

HIGH TEMP

PIZZA OVEN



SVEBA DAHLEN



Develop your pizza concept – Serve both traditional and Neapolitan pizza at your restaurant

Pizza High Temp is an electric pizza oven that bakes pizza at up to 932°F. The oven is also available in a two-deck combination with a high-temperature oven and standard oven. This allows you to grow your restaurant concept overnight by baking Neapolitan pizza on the upper deck and traditional pizza on the lower deck. And you're spared the fuss of firewood, naked flames and flue gases.

Bake Neapolitan pizza in just 60 to 120 seconds at up to 932°F. The high-temperature deck can also be used to bake other products that require high temperatures, such as lavash bread, flatbread and pita bread. Traditional pizzas that need a longer baking time of about 4-6 minutes can be baked simultaneously on the lower deck. No matter which deck the pizza is baked on, the baking results are even, reliable and consistent – pizza after pizza.

Highly efficient heating elements and custom-made pizza stones deliver fast, even heat distribution in the stainless steel, fully welded oven chamber. The deck of the combined pizza oven is equipped with various types of stone. The high-temperature deck has authentic Italian, traditionally hand-crafted Biscotto di Sorrento pizza stones, which are developed for baking temperatures of up to 932°F. The stones on the lower deck are traditional pizza stones, thoroughly tested and developed for baking temperatures of up to 662°F, and are thus excellent for baking regular pizza on.

The oven's design is well thought through down to the smallest detail, whichever combination you choose. This regards everything from the working height, design

and lockable castors, which together provide a stylish, functional and easy-to-clean oven, to the robust, cool, grip-friendly handles.

The ceramic double glazing in the door and the robust design make the High Temp pizza oven one of the most energy-efficient and reliable high-temperature ovens on the market. The user-friendly control panel features a week timer function and control of the top, bottom and front heat.

The oven is fossil fuel-free and electric, which improves the external and working environment and makes daily life easier by doing away with firewood, naked flames and flue gases. What's more, the oven's turbo function means that your working day can start in a flash. The desired baking temperature is reached in around 30 minutes and the oven is then maintained at a constant temperature, as the oven also rapidly and automatically returns to the set temperature after the door has been opened, for example.

The oven also has an energy-saving mode that can be turned on when the restaurant is quieter but quickly resumes the correct temperature when demand increases.



Heating system

Highly efficient heat distribution in 3 zones: top, bottom and front heating results in uniform baking and produces good overall economy.



Low maintenance costs

Robust, high-quality components with few moving parts make the oven extremely user-friendly, ensuring a long service life.



Energy efficiency

High energy efficiency thanks to our intelligent, energy-saving functions and well-insulated oven chamber.



Biscotto di Sorrento

High-temperature deck with an authentic, handmade pizza stone from Italy. Made for baking at high temperatures.



LED lighting

Two powerful, energy-efficient LED light sources on the left-hand side inside the oven chamber. Designed for baking at high temperatures.



THE RIGHT DOUGH AT THE RIGHT TEMPERATURE

Neapolitan pizzas are baked at up to 932°F. Dough that should be baked at high temperatures must be made with the correct properties. For example, more water is needed than in traditional pizza dough. We also recommend using TIPO 00 flour and never using sugar in the dough.

NEAPOLITAN PIZZA DOUGH

Tipo 00 wheat flour: 2.2lb
Water: 1.4lb
Sea salt: 1.2oz
Fresh yeast: 0.05oz



1

3

12

5

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932°F

7

8

6

4

2

662°F

7

8

6

2

11

10

11

PROPERTIES AND FUNCTIONALITY

The Pizza High Temp is a robust, energy-efficient, ergonomic and user-friendly pizza oven.

1. Develop your pizza concept

Bake Neapolitan pizza on the upper deck and traditional pizza on the lower deck. Or choose one deck and only bake products that require a high temperature during baking.

2. Pizza stone

The upper deck is equipped with authentic, handmade Biscotto di Sorrento pizza stones from Italy. Designed to bake pizzas at high temperatures without burning the base. The lower deck is equipped with a thick, high-quality pizza stone that effectively retains heat. We recommend cleaning the pizza stones daily with a brush.

3. No handling of firewood

An electric, high temperature oven means a shorter learning process, more flexible use, no toxic smoke and flue gases, and more reliable heat in the oven.

4. Fast baking time

When baking Neapolitan pizzas at up to 932°F, the pizza is baked in 60 to 120 seconds, depending on the choice of topping.

5. Efficient heating system

High-quality, well-insulated oven chamber that effectively retains heat. The high level of insulation ensures a better working environment. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: top, bottom and front. Depending on the desired baking temperature, the oven is ready to use after around 30–45 minutes' heating. The heat is distributed quickly and efficiently to reach the right temperature, which is kept constant throughout the baking time.

6. Robust door construction

Sturdy door construction with high-quality compression spring system that offers easy opening and closing. Specially designed stainless steel handles with plastic knobs that remain cool and provide a user-friendly, comfortable grip.

7. User-friendly control panel

Separate regulation of top, bottom and front heat, turbo function, built-in week timer and energy-saving function.

8. Lighting

The oven is equipped with energy-efficient, heat-resistant LED lighting that provides clear and convenient lighting inside the oven chamber. Each oven chamber has two LED lights on the left-hand side.

9. Ceramic glass

Heat-reflecting ceramic double glazing in the oven door that withstands rapid heat changes.

10. Robust legs with lockable castors

The lockable castors keep the oven in place and enable it to be moved for cleaning.

11. Pull-out shelves

The oven is fitted with two pull-out shelves.

12. Quick installation

The High Temp pizza oven is quick to install – plug and play. The oven should be burned in during installation.

OPTIONS

Unassembled deck

The oven is shipped unassembled. Recommended for installation in small spaces.



TECHNICAL SPECIFICATIONS

MAX. NUMBER OF DECKS

The High Temp pizza oven can have a maximum of two decks.

VENTILATION CONNECTION

Only one connection of dia. 4.9". Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow:

1 deck, max 3500-4400 ft³/h.

2 decks, max 4200-5300 ft³/h.

CONNECTION CABLE

11.5ft cable included.

RECOMMENDED FUSE 3X230V HT-N (AMP)

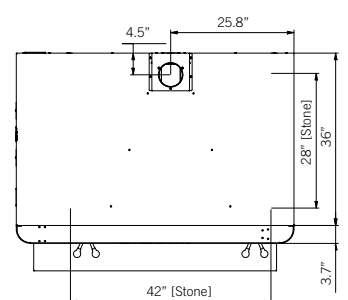
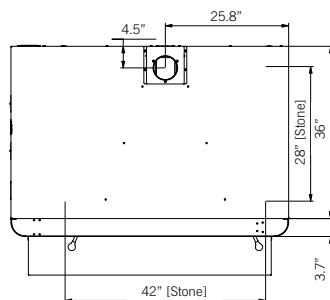
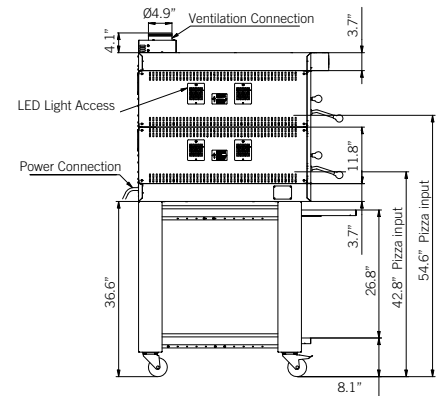
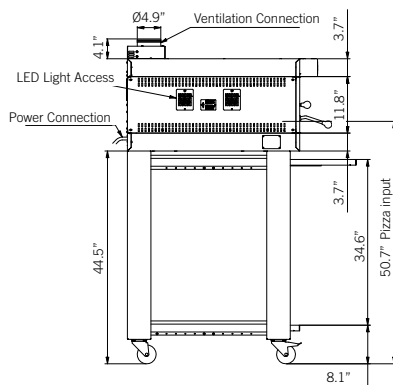
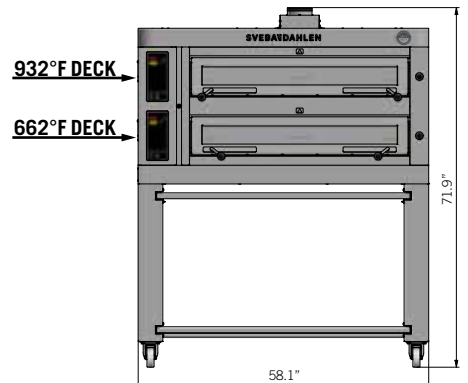
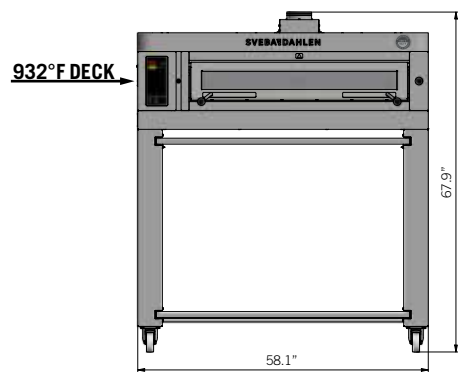
P601 HT-N: 40A

P602 HT-N: 80A



P601 HIGH TEMP

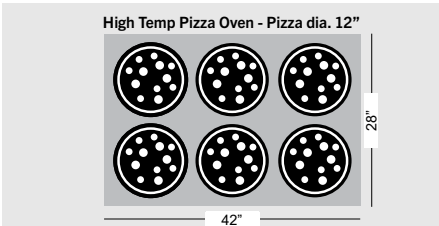
P602 HIGH TEMP





	P601 HT-N	P602 HT-N
High temp deck - Maximum baking temperature	932°F	932°F
Standard pizza deck - Maximum baking temperature	-	662°F
Baking surface	8.2ft ²	2 x 8.2ft ²
Baking area (stone sole) WxD	42 x 28"	2 x 42 x 28"
Capacity pizza up to Ø 12"	6 pizzas	6 + 6 pizzas = 12 pizzas
Power	12.5kW	25kW
Voltage	3PH 230V	3PH 230V
Amperage	32A	64A
Recommended fuse *	40A	80A
Voltage - Control panel	1PH 115V	1PH 115V
Outer dimensions with canopy WxHxD	58.1 x 67.9 x 39.7"	58.1 x 71.9 x 39.7"
Depth without canopy	36"	36"
Internal dimensions WxHxD	42.1 x 6.6 x 28.5"	2 x 42.1 x 6.6 x 28.5"
Door opening height	5.5"	5.5"
Evacuation channel Ø 4.9" **	3500-4400ft ³ /h	4200-5300ft ³ /h
Approx. weight with stone	660lb	924lb
Leg height with castors	44.5"	36.6"

MAXIMUM BAKING AREA PER DECK



* 3x230V HT-N
 ** Connection diameter



We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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