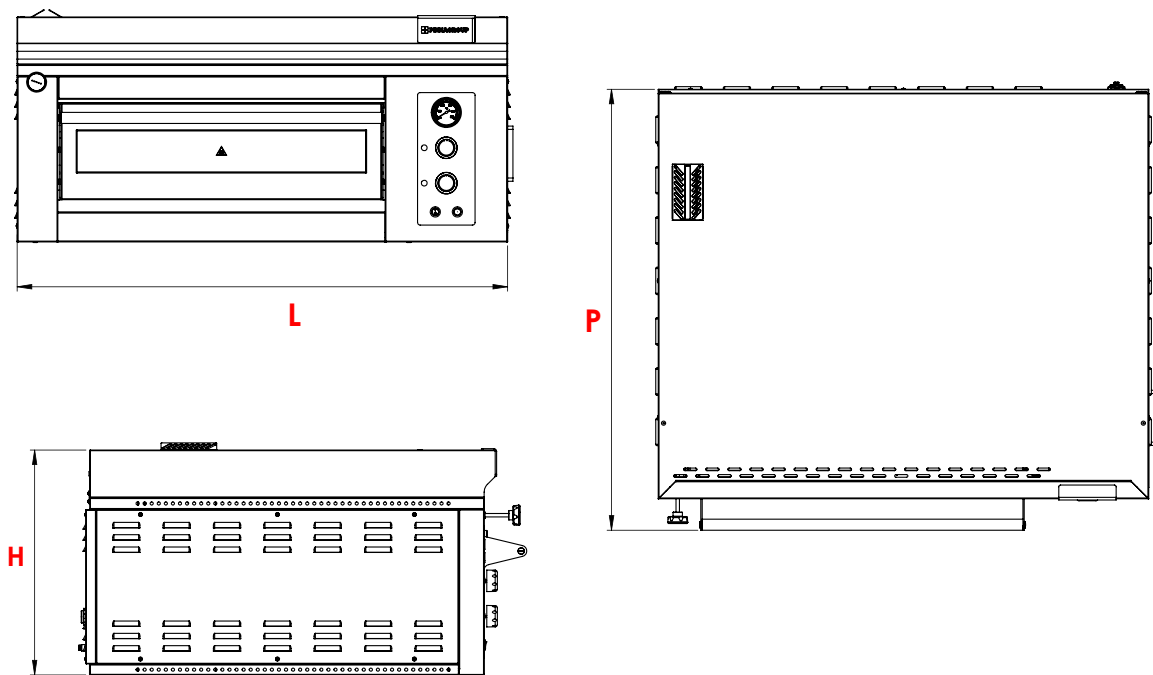




# Pyralis

Code  
**P08PY12074**






Model  
**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

# Pyralis

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

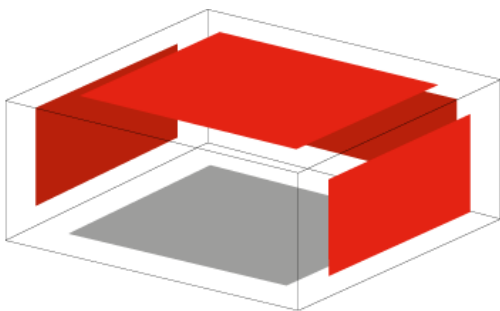
Code	Model	Dimensions LxWxH cm			
P08PY10070	PY M12L	↔ 148	↗ 103	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)	 450 °C	 231		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18,00	400	3N+T	50/60	




## General Features

Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

## 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	<b>S08TL64019</b>

# Pyralis

Code  
**P08PY10070**


Model  
**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
	<b>P11FN64006</b>	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**




## Accessories



**PYRALIS ASPIRATING HOOD**  
STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10019</b>	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 m3/h

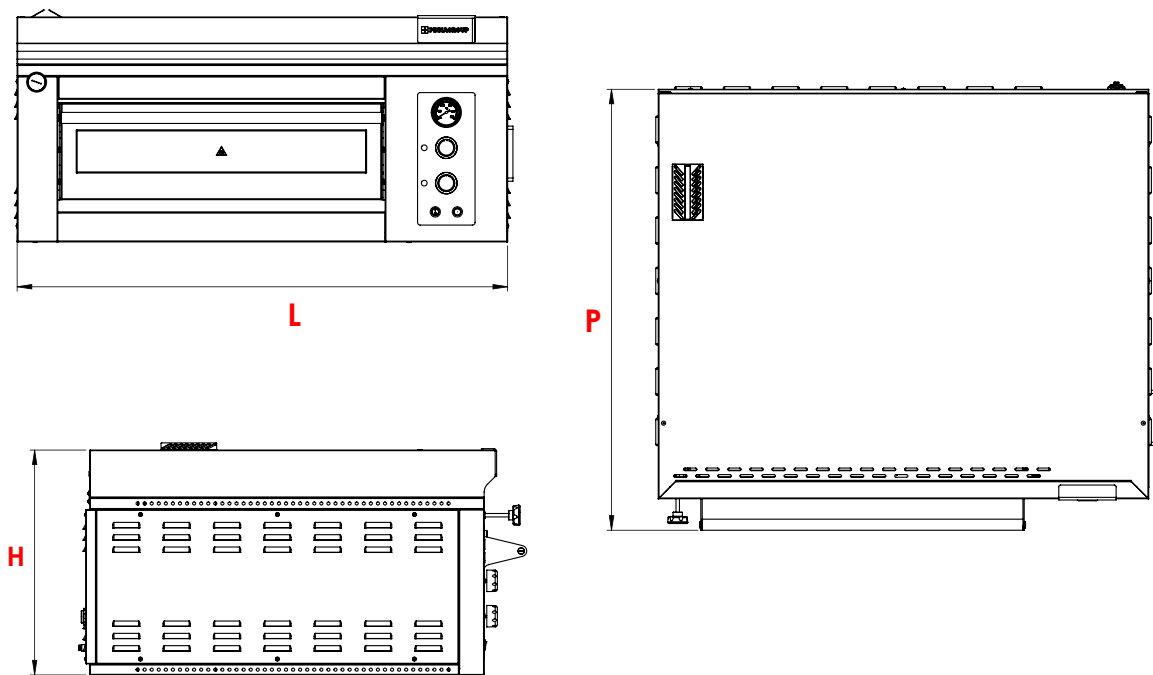
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10070**






Model  
**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

# Pyralis

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

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

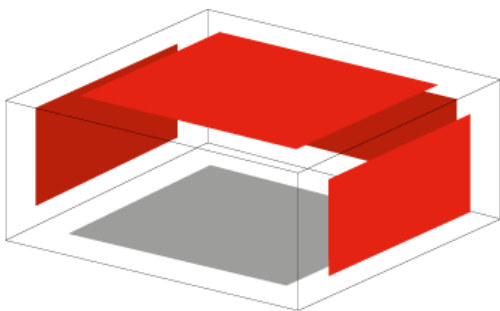




## General Features

Designed to meet and exceed the expectations of even the most demanding professionals, <b>providing high performance, quality, and service.</b>	<b>Excellent Performance:</b> 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 <b>complete range of models with capacities from 4 to 18 pizzas</b> , considering a Ø of 33 cm.
It is equipped with high-performance 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.

## 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	<b>S08TL64019</b>

# Pyralis

Code  
**P08PY12075**


Model  
**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
	<b>P11FN64006</b>	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**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10019</b>	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 m3/h

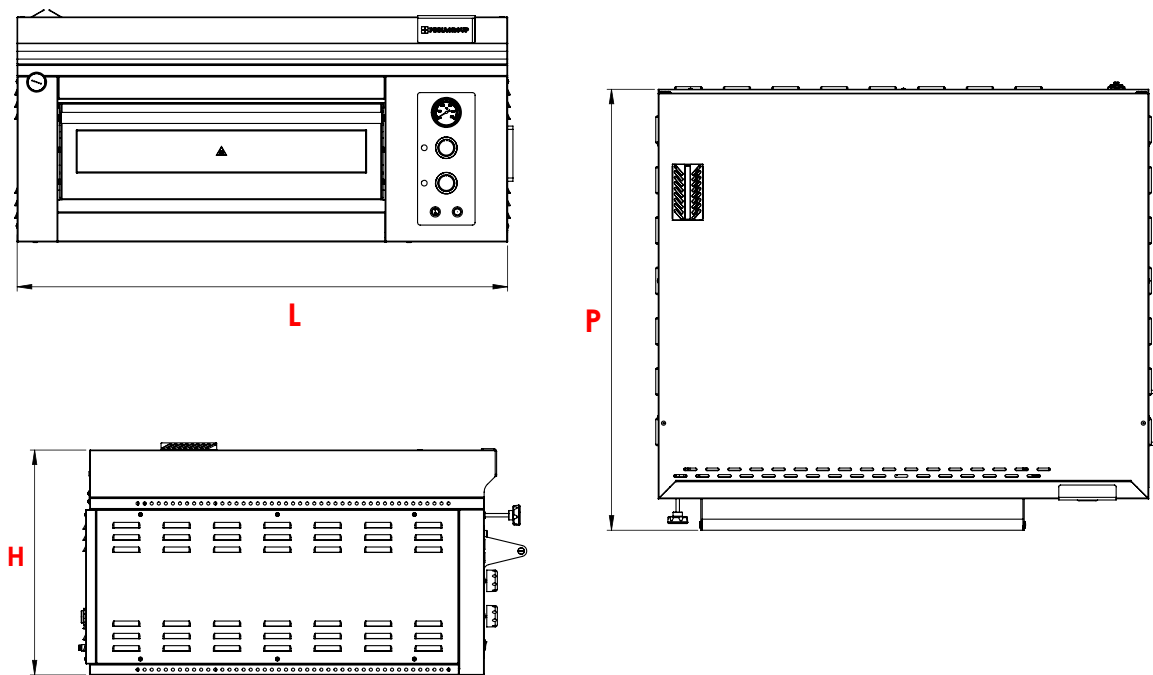
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY12075**






Model  
**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

# Pyrallis

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

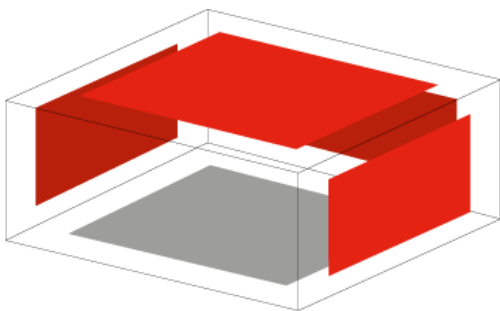
Code	Model	Dimensions LxWxH cm			
P08PY10071	PY M18	↔ 148	↗ 138	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34 (x2)	 450 °C	 290		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



## General Features

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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.

## 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	<b>S08TL64020</b>



# Pyralis

Code  
**P08PY10071**


Model  
**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
	<b>P11FN64008</b>	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

**S66RU65003**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10020</b>	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 m3/h

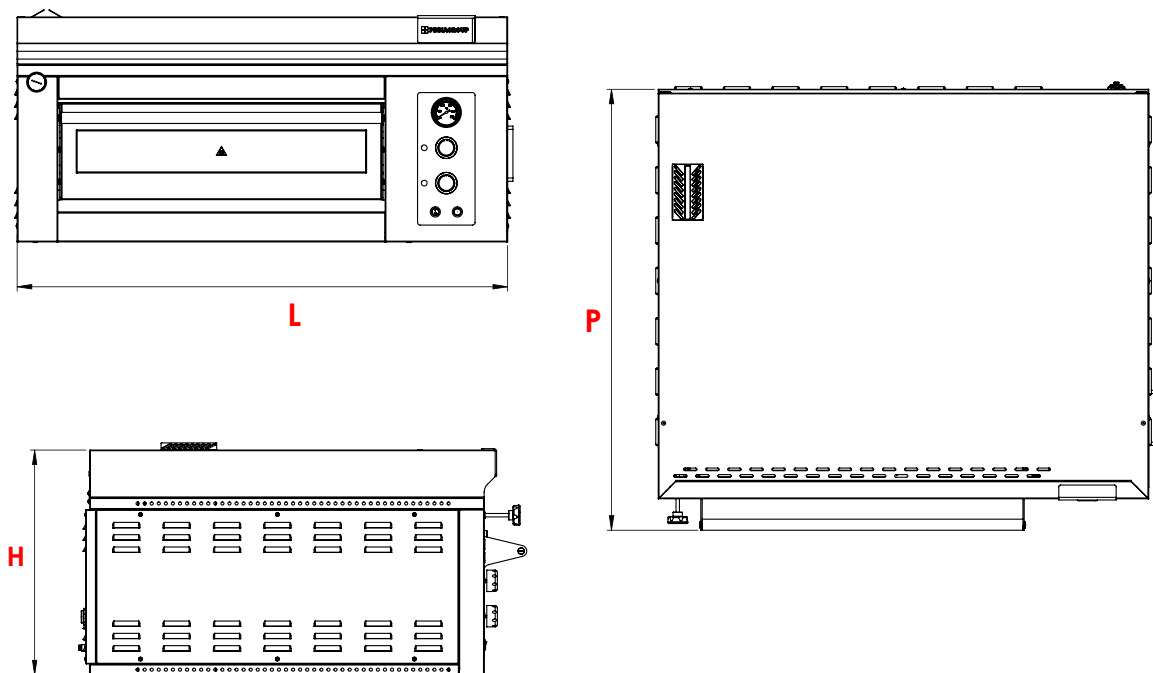
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT64002</b>	230	1N + T	50	3



# Pyralis

Code  
**P08PY10071**






Model  
**PY M18**



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

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

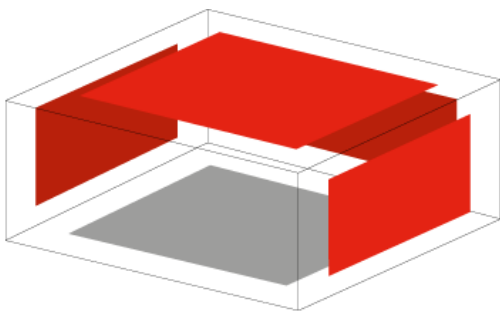
Code	Model	Dimensions LxWxH cm			
P08PY12076	PY D18	↔ 148	↗ 138	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34 (x2)	 450 °C	 290		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



## General Features

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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.

## 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	<b>S08TL64020</b>

# Pyralis

Code  
**P08PY12076**


Model  
**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
	<b>P11FN64008</b>	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

**S66RU65003**




## Accessories



### PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13PY10020</b>	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 m3/h

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

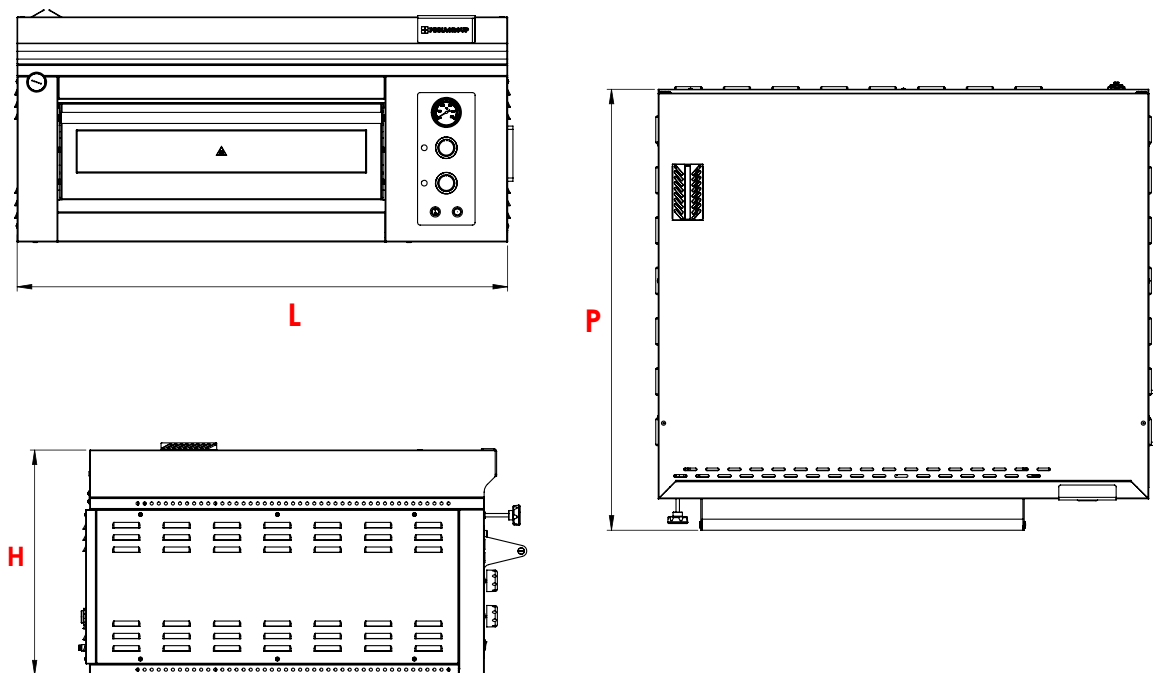




# Pyralis

Code  
**P08PY12076**






Model  
**PY D18**



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	Model	Dimensions LxWxH cm			
P08PY10040	PY-UP M4	↔ 113	↗ 101	↕ 51	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C	 129.4		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	



## General Features

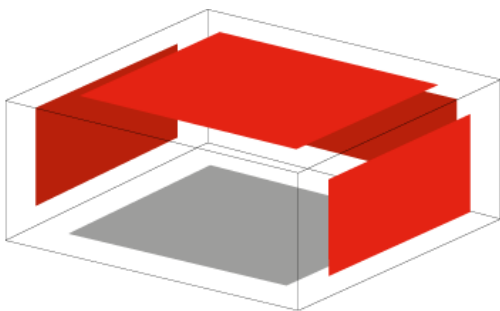
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY10040**

Model  
**PY-UP 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	<b>S08TL64013</b>

# Pyralis UP

Code  
**P08PY10040**


Model  
**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
	<b>P11FN64001</b>	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**



# Pyralis UP

Code  
**P08PY10040**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY12037	PY-UP D4	↔ 113	↗ 101	↕ 51	
	Control	Chamber height cm	Cooking surface cm		
	Digital	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C	 129.4		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	



## 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 high-performance 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.

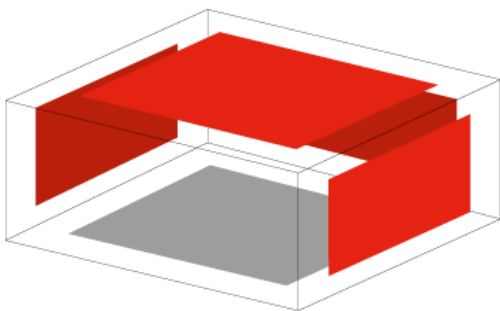


# Pyralis UP

Code  
**P08PY12037**

Model  
**PY-UP D4**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x68,5x15

Refractory net weight kg

15

Code

**S08TL64013**

# Pyralis UP

Code  
**P08PY12037**


Model  
**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
	<b>P11FN64001</b>	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**



# Pyralis UP


Code  
**P08PY12037**

Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP

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

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



## General Features

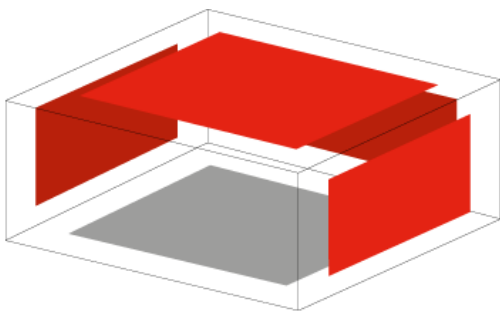
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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.
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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  
**P08PY10041**

Model  
**PY-UP M6**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x103,5x15

Refractory net weight kg

15

Code

**S08TL64014**

# Pyralis UP

Code  
**P08PY10041**


Model  
**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
	<b>P11FN64003</b>	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**



# Pyralis UP

Code  
**P08PY10041**


Model  
**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
	<b>P13PY10018</b>	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






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





# Pyralis UP

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

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



## General Features

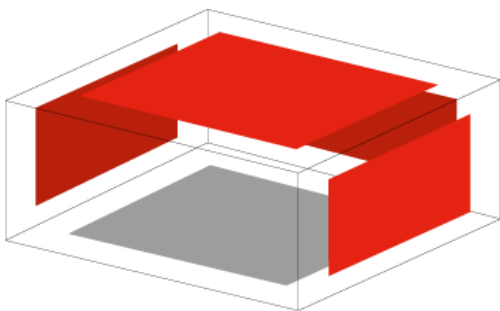
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY12038**

Model  
**PY-UP D6**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x103,5x15

Refractory net weight kg

15

Code

**S08TL64014**

# Pyralis UP

Code  
**P08PY12038**


Model  
**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
	<b>P11FN64003</b>	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**



# Pyralis UP

Code  
**P08PY12038**


Model  
**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
	<b>P13PY10018</b>	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

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



# Pyralis UP

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

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



## General Features

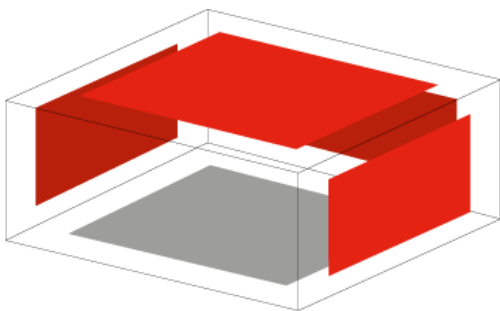
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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.
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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  
**P08PY10042**

Model  
**PY-UP 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	<b>S08TL64015</b>



# Pyralis UP

Code  
**P08PY10042**


Model  
**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
	<b>P11FN64005</b>	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**



# Pyralis UP

Code  
**P08PY10042**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP

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

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



## General Features

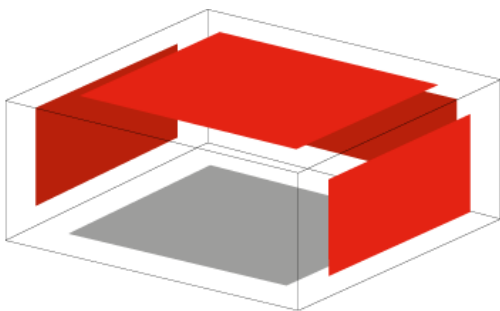
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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared 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  
**P08PY12039**

Model  
**PY-UP 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	<b>S08TL64015</b>

# Pyralis UP

Code  
**P08PY12039**


Model  
**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
	<b>P11FN64005</b>	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**



# Pyralis UP

Code  
**P08PY12039**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY10043	PY-UP M9	↔ 148	↗ 136	↕ 51	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x105		
	Pizza Capacity	Max Temperature	Weight Kg		
	9 x Ø 30/34	 450 °C	 181		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	





## General Features

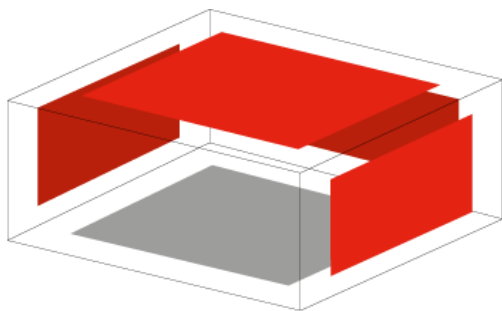
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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.
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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  
**P08PY10043**

Model  
**PY-UP M9**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

102x103,5x15

Refractory net weight kg

15

Code

**S08TL64016**

# Pyralis UP

Code  
**P08PY10043**


Model  
**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
	<b>P11FN64007</b>	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 con freno + 2 senza freno

Code

**S66RU65003**



# Pyralis UP

Code  
**P08PY10043**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY12040	PY-UP D9	↔ 148	↗ 136	↕ 51	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 181	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	



## General Features

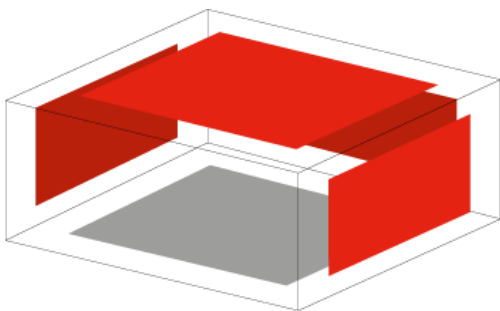
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP


Code  
**P08PY12040**

Model  
**PY-UP 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
	102x103,5x15	15	<b>S08TL64016</b>

# Pyralis UP

Code  
**P08PY12040**


Model  
**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
	<b>P11FN64007</b>	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 con freno + 2 senza freno

Code

**S66RU65003**





# Pyralis UP

Code  
**P08PY12040**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY10044	PY-UP M8	↔ 113	↗ 101	↕ 83	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34	 450 °C	 197.5		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	



## General Features

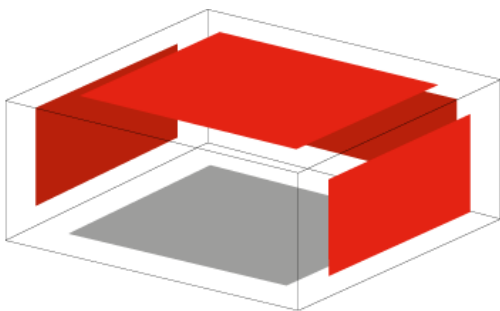
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY10044**

Model  
**PY-UP M8**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x68,5x15

Refractory net weight kg

15

Code

**S08TL64017**

# Pyralis UP

Code  
**P08PY10044**


Model  
**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
	<b>P11FN64002</b>	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**



# Pyralis UP

Code  
**P08PY10044**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY12041	PY-UP D8	↔ 113	↗ 101	↕ 83	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34	 450 °C		 197.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	



## 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 high-performance 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.

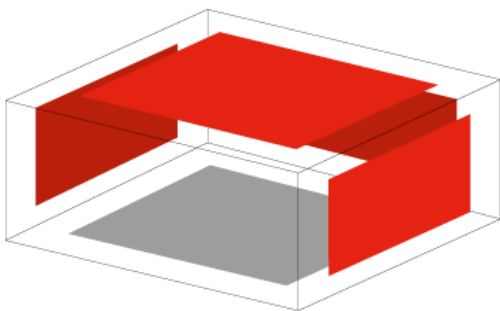


# Pyralis UP

Code  
**P08PY12041**

Model  
**PY-UP 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	<b>S08TL64017</b>

# Pyralis UP

Code  
**P08PY12041**


Model  
**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
	<b>P11FN64002</b>	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**



# Pyralis UP

Code  
**P08PY12041**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP

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

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



## General Features

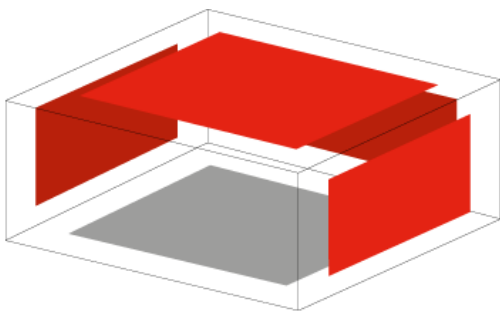
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY10045**

Model  
**PY-UP M12**

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

67x103,5x15

Refractory net weight kg

15

Code

**S08TL64018**

# Pyralis UP

Code  
**P08PY10045**


Model  
**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
	<b>P11FN64004</b>	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**



# Pyralis UP

Code  
**P08PY10045**


Model  
**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
	<b>P13PY10018</b>	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






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





# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY12042	PY-UP D12	↔ 113	↗ 136	↕ 83	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 234.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



## General Features

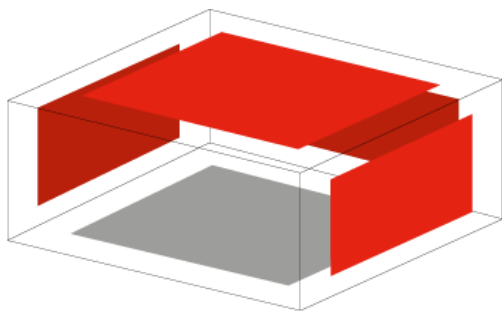
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY12042**

Model  
**PY-UP 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	<b>S08TL64018</b>

# Pyralis UP

Code  
**P08PY12042**


Model  
**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
	<b>P11FN64004</b>	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**



# Pyralis UP

Code  
**P08PY12042**


Model  
**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
	<b>P13PY10018</b>	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

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



# Pyralis UP

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

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



## General Features

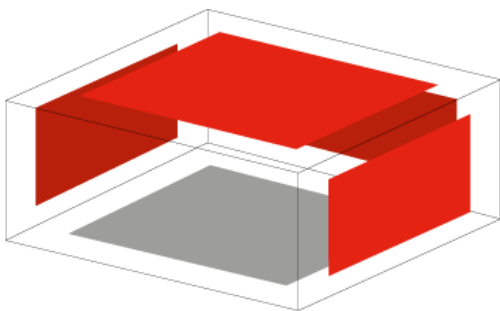
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY10046**

Model  
**PY-UP 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	<b>S08TL64019</b>



# Pyralis UP

Code  
**P08PY10046**


Model  
**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
	<b>P11FN64006</b>	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**



# Pyralis UP

Code  
**P08PY10046**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP

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

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



## General Features

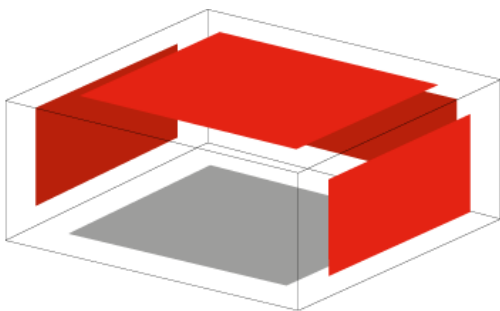
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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared 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  
**P08PY12043**

Model  
**PY-UP 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	<b>S08TL64019</b>

# Pyralis UP

Code  
**P08PY12043**


Model  
**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
	<b>P11FN64006</b>	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**



# Pyralis UP

Code  
**P08PY12043**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY10047	PY-UP M18	↔ 148	↗ 136	↕ 83	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 312	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	





## General Features

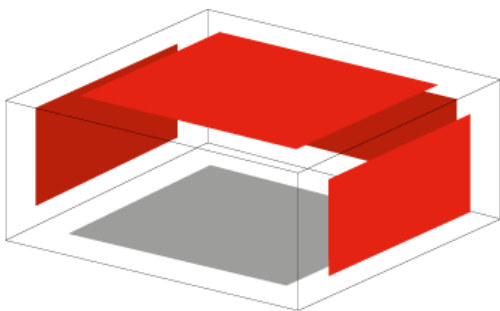
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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared 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  
**P08PY10047**

Model  
**PY-UP 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
	102x103,5x15	15	<b>S08TL64020</b>

# Pyralis UP

Code  
**P08PY10047**


Model  
**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
	<b>P11FN64008</b>	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**



# Pyralis UP

Code  
**P08PY10047**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP

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

Code	Model	Dimensions LxWxH cm			
P08PY12044	PY-UP D18	↔ 148	↗ 136	↕ 83	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 312	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



## General Features

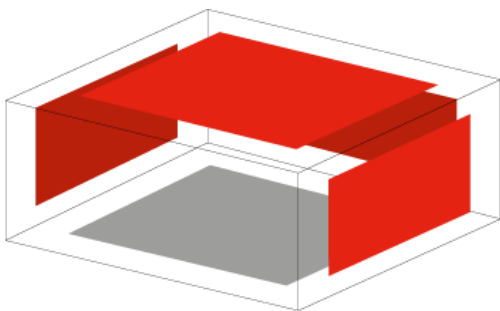
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY12044**

Model  
**PY-UP 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
	102x103,5x15	15	<b>S08TL64020</b>

# Pyralis UP

Code  
**P08PY12044**


Model  
**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
	<b>P11FN64008</b>	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**





# Pyralis UP

Code  
**P08PY12044**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm	
P08PY10056	PY-UP M4-SC	↔ 113	↗ 101
	Control	Chamber height cm	Cooking surface cm
	Manual	15	70x70
	Pizza Capacity	Max Temperature	Weight Kg
	4 x Ø 30/34	 450 °C	 115
	Total Power KW	Voltage V	Phases Ph
	6,60	400	3N+T
		Frequency Hz	50/60



# Pyralis UP - SC

Code  
**P08PY10056**

Model  
**PY-UP M4-SC**

## General Features

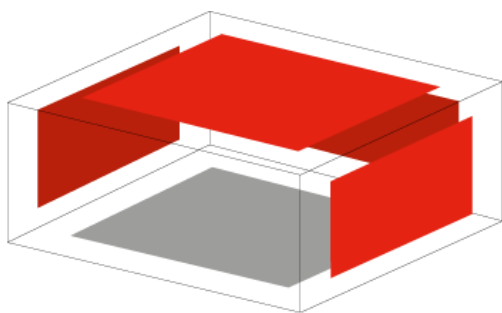
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10056**

Model  
PY-UP M4-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
	67x68,5x15	15	<b>S08TL64013</b>

# Pyralis UP - SC

Code  
**P08PY10056**


Model  
**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
	<b>P11FN64001</b>	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**



# Pyralis UP - SC

Code  
**P08PY10056**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm	
P08PY12053	PY-UP D4-SC	↔ 113	↗ 101
	Control	Chamber height cm	Cooking surface cm
	Digital	15	70x70
	Pizza Capacity	Max Temperature	Weight Kg
	4 x Ø 30/34	 450 °C	 115
	Total Power KW	Voltage V	Phases Ph
	6,60	400	3N+T
			Frequency Hz
			50/60



# Pyralis UP - SC

Code  
**P08PY12053**

Model  
**PY-UP D4-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.
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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.

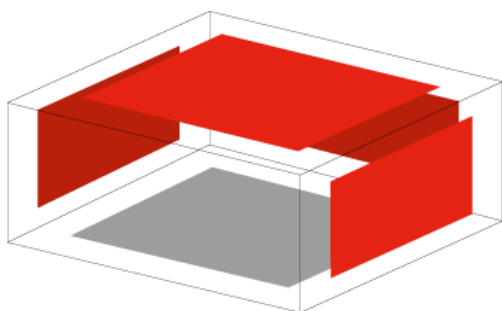


# Pyralis UP - SC

Code  
**P08PY12053**

Model  
PY-UP D4-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
	67x68,5x15	15	<b>S08TL64013</b>

# Pyralis UP - SC

Code  
**P08PY12053**


Model  
**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
	<b>P11FN64001</b>	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**



# Pyralis UP - SC

Code  
**P08PY12053**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10057	PY-UP M6-SC	↔ 113	↗ 136	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C	 129		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	8,88	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY10057**

Model  
**PY-UP M6-SC**

## General Features

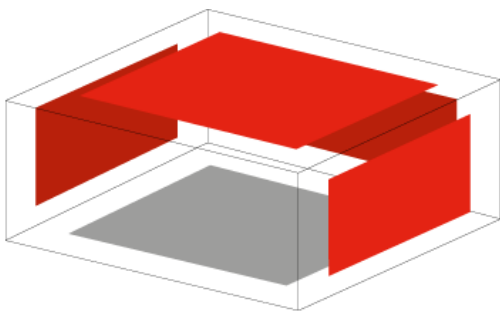
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC


Code  
**P08PY10057**

Model  
PY-UP M6-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
	67x103,5x15	15	<b>S08TL64014</b>

# Pyralis UP - SC

Code  
**P08PY10057**


Model  
**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
	<b>P11FN64003</b>	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**



# Pyralis UP - SC

Code  
**P08PY10057**


Model  
**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
	<b>P13PY10018</b>	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






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





# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm		
P08PY12054	PY-UP D6-SC	↔ 113	↗ 136	↕ 40
	Control	Chamber height cm	Cooking surface cm	
	Digital	15	70x105	
	Pizza Capacity	Max Temperature	Weight Kg	
	6 x Ø 30/34	 450 °C	 129	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	8,88	400	3N+T	50/60



# Pyralis UP - SC

Code  
**P08PY12054**

Model  
**PY-UP D6-SC**

## General Features

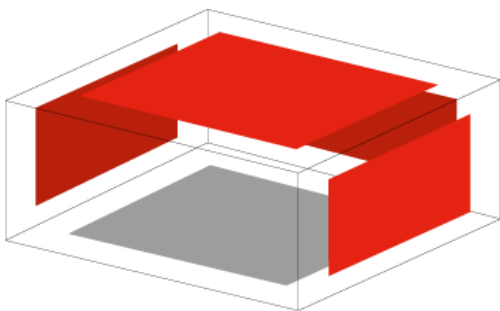
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY12054**

Model  
PY-UP D6-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
	67x103,5x15	15	<b>S08TL64014</b>

# Pyralis UP - SC

Code  
**P08PY12054**


Model  
**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
	<b>P11FN64003</b>	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**



# Pyralis UP - SC

Code  
**P08PY12054**


Model  
**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
	<b>P13PY10018</b>	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

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10058	PY-UP M6L-SC	↔ 148	↗ 101	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 139	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY10058**

Model  
**PY-UP M6L-SC**

## General Features

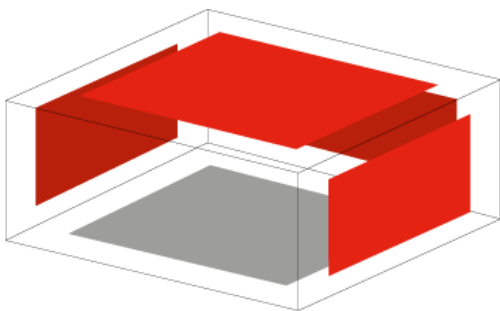
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10058**

Model  
PY-UP M6L-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
	102x68,5x15	15	<b>S08TL64015</b>



# Pyralis UP - SC

Code  
**P08PY10058**


Model  
**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
	<b>P11FN64005</b>	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**



# Pyralis UP - SC

Code  
**P08PY10058**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY12055	PY-UP D6L-SC	↔ 148	↗ 101	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 139	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY12055**

Model  
**PY-UP D6L-SC**

## General Features

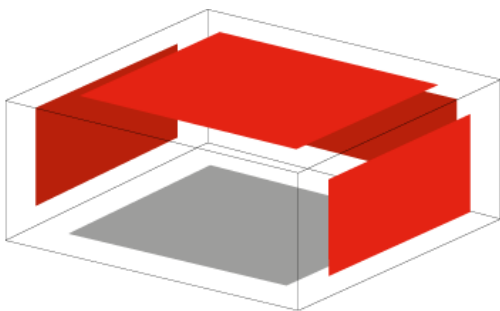
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY12055**

Model  
PY-UP D6L-SC

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

102x68,5x15

Refractory net weight kg

15

Code

**S08TL64015**

# Pyralis UP - SC

Code  
**P08PY12055**


Model  
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
	<b>P11FN64005</b>	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**



# Pyralis UP - SC

Code  
**P08PY12055**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10059	PY-UP M9-SC	↔ 148	↗ 136	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C	 159		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	





# Pyralis UP - SC

Code  
**P08PY10059**

Model  
**PY-UP M9-SC**

## General Features

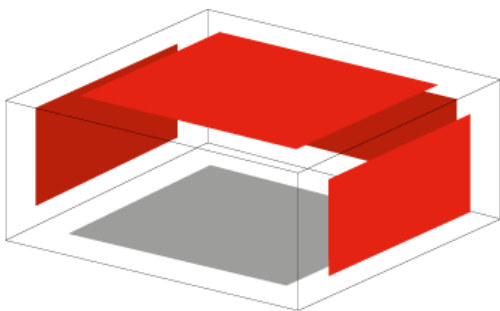
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10059**

Model  
PY-UP M9-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	<b>S08TL64016</b>

# Pyralis UP - SC

Code  
**P08PY10059**


Model  
**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
	<b>P11FN64007</b>	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 con freno + 2 senza freno

Code

**S66RU65003**



# Pyralis UP - SC

Code  
**P08PY10059**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY12056	PY-UP D9-SC	↔ 148	↗ 136	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 159	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY12056**

Model  
**PY-UP D9-SC**

## General Features

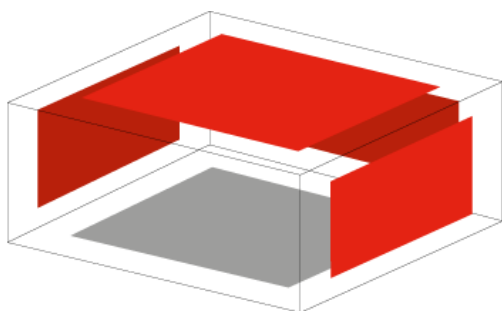
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY12056**

Model  
PY-UP D9-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	<b>S08TL64016</b>

# Pyralis UP - SC

Code  
**P08PY12056**


Model  
**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
	<b>P11FN64007</b>	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 con freno + 2 senza freno

Code

**S66RU65003**





# Pyralis UP - SC

Code  
**P08PY12056**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10060	PY-UP M8-SC	↔ 113	↗ 101	↕ 72	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C	 183		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY10060**

Model  
**PY-UP M8-SC**

## General Features

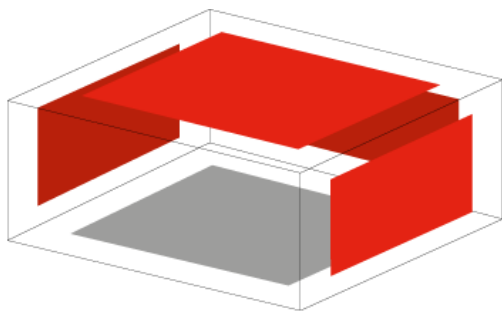
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10060**

Model  
PY-UP M8-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
	67x68,5x15	15	<b>S08TL64017</b>

# Pyralis UP - SC

Code  
**P08PY10060**


Model  
**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
	<b>P11FN64002</b>	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**



# Pyralis UP - SC

Code  
**P08PY10060**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm		
P08PY12057	PY-UP D8-SC	↔ 113	↗ 101	↕ 72
	Control	Chamber height cm	Cooking surface cm	
	Digital	15	70x70	
	Pizza Capacity	Max Temperature	Weight Kg	
	4 x Ø 30/34	 450 °C	 183	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	13,20	400	3N+T	50/60



# Pyralis UP - SC

Code  
**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.	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.
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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.

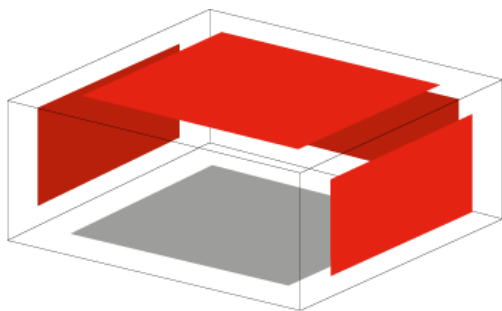


# Pyralis UP - SC

Code  
**P08PY12057**

Model  
PY-UP D8-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
	67x68,5x15	15	<b>S08TL64017</b>

# Pyralis UP - SC

Code  
**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
	<b>P11FN64002</b>	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**



# Pyralis UP - SC

Code  
**P08PY12057**


Model  
**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
	<b>P13PY10017</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10061	PY-UP M12-SC	↔ 113	↗ 136	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C	 217		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY10061**

Model  
**PY-UP M12-SC**

## General Features

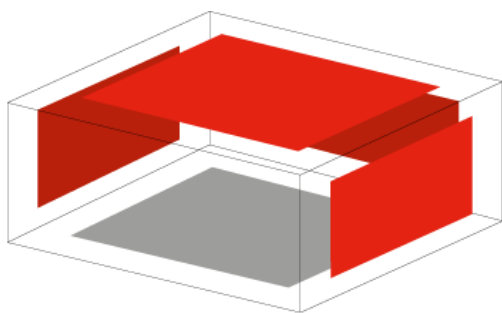
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10061**

Model  
PY-UP M12-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
	67x103,5x15	15	<b>S08TL64018</b>

# Pyralis UP - SC

Code  
**P08PY10061**


Model  
**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
	<b>P11FN64004</b>	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**



# Pyralis UP - SC

Code  
**P08PY10061**


Model  
**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
	<b>P13PY10018</b>	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






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





# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY12058	PY-UP D12-SC	↔ 113	↗ 136	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 217	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY12058**

Model  
**PY-UP D12-SC**

## General Features

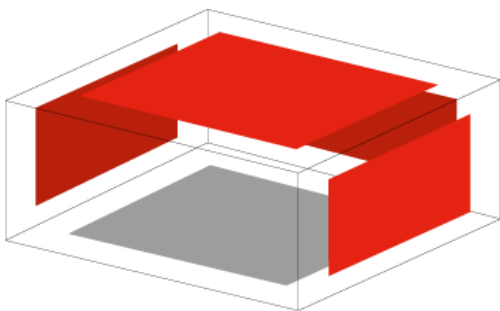
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY12058**

Model  
PY-UP D12-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
	67x103,5x15	15	<b>S08TL64018</b>

# Pyralis UP - SC

Code  
**P08PY12058**


Model  
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
	<b>P11FN64004</b>	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**



# Pyralis UP - SC

Code  
**P08PY12058**


Model  
**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
	<b>P13PY10018</b>	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

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10062	PY-UP M12L-	↔ 148	↗ 101	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C	 231		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18,00	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY10062**

Model  
PY-UP M12L-SC

## General Features

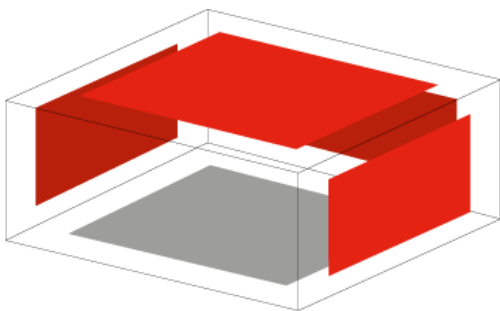
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY10062**

Model  
PY-UP M12L-SC

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

102x68,5x15

Refractory net weight kg

15

Code

**S08TL64019**



# Pyralis UP - SC

Code  
**P08PY10062**


Model  
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
	<b>P11FN64006</b>	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**



# Pyralis UP - SC

Code  
**P08PY10062**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY12059	PY-UP D12L-	↔ 148	↗ 101	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 231	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18,00	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY12059**

Model  
PY-UP D12L-SC

## General Features

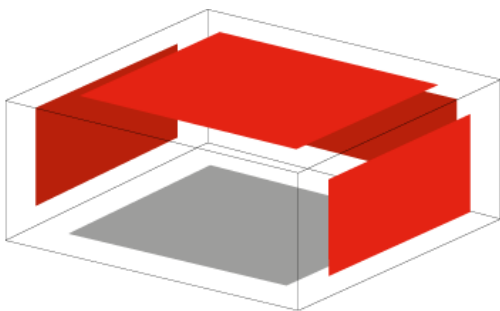
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All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting.	Stainless Steel Aspirating Hood, ø outlet 200mm.	Controlled opening and closing chimney valve.

# Pyralis UP - SC

Code  
**P08PY12059**

Model  
PY-UP D12L-SC

## Options



**PYRALIS REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE



Cooking surface dimensions (L x W x H cm)

102x68,5x15

Refractory net weight kg

15

Code

**S08TL64019**

# Pyralis UP - SC

Code  
**P08PY12059**


Model  
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
	<b>P11FN64006</b>	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**



# Pyralis UP - SC

Code  
**P08PY12059**


Model  
**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
	<b>P13PY10019</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY10063	PY-UP M18-SC	↔ 148	↗ 136	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C	 290		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	





# Pyralis UP - SC

Code  
**P08PY10063**

Model  
**PY-UP M18-SC**

## General Features

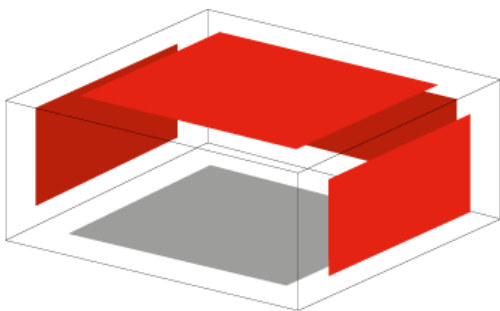
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY10063**

Model  
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	<b>S08TL64020</b>

# Pyralis UP - SC

Code  
**P08PY10063**


Model  
**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
	<b>P11FN64008</b>	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**



# Pyralis UP - SC

Code  
**P08PY10063**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Pyralis UP - SC

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

Code	Model	Dimensions LxWxH cm			
P08PY12060	PY-UP D18-SC	↔ 148	↗ 136	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 290	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



# Pyralis UP - SC

Code  
**P08PY12060**

Model  
**PY-UP D18-SC**

## General Features

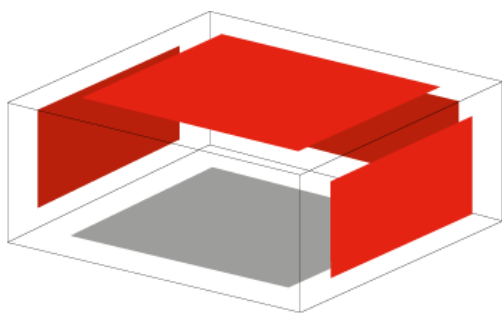
Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are 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 high-performance 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  
**P08PY12060**

Model  
**PY-UP D18-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	<b>S08TL64020</b>

# Pyralis UP - SC

Code  
**P08PY12060**


Model  
**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
	<b>P11FN64008</b>	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**





# Pyralis UP - SC

Code  
**P08PY12060**


Model  
**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
	<b>P13PY10020</b>	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 m3/h

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



# Entry Max

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



# Entry Max

Code  
**P07EN10083**

Model  
**MAX 4**

## General Features

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Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

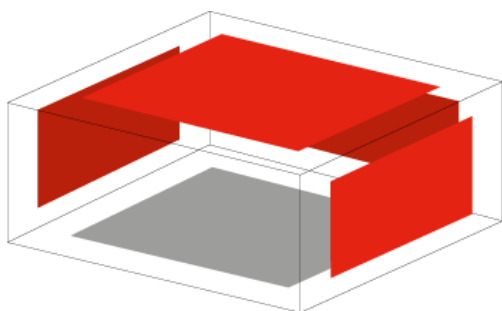
Reaches up to 450°C for all baking needs.

# Entry Max

Code  
**P07EN10083**

Model  
**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

**S950O65001**

# Entry Max


Code  
**P07EN10083**

Model  
**MAX 4**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

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

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

	Code
	<b>S66RU65003</b>



# Entry Max

Code  
**P07EN10083**


Model  
**MAX 4**

## Accessories



### ENTRY MAX HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13EN10010</b>	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 m3/h

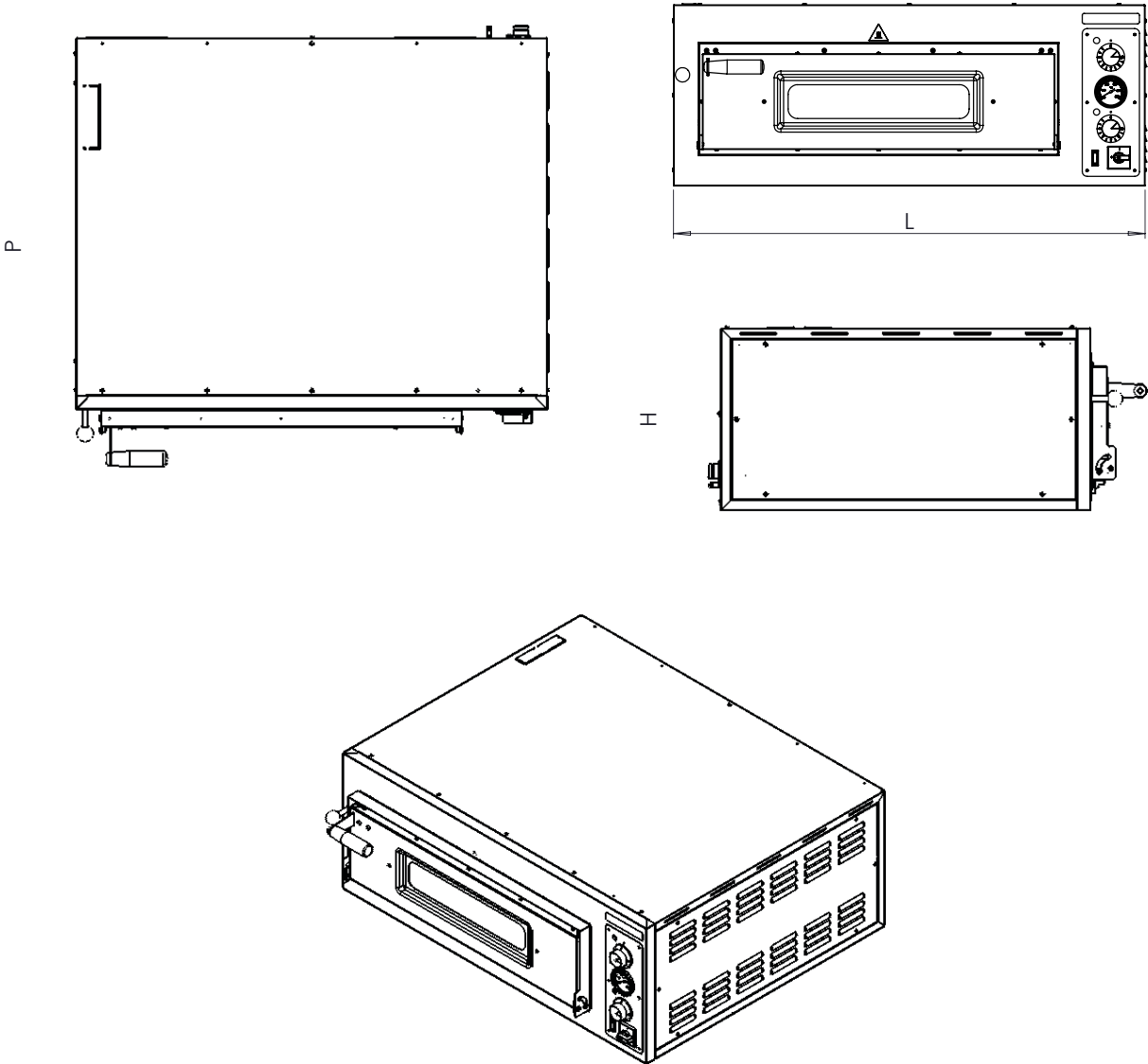
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



# Entry Max






Code  
**P07EN10083**

Model  
**MAX 4**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

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





# Entry Max

Code  
**P07EN10084**

Model  
**MAX 6**

## General Features

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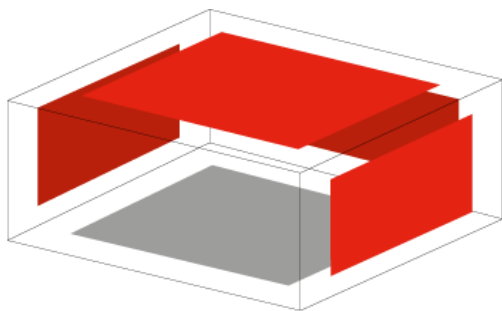
Available in the version with a completely refractory stone.	Reduced heating, cooking times, and total energy consumption.	Reaches up to 450°C for all baking needs.
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# Entry Max

Code  
**P07EN10084**

Model  
**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**

# Entry Max


Code  
**P07EN10084**

Model  
**MAX 6**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

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

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

	Code
	<b>S66RU65003</b>



# Entry Max

Code  
**P07EN10084**


Model  
**MAX 6**

## Accessories



### ENTRY MAX HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13EN10011</b>	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 m3/h

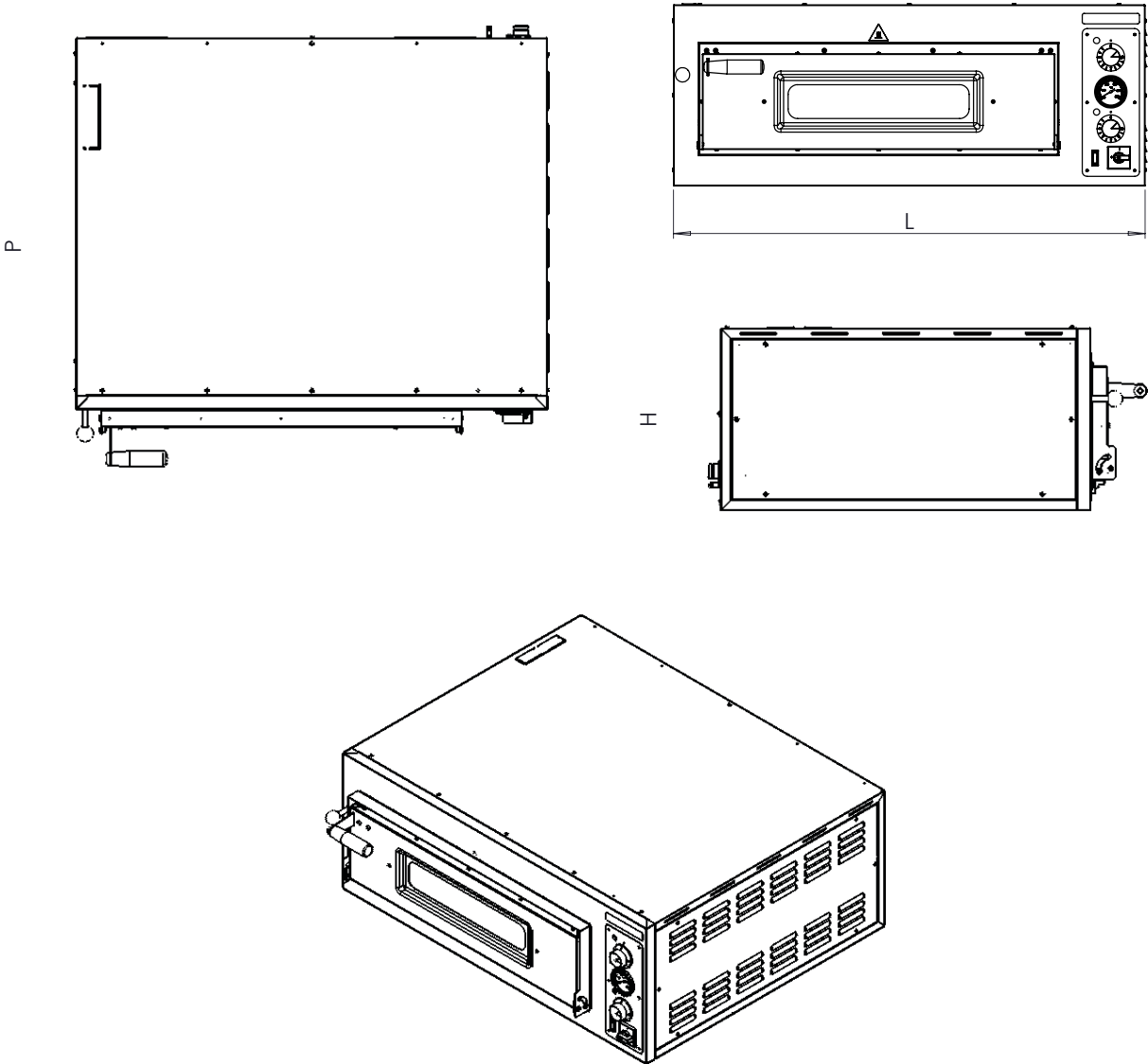
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



# Entry Max






Code  
**P07EN10084**

Model  
**MAX 6**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

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



# Entry Max

Code  
**P07EN10085**

Model  
**MAX 6L**

## General Features

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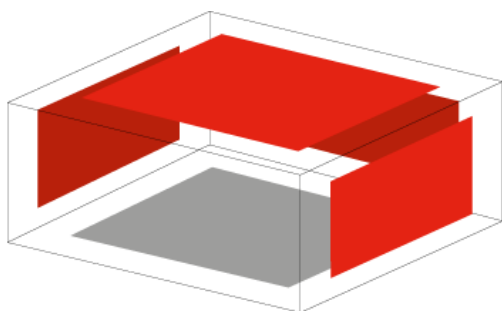
Available in the version with a completely refractory stone.	Reduced heating, cooking times, and total energy consumption.	Reaches up to 450°C for all baking needs.
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# Entry Max

Code  
**P07EN10085**

Model  
**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**



# Entry Max


Code  
**P07EN10085**

Model  
**MAX 6L**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	<b>P11FN55003</b>	S6L	132x82x105/108	S6L 132x82x106	115x65x73	31

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

	Code
	<b>S66RU65003</b>



# Entry Max

Code  
**P07EN10085**


Model  
**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
	<b>P13EN10012</b>	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 m3/h

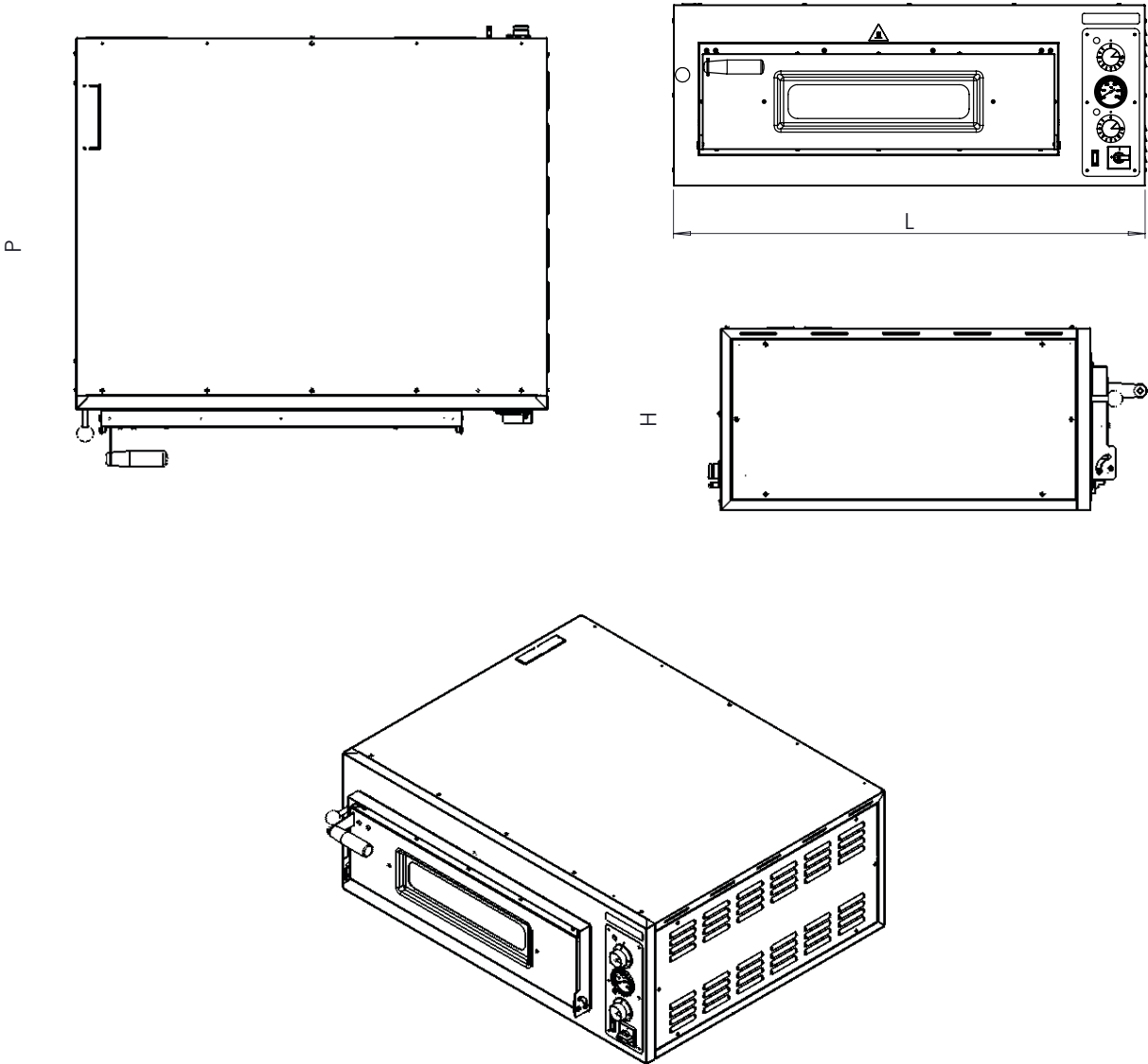
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



# Entry Max






Code  
**P07EN10085**

Model  
**MAX 6L**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

Code	Model	Dimensions LxWxH cm			
P07EN10086	MAX 9	↔ 134	↗ 127	↕ 38	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x105		
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C	 130		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	12,90	400	3N+T	50/60	



# Entry Max

Code

**P07EN10086**

Model

**MAX 9**

## General Features

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Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

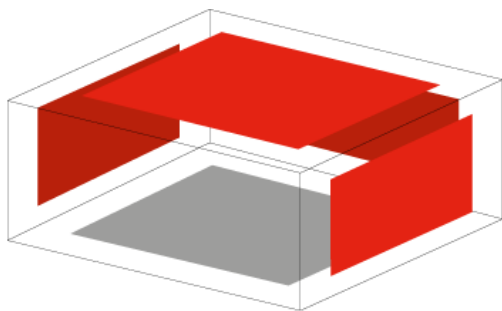
Reaches up to 450°C for all baking needs.

# Entry Max

Code  
**P07EN10086**

Model  
**MAX 9**

## Options



**ENTRY MAX REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



102x103,5x15

**S950065004**

# Entry Max


Code  
**P07EN10086**

Model  
**MAX 9**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	<b>P11FN55004</b>	S9	132x112x105/108	S9 132x112x106	115x95x73	33

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

	Code
	<b>S66RU65003</b>



# Entry Max

Code  
**P07EN10086**


Model  
**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
	<b>P13EN10013</b>	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	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3

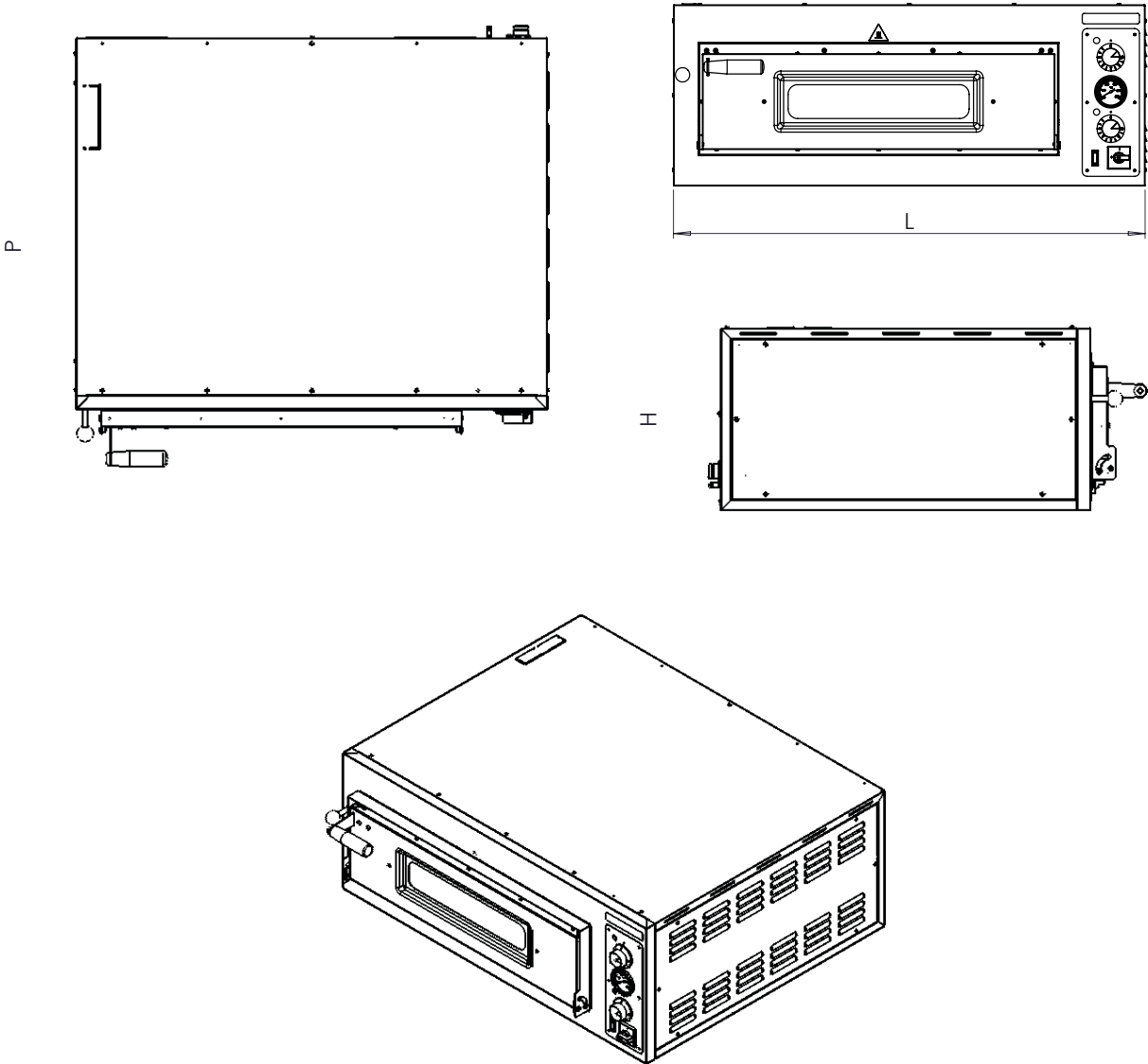




# Entry Max






Code  
**P07EN10086**

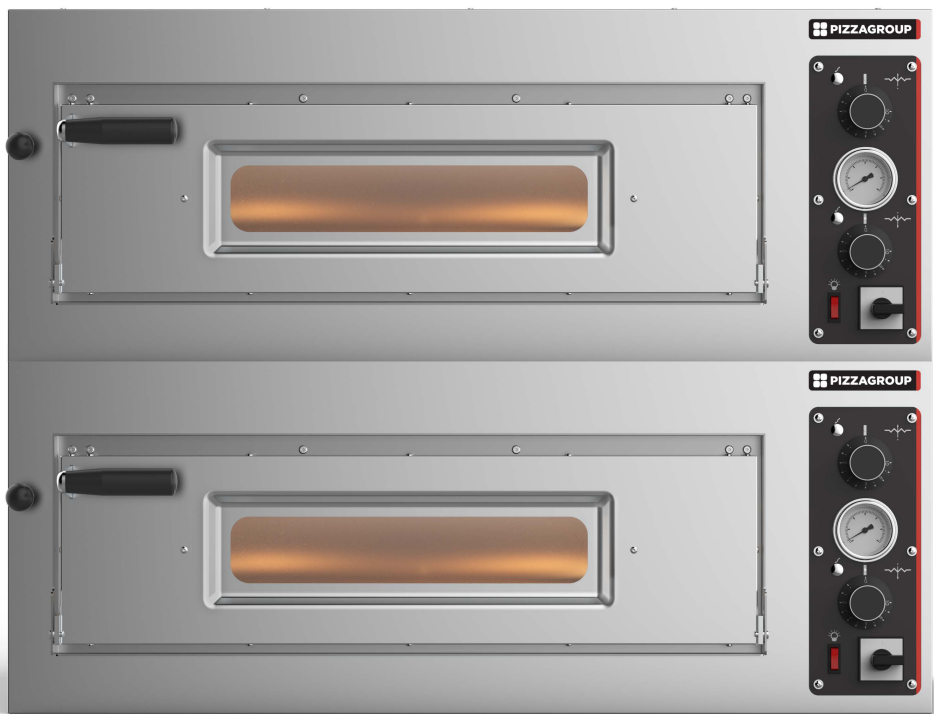
Model  
**MAX 9**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

Code	Model	Dimensions LxWxH cm			
P07EN10087	MAX 8	↔ 99	↗ 92	↕ 68	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34 (x2)	 450 °C	 149		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	11,20	400	3N+T	50/60	



# Entry Max

Code  
**P07EN10087**

Model  
**MAX 8**

## General Features

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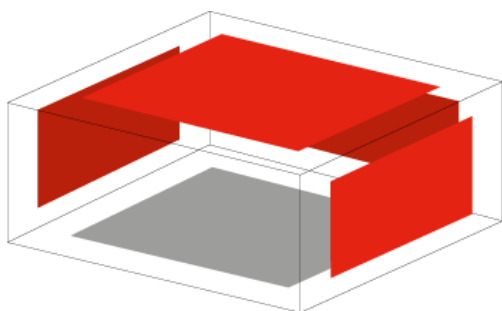
Available in the version with a completely refractory stone.	Reduced heating, cooking times, and total energy consumption.	Reaches up to 450°C for all baking needs.
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# Entry Max

Code  
**P07EN10087**

Model  
**MAX 8**

## Options



**ENTRY MAX REFRACTORY CHAMBER**  
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Code



**67x68,5x15**

**S950065009**

# Entry Max


Code  
**P07EN10087**

Model  
**MAX 8**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

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

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

      **S66RU65003**



# Entry Max

Code  
**P07EN10087**


Model  
**MAX 8**

## Accessories



### ENTRY MAX HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	<b>P13EN10010</b>	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 m3/h

	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



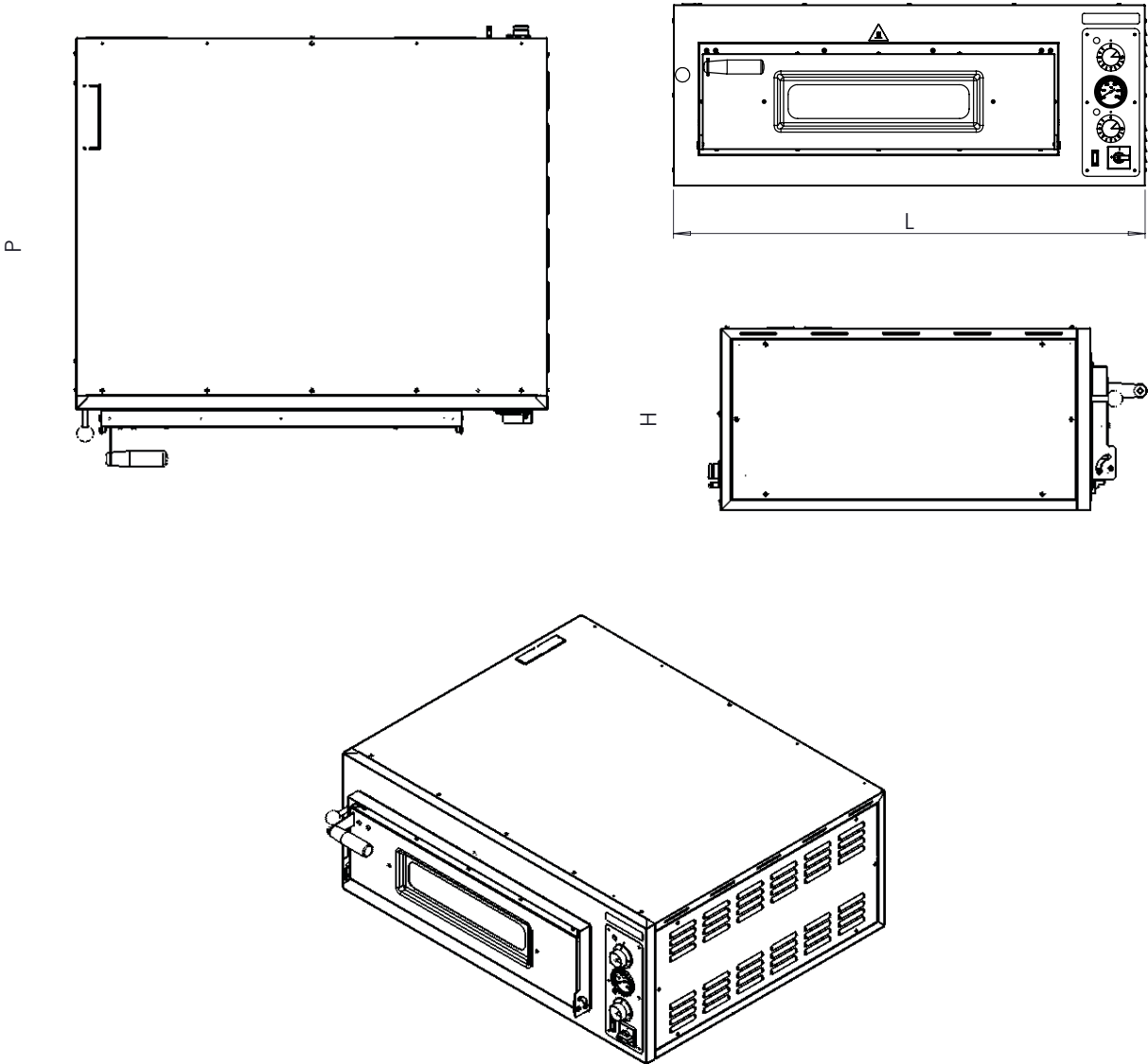
# Entry Max

Code

Model






P07EN10087

MAX 8



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

Code	Model	Dimensions LxWxH cm			
P07EN10088	MAX 12	↔ 99	↗ 127	↕ 68	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x105		
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)		450 °C		155
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	14,60	400	3N+T	50/60	





# Entry Max

Code

**P07EN10088**

Model

**MAX 12**

## General Features

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Available in the version with a completely refractory stone.

Reduced heating, cooking times, and total energy consumption.

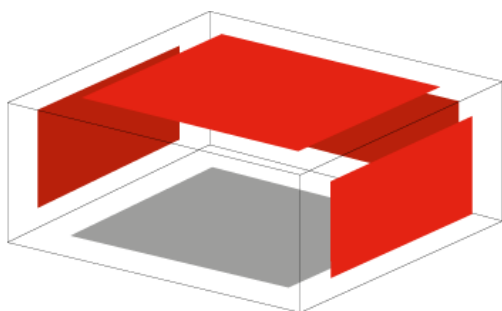
Reaches up to 450°C for all baking needs.

# Entry Max

Code  
**P07EN10088**

Model  
**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

**S950O65010**

# Entry Max


Code  
**P07EN10088**

Model  
**MAX 12**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

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

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

	Code
	<b>S66RU65003</b>



# Entry Max

Code  
**P07EN10088**


Model  
**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
	<b>P13EN10011</b>	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 m3/h

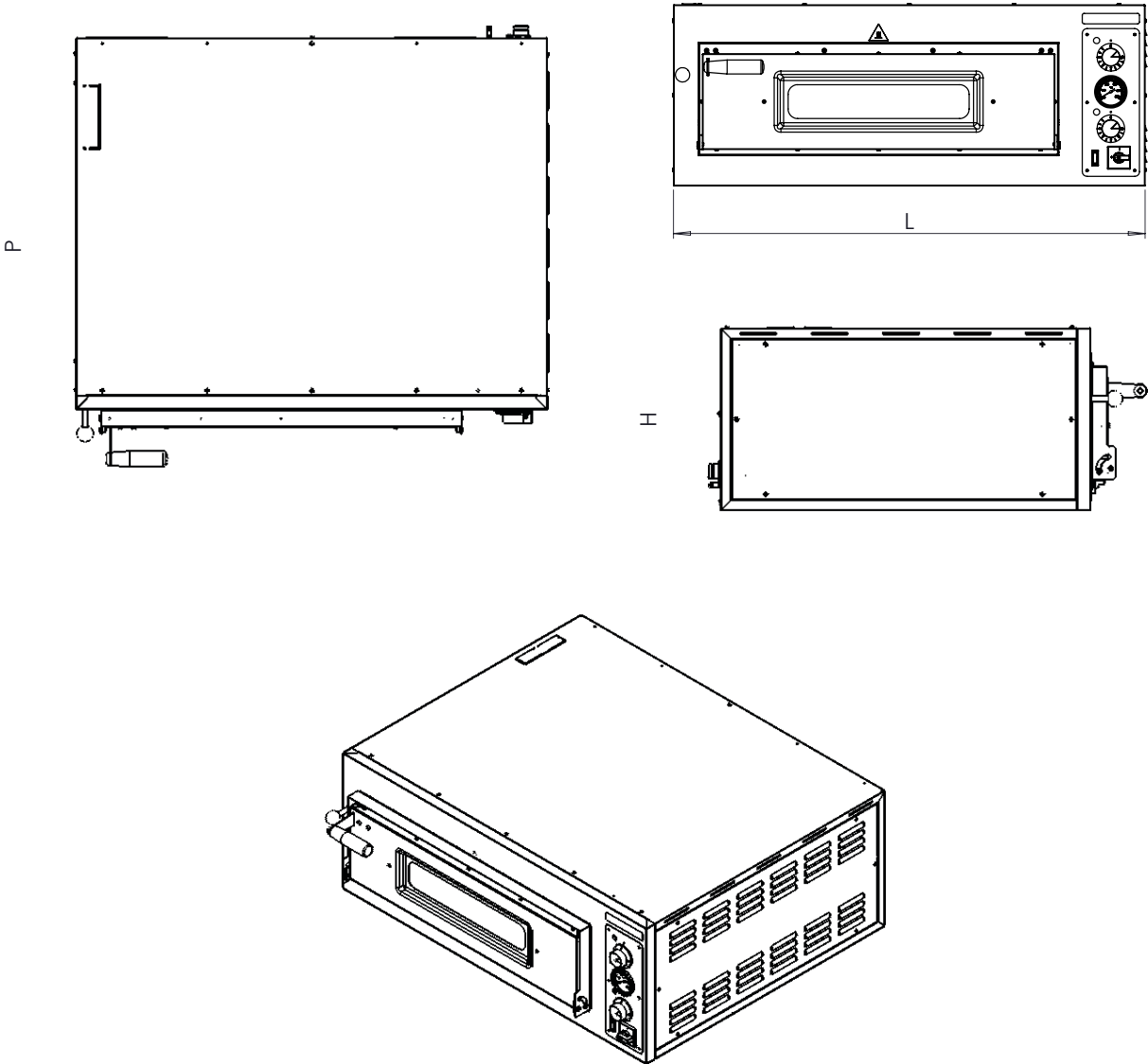
	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



# Entry Max






Code  
**P07EN10088**

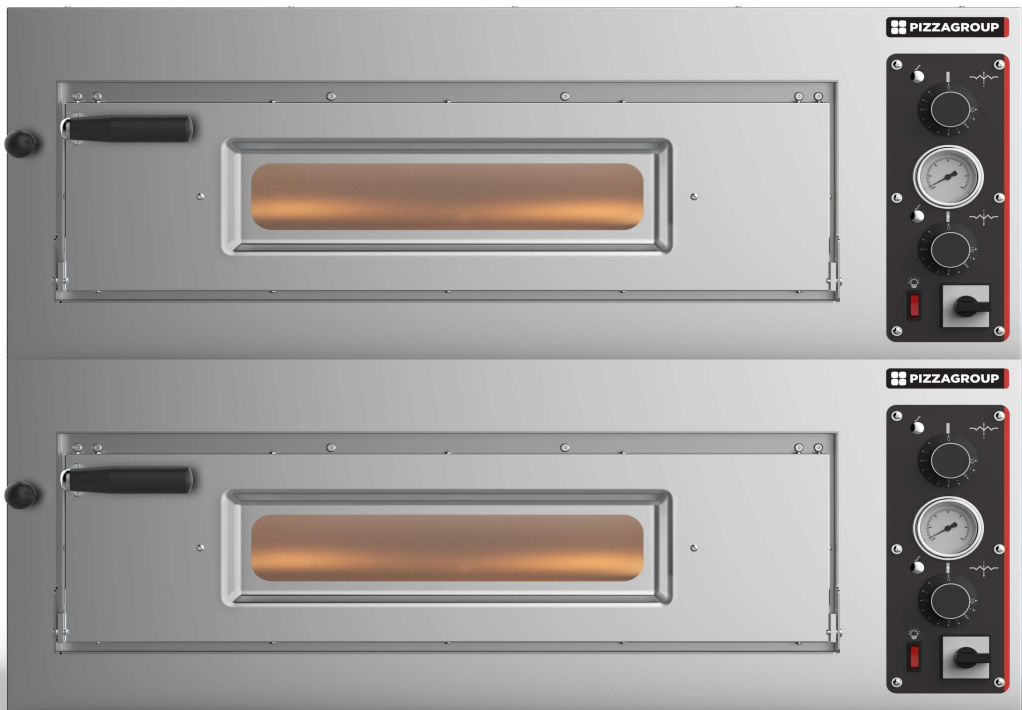
Model  
**MAX 12**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

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



# Entry Max

Code  
**P07EN10089**

Model  
**MAX 12L**

## General Features

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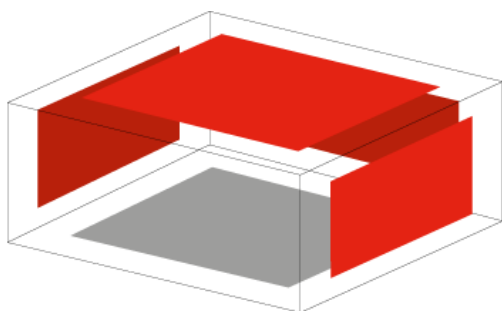
Available in the version with a completely refractory stone.	Reduced heating, cooking times, and total energy consumption.	Reaches up to 450°C for all baking needs.
--	---	---

# Entry Max

Code  
**P07EN10089**

Model  
**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

**S950O65011**



# Entry Max


Code  
**P07EN10089**

Model  
**MAX 12L**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	<b>P11FN55007</b>	S12L	132x82x85/88	S12L 132x82x86	115x65x53	30

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

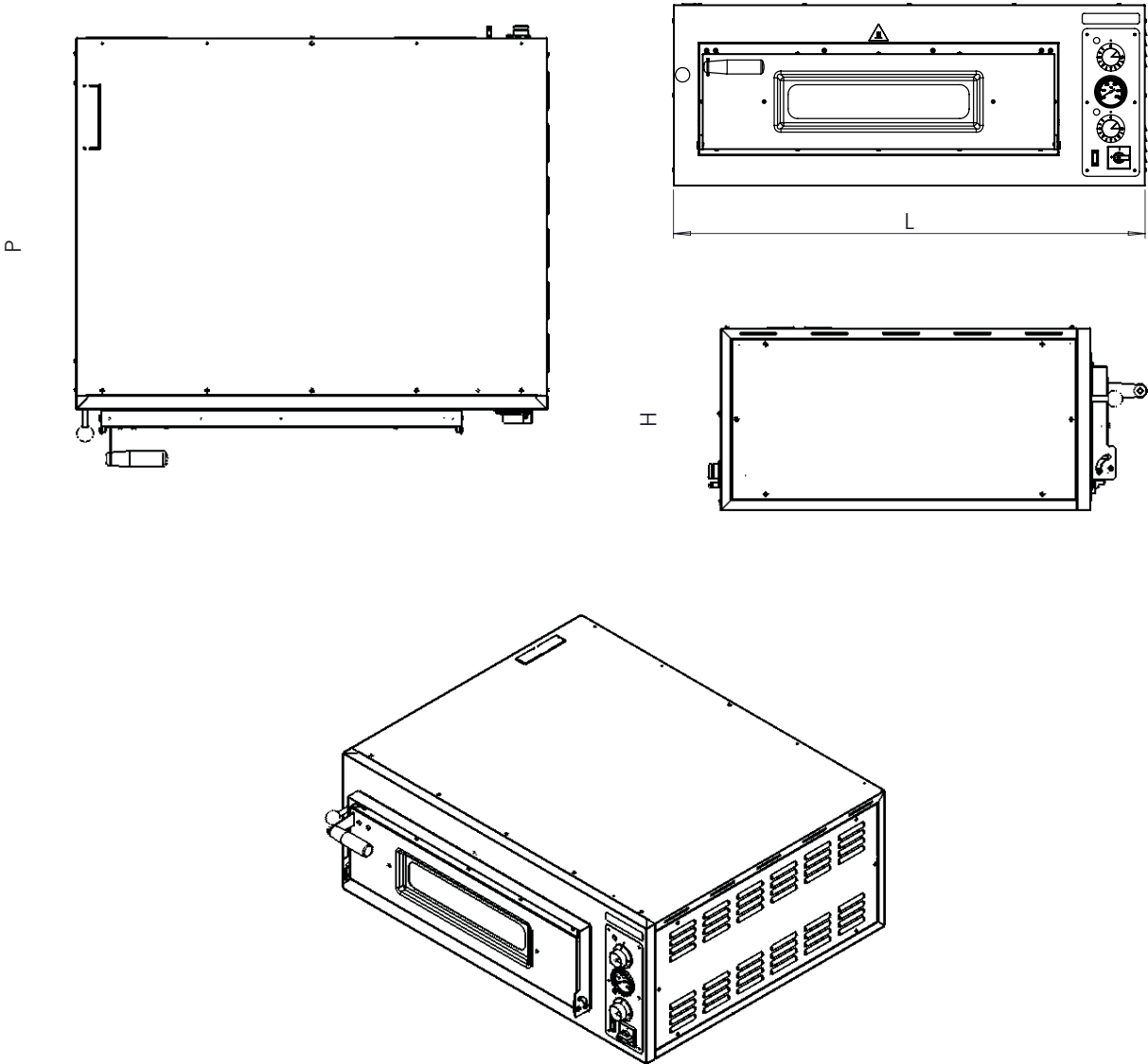
	Code
	<b>S66RU65003</b>



# Entry Max






Code  
**P07EN10089**

Model  
**MAX 12L**



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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

# Entry Max

Code	Model	Dimensions LxWxH cm			
P07EN10090	MAX 18	↔ 134	↗ 127	↕ 68	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34 (x2)	 450 °C	 235		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	25,80	400	3N+T	50/60	



# Entry Max

Code  
**P07EN10090**

Model  
**MAX 18**

## General Features

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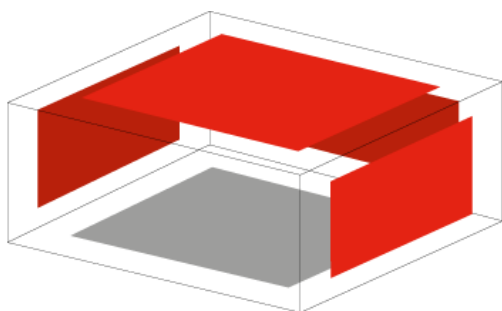
Available in the version with a completely refractory stone.	Reduced heating, cooking times, and total energy consumption.	Reaches up to 450°C for all baking needs.
--	---	---

# Entry Max

Code  
**P07EN10090**

Model  
**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

**S950O65012**

# Entry Max


Code  
**P07EN10090**

Model  
**MAX 18**

## Accessories



**SUPPORT ENTRY MAX**  
SUPPORT IN STAINLESS STEEL

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

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

      **S66RU65003**



# Entry Max

Code  
**P07EN10090**


Model  
**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
	<b>P13EN10013</b>	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	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	<b>S66MT55001</b>	230	1N + T	50	3



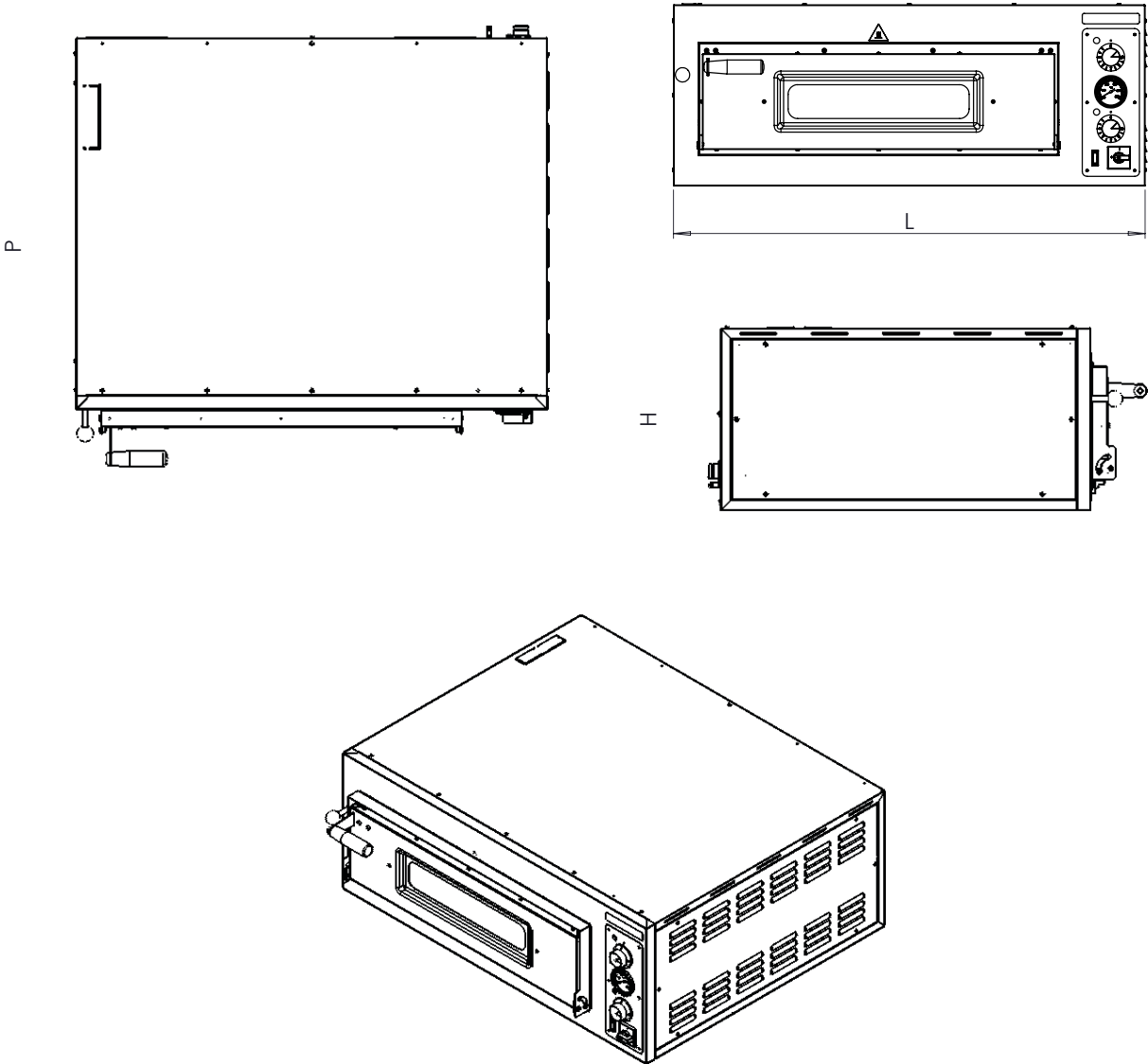
# Entry Max

Code

Model

P07EN10090






MAX 18



MOD	COD	DIMENSIONS (cm)		
		L	P	H
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



# Compact

Code	Model	Dimensions LxWxH cm			
P10CP10019	M35/8-M	↔ 58	↗ 50	↕ 29	
	Control	Chamber height cm	Cooking surface cm		
	Manual	8,5	35x35		
	Pizza Capacity	Max Temperature		Weight Kg	
	1 x Ø 30/34	 450 °C	 30		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	2,20	230	1N + T	50	



# Compact

Code  
**P10CP10019**






Model  
**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.
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# Compact

Code	Model	Dimensions LxWxH cm		
P10CP10020	M35/8-B	↔ 58	↗ 50	↕ 47
	Control Manual	Chamber height cm 8,5	Cooking surface cm 35x35	
	Pizza Capacity 1 x Ø 30/34	Max Temperature  450 °C	Weight Kg  55	
	Total Power KW 4,40	Voltage V 230	Phases Ph 1N + T	Frequency Hz 50



# Compact

Code  
**P10CP10020**






Model  
**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.
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# Compact

Code	Model	Dimensions LxWxH cm			
P10CP10021	M35/17	↔ 58	↗ 50	↕ 36	
	Control	Chamber height cm	Cooking surface cm		
	Manual	17	35x35		
	Pizza Capacity	Max Temperature		Weight Kg	
	1 x Ø 30/34	 450 °C	 39		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	2,20	230	1N + T	50	



# Compact

Code  
**P10CP10021**






Model  
**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.
---	---	---	--

# Compact

Code	Model	Dimensions LxWxH cm			
P10CP10022	M50/13-M	↔ 73	↗ 65	↕ 32	
	Control	Chamber height cm	Cooking surface cm		
	Manual	13	50x50		
	Pizza Capacity	Max Temperature		Weight Kg	
	2 x Ø 25 - 1 x Ø 45	 450 °C	 35		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	3,60	230	1N + T	50	



# Compact

Code  
**P10CP10022**

Model  
**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.
---	---	---	--



# Compact

Code	Model	Dimensions LxWxH cm		
P10CP10023	M50/13-B	↔ 73	↗ 65	↕ 57
	Control	Chamber height cm	Cooking surface cm	
	Manual	13	50x50	
	Pizza Capacity	Max Temperature	Weight Kg	
	2 x Ø 25 - 1 x Ø 45	 450 °C	 62	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	7,20	230	1N + T	50



# Compact

Code  
**P10CP10023**

Model  
**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.
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# 550

## TOUCH CONTROL PANEL

Code	Model	Dimensions LxWxH cm			
<b>P09FN09024</b>	550 6C	↔ 118	↗ 172,5	↕ 182,5	
	Control	Chamber height cm		Cooking surface cm	
	Digital	20		75x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 515 °C		 565	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	16,4	400	3N+T	50	



550

Code  
**P09FN09024**

Model  
**550 6C**

# General Features

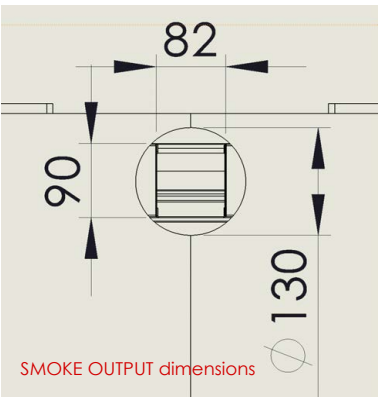
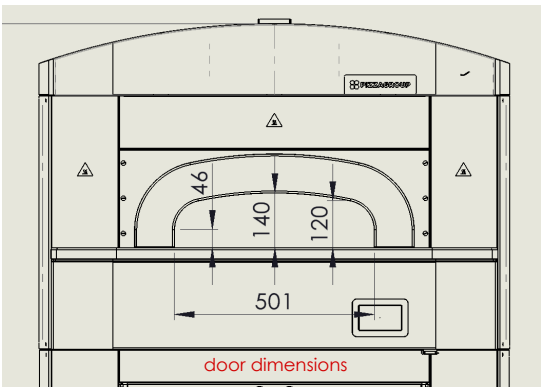
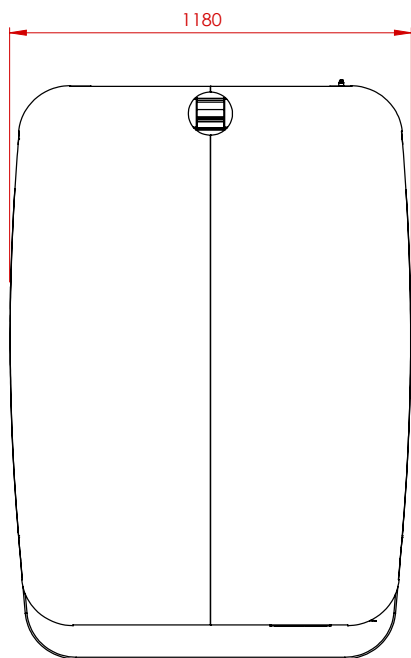
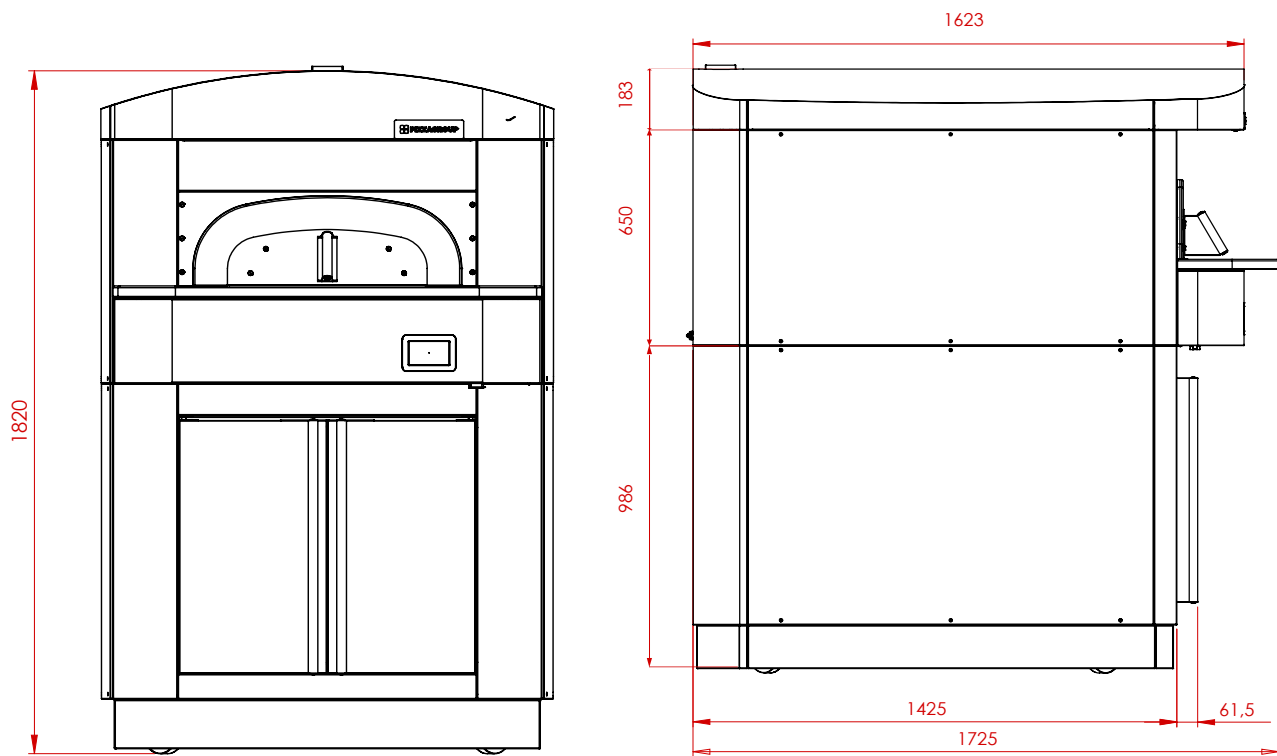
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5" Touchscreen for perfect control of all oven functions.	Hood with automatic activation suction with LED, controllable from the touch screen.	Cool-touch closure system that heats without losing heat.	Built-in proofing chamber, temperature-controlled, reaching up to 60°C.
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550

Code  
P09FN09024






Model  
550 6C



CONNECTABLE WITH:  
130 diameter pipe (not supplied)  
Rectangular flange 82x90 (not supplied)

# 550

## TOUCH CONTROL PANEL

Code	Model	Dimensions LxWxH cm		
P09FN09028	550 9C	↔ 153	↗ 172,5	↕ 182,5
	Control	Chamber height cm	Cooking surface cm	
	Digital	20	105x105	
	Pizza Capacity	Max Temperature	Weight Kg	
	9 x Ø 30/34	 515 °C	 725	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	23,6	400	3N+T	50



550

Code  
**P09FN09028**

Model  
**550 9C**

# General Features

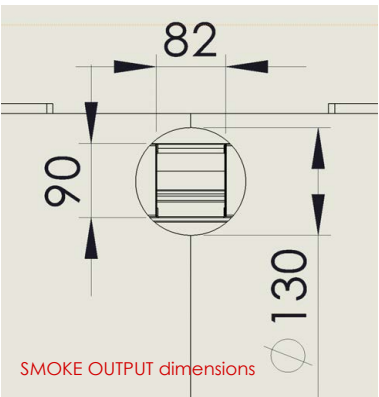
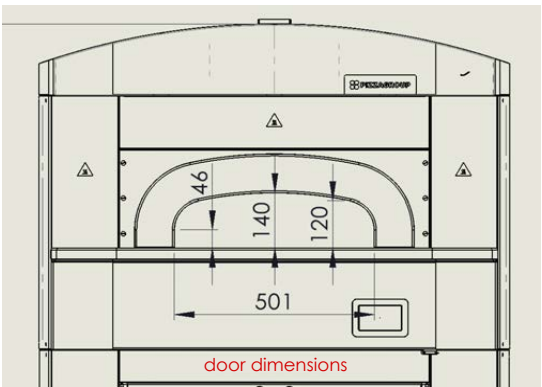
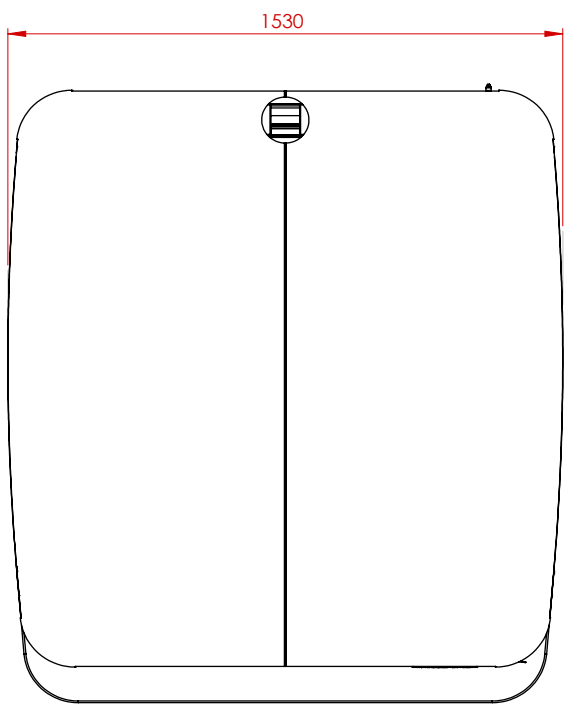
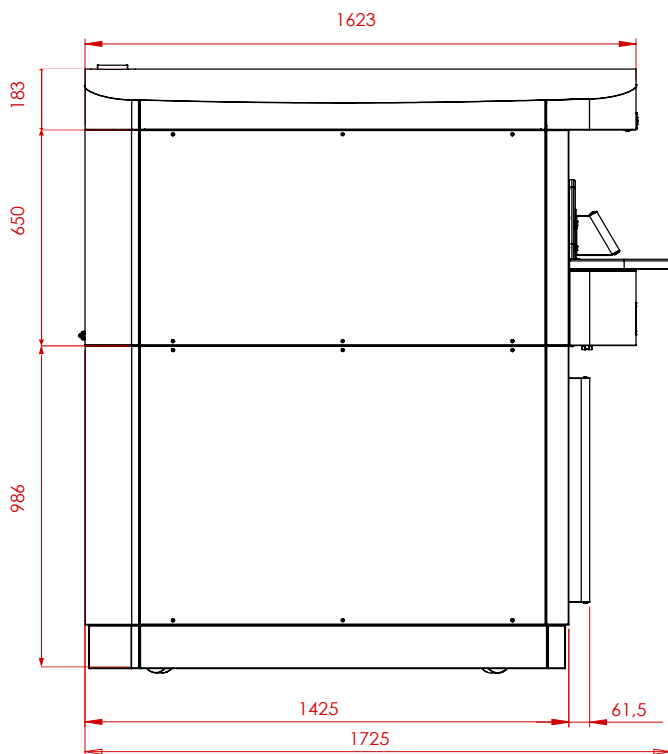
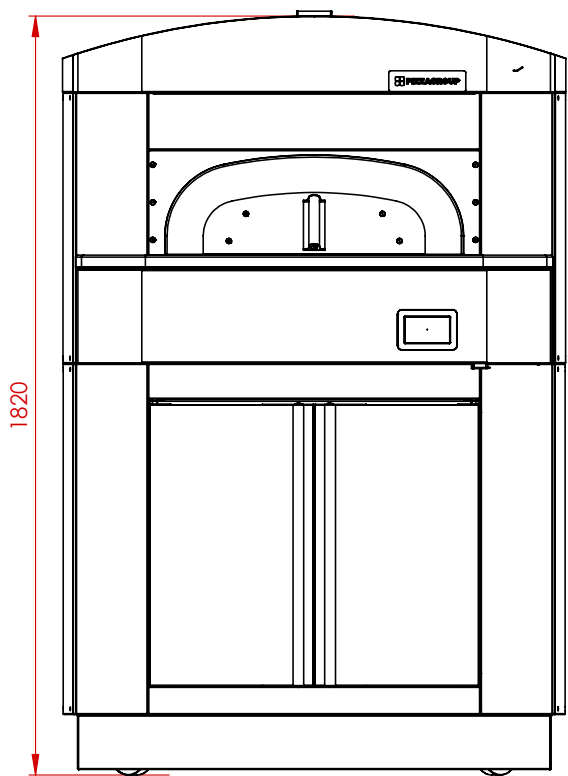
---

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.
---	--	---	---

# 550

Code  
**P09FN09028**

Model  
**550 9C**



CONNECTABLE WITH:  
130 diameter pipe (not supplied)  
Rectangular flange 82x90 (not supplied)





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