






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		



Pyralis UP

Code

P08PY10040

Model

PY-UP M4

General Features

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

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

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

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

It is equipped with 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

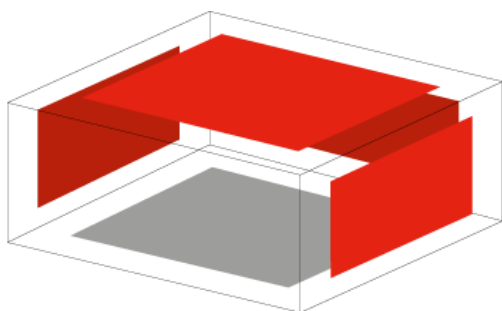
Code

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

S08TL64013



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
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY12037

Model

PY-UP D4

General Features

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

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

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

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

Dual internal 12V lighting.

Stainless Steel Aspirating Hood, Ø outlet 200mm.

Controlled opening and closing chimney valve.



Pyralis UP

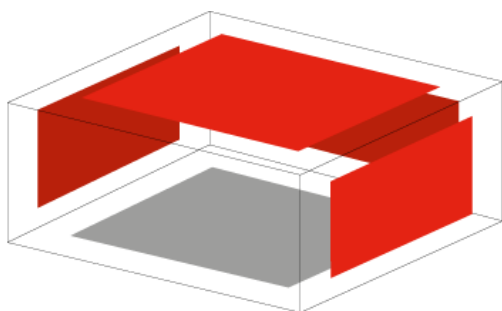
Code

P08PY12037

Model

PY-UP D4

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

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
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

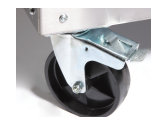
Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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

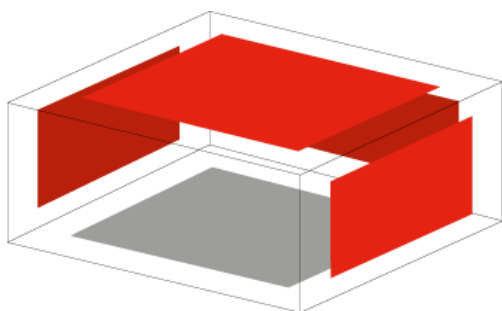
Code

P08PY10041

Model

PY-UP M6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

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
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

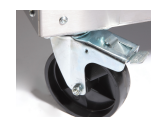
Option

wheels

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

Code

S66RU65003



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
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 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

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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

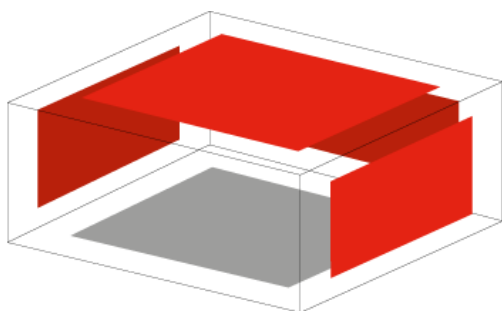
Code

P08PY12038

Model

PY-UP D6

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014



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
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

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

Code

S66RU65003



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
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 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	



Pyralis UP

Code

P08PY10042

Model

PY-UP M6L

General Features

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

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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

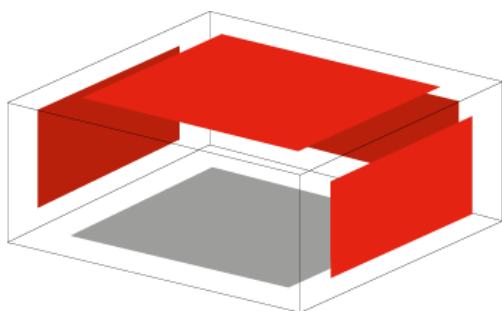
Code

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

S08TL64015



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
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY12039

Model

PY-UP D6L

General Features

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Pyralis UP

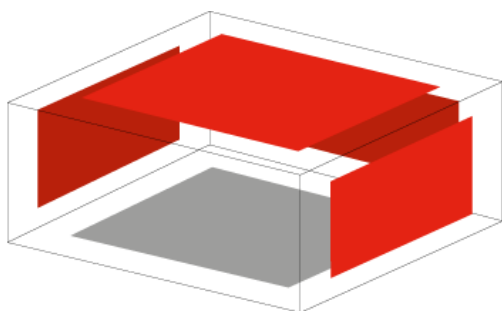
Code

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

S08TL64015



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
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY10043

Model

PY-UP M9

General Features

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Pyralis UP

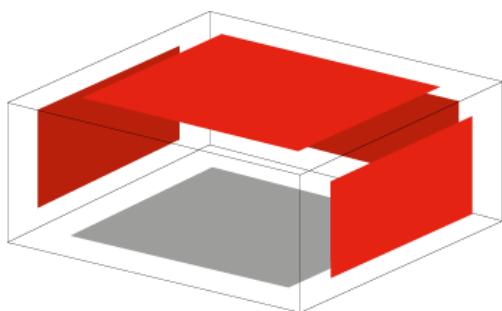
Code

P08PY10043

Model

PY-UP M9

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

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
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

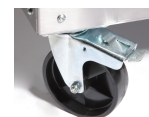
Option

wheels

Set of 4 rotating wheels 2 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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



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Pyralis UP

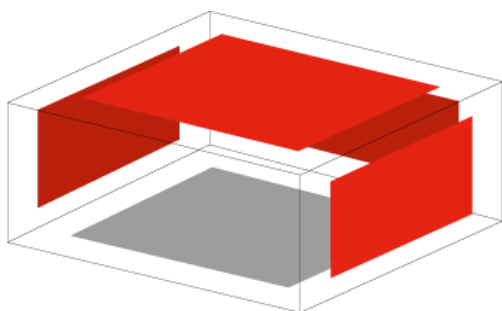
Code

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

S08TL64016



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
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option

wheels

Set of 4 rotating wheels 2 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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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

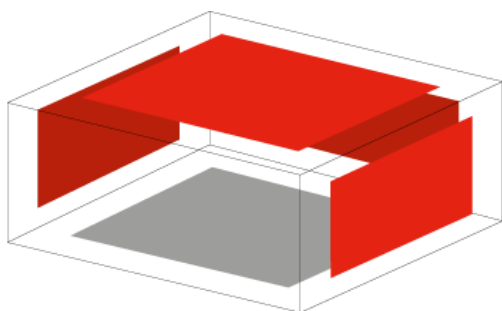
Code

P08PY10044

Model

PY-UP M8

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

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
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY12041

Model

PY-UP D8

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.	The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.
It is equipped with 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.

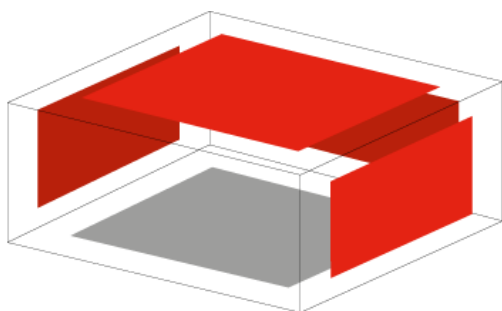


Pyralis UP

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

S08TL64017



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
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY10045

Model

PY-UP M12

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even 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

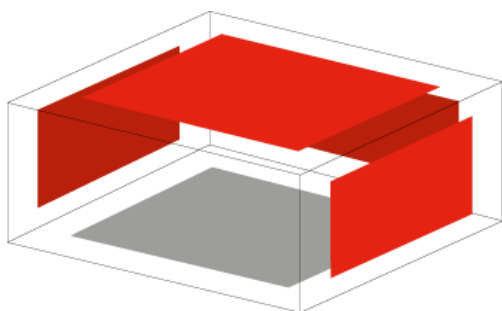
Code

P08PY10045

Model

PY-UP M12

Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

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
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

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

Code

S66RU65003



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
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 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	



Pyralis UP

Code

P08PY12042

Model

PY-UP D12

General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent performance: robust, suitable for intensive use and various types of dough, ensuring even cooking.	Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.	The line includes a complete range of models with capacities from 4 to 18 pizzas, considering a Ø of 33 cm.
It is equipped with 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

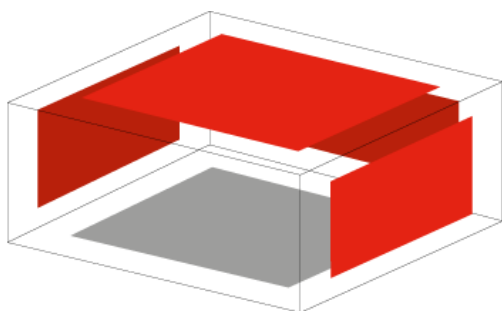
Code

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

S08TL64018



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
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

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

Code

S66RU65003



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
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 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		



Pyralis UP

Code

P08PY10046

Model

PY-UP M12L

General Features

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

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

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

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

It is equipped with 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

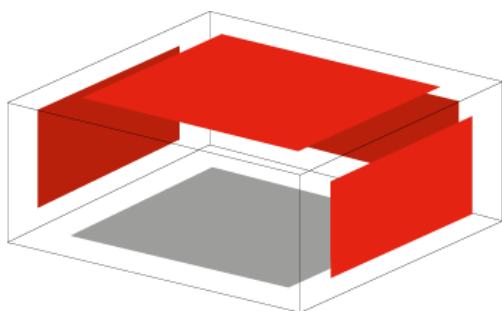
Code

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

S08TL64019



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
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY12043

Model

PY-UP D12L

General Features

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

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

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

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

It is equipped with 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

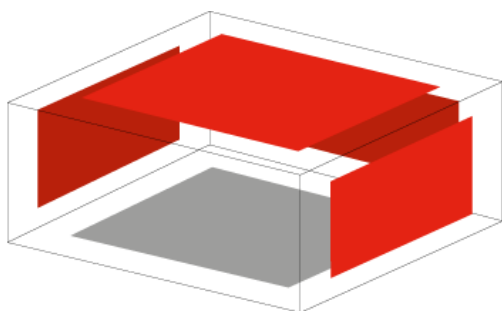
Code

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

S08TL64019



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
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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

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

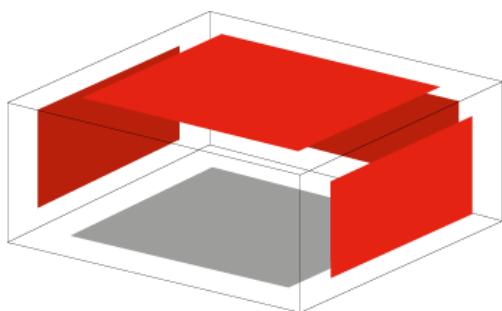
Code

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

S08TL64020



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
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

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

Code

S66RU65003



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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP

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

Code	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	



Pyralis UP

Code

P08PY12044

Model

PY-UP D18

General Features

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

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

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

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

It is equipped with 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

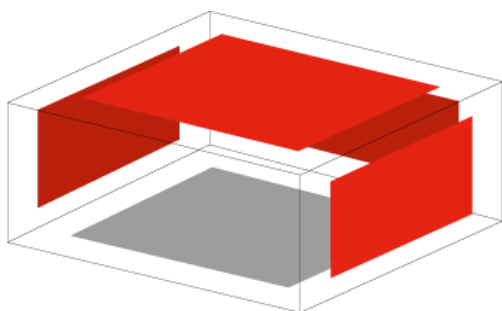
Code

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

S08TL64020



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
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

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

Code

S66RU65003



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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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	Frequency Hz
	6,60	400	3N+T	50/60



Pyralis UP - SC

Code

P08PY10056

Model

PY-UP M4-SC

General Features

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

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

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

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

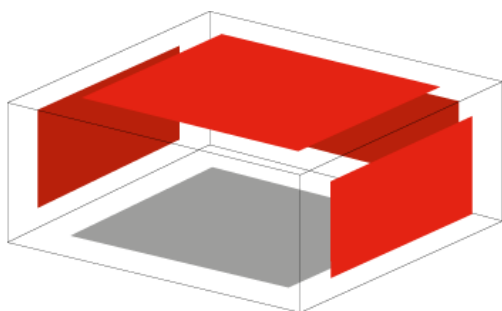


Pyralis UP - SC

Code
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

S08TL64013



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
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

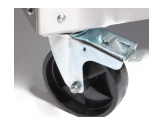
Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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	Frequency Hz
	6,60	400	3N+T	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.
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.

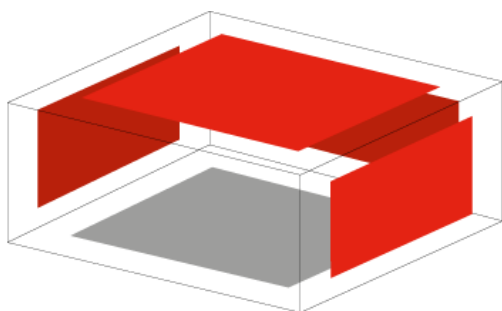


Pyralis UP - SC

Code
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

S08TL64013



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
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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.

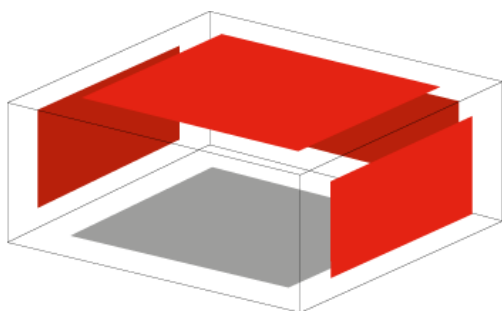


Pyralis UP - SC

Code
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

S08TL64014



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
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

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

Code

S66RU65003



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
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 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

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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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.

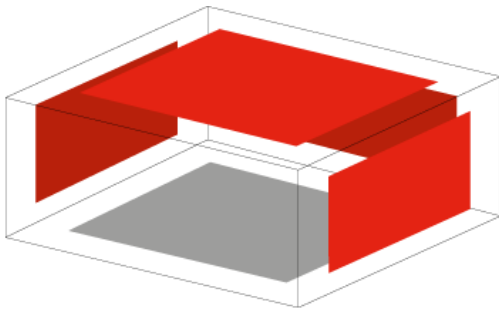


Pyralis UP - SC


Code
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	S08TL64014



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
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

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

Code

S66RU65003



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
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 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

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

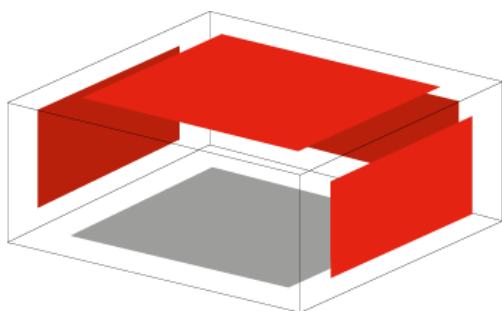
Code

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

S08TL64015



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
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

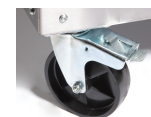
Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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

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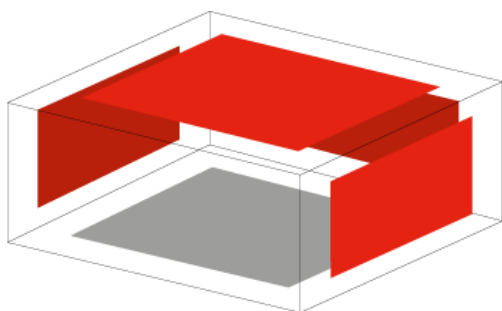


Pyralis UP - SC

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)

Refractory net weight kg

Code



102x68,5x15

15

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
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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

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

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

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

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

Dual internal 12V lighting.

Stainless Steel Aspirating Hood, Ø outlet 200mm.

Controlled opening and closing chimney valve.



Pyralis UP - SC

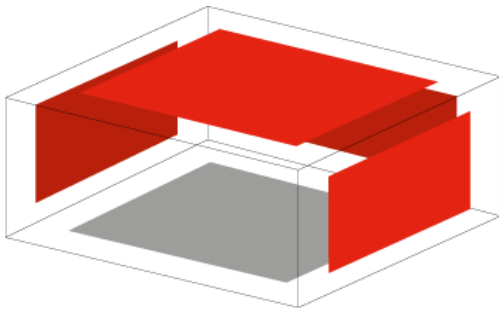
Code

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

S08TL64016



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
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option

wheels

Set of 4 rotating wheels 2 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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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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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.

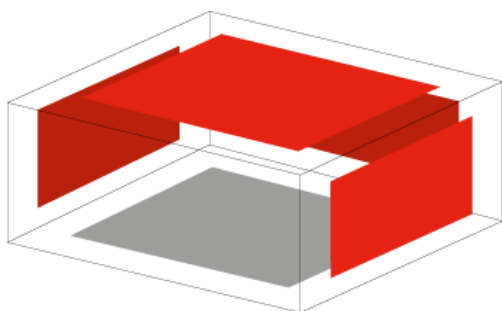


Pyralis UP - SC

Code
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

S08TL64016



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
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option

wheels

Set of 4 rotating wheels 2 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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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.

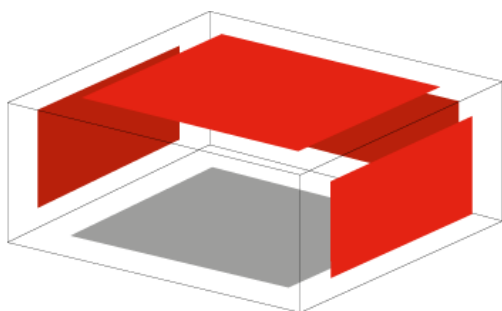


Pyralis UP - SC

Code
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

S08TL64017



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
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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.

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Dual internal 12V lighting.

Stainless Steel Aspirating Hood, Ø outlet 200mm.

Controlled opening and closing chimney valve.

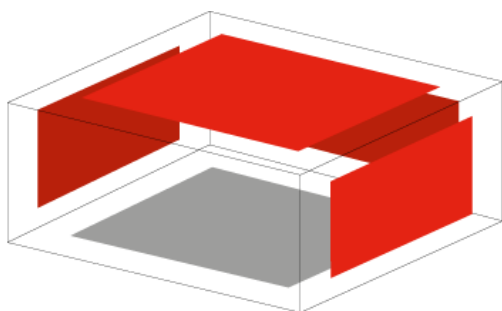


Pyralis UP - SC

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

S08TL64017



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
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

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

Code

S66RU65003



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
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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

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

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

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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

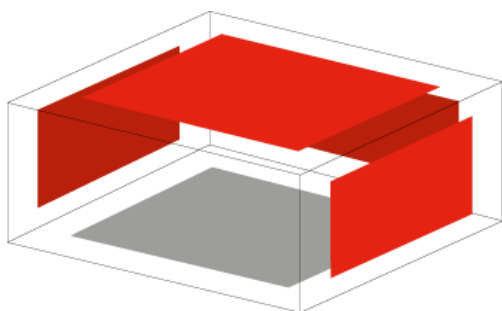
Code

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

S08TL64018



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
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

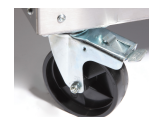
Option

wheels

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

Code

S66RU65003



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
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 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

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

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

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

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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

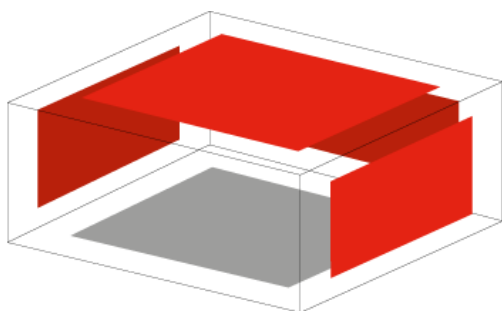
Code

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

S08TL64018



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
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

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

Code

S66RU65003



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
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 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

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.

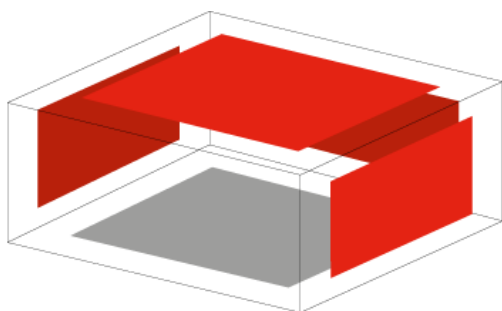


Pyralis UP - SC

Code
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)

Refractory net weight kg

Code



102x68,5x15

15

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
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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.

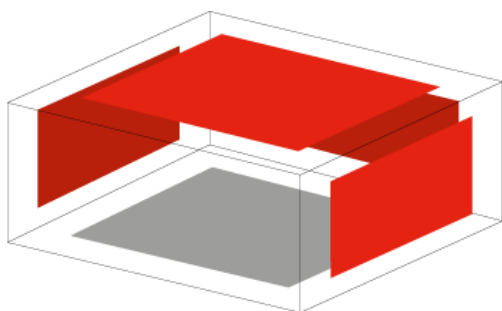


Pyralis UP - SC

Code
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)

Refractory net weight kg

Code



102x68,5x15

15

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
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

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

Code

S66RU65003



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
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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

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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.

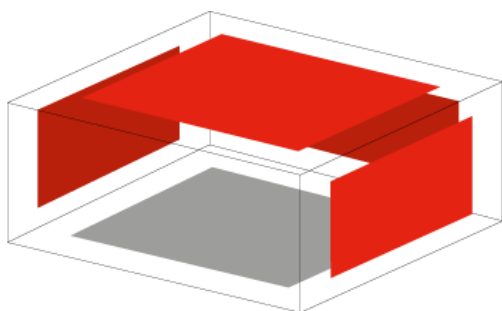


Pyralis UP - SC

Code
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

S08TL64020



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
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

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

Code

S66RU65003



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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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








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



Pyralis UP - SC

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

Code	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.

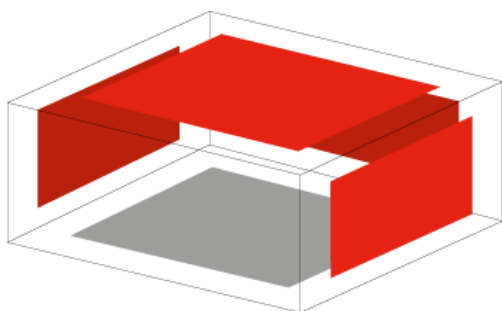


Pyralis UP - SC

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)

102x103,5x15

Refractory net weight kg

15

Code

S08TL64020



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
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

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

Code

S66RU65003



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
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

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



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

