



PIZZERIA GOURMET

Model: 0934/00

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Do you dream of baking an **authentic Neapolitan pizza** with the same crispiness and perfect baking you find in a pizzeria? **Pizzeria Gourmet** is the electric oven with a higher cooking chamber that offers you a professional experience of the homemade **contemporary pizza** and the crisp taste of natural ingredients to create your favourite pizza.

Thanks to the separate top and bottom temperature controls up to 400 °C, the pizza is cooked evenly **in just 3 minutes** on the **31 cm diameter removable refractory stone**, which absorbs moisture and gradually releases heat, ensuring optimal baking. Only after three minutes you can take out your pizza with the 2 stainless steel paddles.

The "Pizzeria Gourmet" versatility does not stop with the gourmet pizza. Thanks to its even heating, the height of the cooking chamber, and its ability to reach high temperatures, this oven is **perfect for baking calzoni** with exceptional results. Whether you're craving for a thick calzone, a soft focaccia, or an authentic pizza, Pizzeria Gourmet guarantees a perfect baking that enhances the crispiness and texture of every dough. The refractory stone is removable (when the oven is off and the stone is cold) for an easy cleaning thanks to the side clips.

Prepare leavened doughs and enjoy the satisfaction of baking bakery-quality goods like a true

professional, all from the comfort of your own kitchen.

Product specifications

Power	1500 W
Cooking time	3 minutes
Temperature	up to 400°C
Height of the cooking chamber 8.2 cm	✓
Removable high-quality refractory stone	31 cm in diameter with non-stick treatment (excluding metal edge)
2 knobs for independent temperature control	1 for the top heating and 1 for the bottom heating
5 cooking levels for each knob	✓
Accessories	2 stainless steel paddles