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

Code Dimensions LxWxH cm PY M4 √ 103 113 40 P08PY10064 Control Cooking surface cm Chamber height cm Manual 70×70 15 Pizza Capacity Max Temperature Weight Kg  $4 \times \emptyset \ 30/34$ 450 °C 115 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 6,60 400







info@pizzagroup.com

www.pizzagroup.com

+39 0434 857000

Code

P08PY10064

Model PY M4

## **General Features**

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

providing high performance, quality, and service.

### **Excellent Performance:**

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

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

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

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

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.





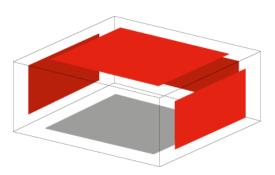
Code

Model

P08PY10064

PY M4

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

67x68,5x15

15

S08TL64013



Code

Model

P08PY10064

PY M4

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10064

PY M4

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	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



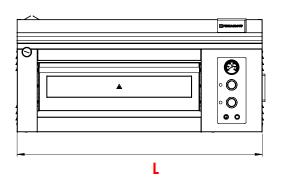


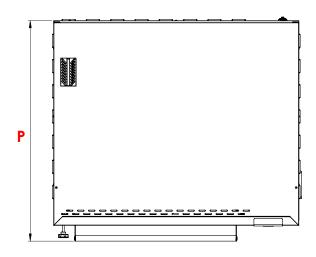
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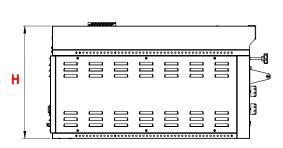
Model

P08PY10064









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





info@pizzagroup.com

www.pizzagroup.com

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

Code	Model		Dimension	ns LxWxH cm				
P08PY12069	PY D4		$\longleftrightarrow$	113		103	$\downarrow$	40
	Control		Chamber I	neight cm		Cooking su	urface cm	
000	Digital		15			70x	70	
	Pizza Capacity			Max Tempe	rature		Weight Kg	J
$\boxed{\bigotimes_{\bigotimes}^{\bigotimes}}$	$4 \times \emptyset 3$	0/34		450	°C		115	
	Total Power KW	Voltage V	Phases Ph			Frequency	Hz	
( <u>1</u> )	6,60	400	3N+	-T		50/	60	







Code

P08PY12069

Model PY D4

## **General Features**

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

providing high performance, quality, and service.

It is equipped with highperformance Activestone

performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





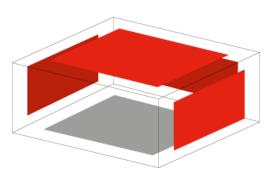
Code

Model

P08PY12069

PY D4

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

67x68,5x15

15

S08TL64013



Code

Model

P08PY12069

PY D4

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

Option wheels

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

Code

S66RU65003





Code

Model

P08PY12069

PY D4

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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



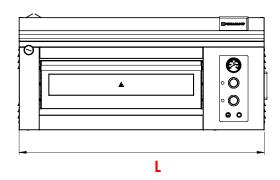


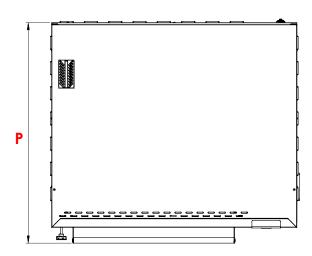
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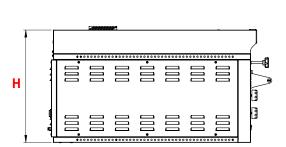
Model

P08PY12069

PY D4







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





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

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







Code

Model

P08PY10065

PY M6

## **General Features**

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

## providing high performance, quality, and service.

ordered with a complete

refractory chamber for

even greater thermal

efficiency.

and service.

It is equipped with highperformance Activestone
technology and can be

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

### **Excellent Performance:**

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





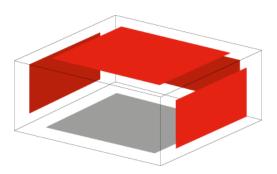
Code

Model

P08PY10065

PY M6

## **Options**



### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

67x103,5x15

15

S08TL64014



05.12.2024

Model

P08PY10065

PY M6

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10065

PY M6

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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



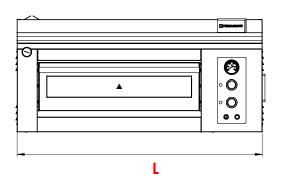


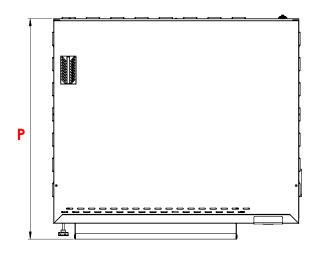
05.12.2024

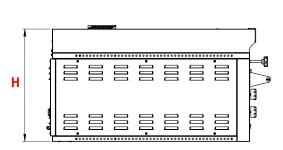
Model

P08PY10065









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





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

Code Dimensions LxWxH cm PY D6 / 138 113 40 P08PY12070 Control Cooking surface cm Chamber height 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 3N+T 50/60 8,88 400







info@pizzagroup.com

www.pizzagroup.com

+39 0434 857000

Code

P08PY12070

Model PY D6

## **General Features**

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

providing high performance, quality, and service.

### **Excellent Performance:**

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

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

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

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

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

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

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

Controlled opening and closing chimney valve.





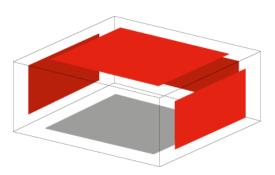
Code

Model

P08PY12070

PY D6

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

67x103,5x15

15

S08TL64014



Model

P08PY12070

PY D6

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12070

PY D6

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	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

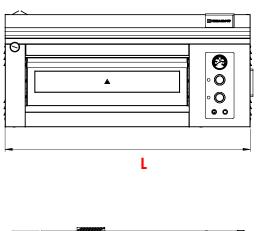
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

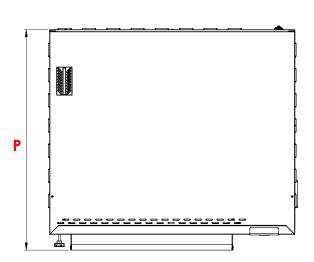


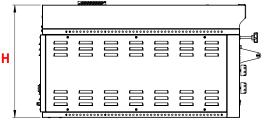


PY D6

P08PY12070







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





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

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







info@pizzagroup.com

www.pizzagroup.com

+39 0434 857000

Code

Model

P08PY10066

PY M6I

## **General Features**

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

### providing high performance, quality, and service.

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

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

### **Excellent Performance:**

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

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





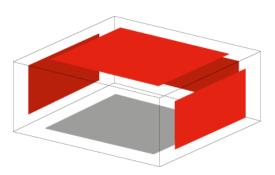
Code

Model

P08PY10066

PY M6L

## **Options**



### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015



Code

Model

P08PY10066

PY M6L

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10066

PY M6L

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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



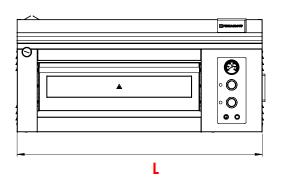


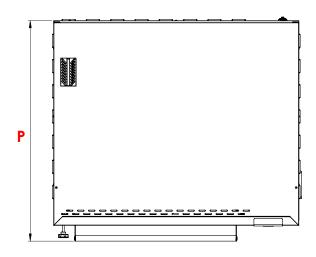


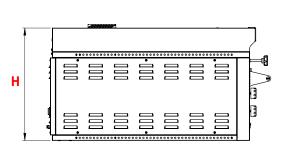
Model

P08PY10066









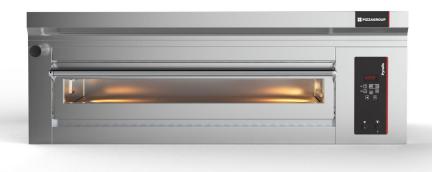
MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073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





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

Code Dimensions LxWxH cm PY D6L 148 / 103 40 P08PY12071 Control Cooking surface cm Chamber height cm Digital 15 105×70 Pizza Capacity Weight Kg Max Temperature 6 x Ø 30/34 450 °C 139 Total Power KW Voltage V Phases Ph Frequency Hz 3N+T 50/60 9,00 400







Code

P08PY12071

Model PY D6L

## **General Features**

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

## providing high performance, quality, and service.

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

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

### **Excellent Performance:**

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





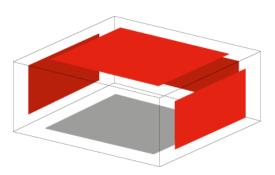
Code

Model

P08PY12071

PY D6L

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

102x68,5x15

15

S08TL64015



Model

P08PY12071

PY D6L

## **Accessories**



### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12071

PY D6L

## **Accessories**



### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

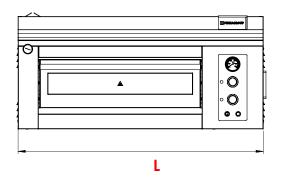


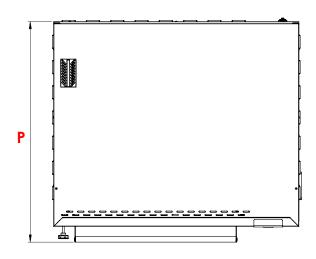


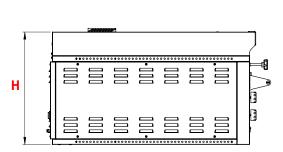
05.12.2024

P08PY12071









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





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

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







Code

P08PY10067

Model PY M9

### **General Features**

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

## providing high performance, quality, and service.

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

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

efficiency.

### **Excellent Performance:**

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





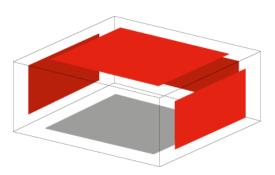
Code

Model

P08PY10067

PY M9

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016



05.12.2024

Model

P08PY10067

PY M9

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10067

PY M9

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

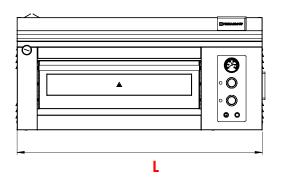
#### Option **EXTRACTOR HOOD MOTOR**

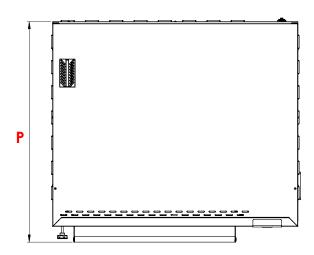
ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

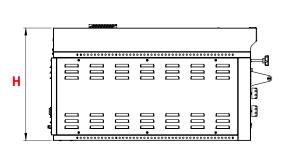
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3











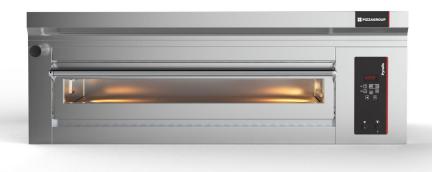
MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073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





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

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







Code

P08PY12072

Model PY D9

### **General Features**

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

providing high performance, quality, and service.

**Excellent Performance:** 

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

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

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.





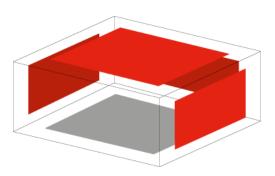
Code

Model

P08PY12072

PY D9

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016



Model

P08PY12072

PY D9

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Code

Model

P08PY12072

PY D9

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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





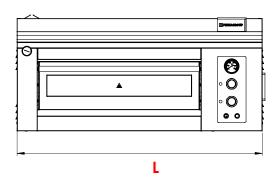


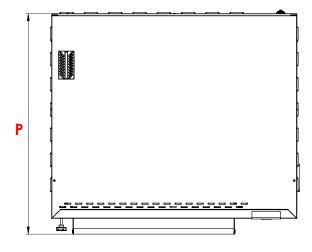
Code

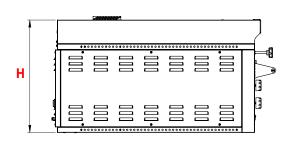
Model

P08PY12072

PY D9









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

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







info@pizzagroup.com

www.pizzagroup.com

+39 0434 857000

Code

P08PY10068

\_

Model PY M8

### **General Features**

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

## providing high performance, quality, and service.

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

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

### **Excellent Performance:**

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





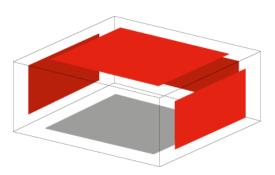
Code

Model

P08PY10068

PY M8

## **Options**



#### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017



Model

P08PY10068

PY M8

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10068

PY M8

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	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

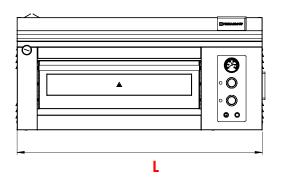


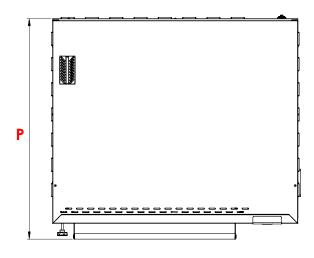


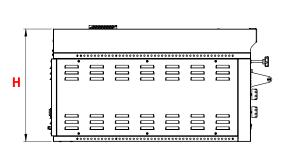
Model

P08PY10068









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





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

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







Code

P08PY12073

Model PY D8

### **General Features**

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

### providing high performance, quality, and service.

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

efficiency.

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

### **Excellent Performance:**

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

+39 0434 857000

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

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

Controlled opening and closing chimney valve.





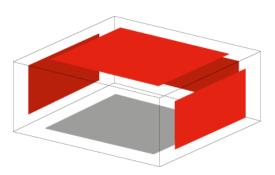
Code

Model

P08PY12073

PY D8

## **Options**



#### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017



Model

P08PY12073

PY D8

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12073

PY D8

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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

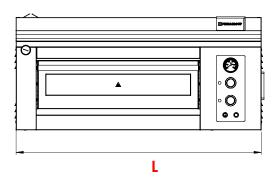


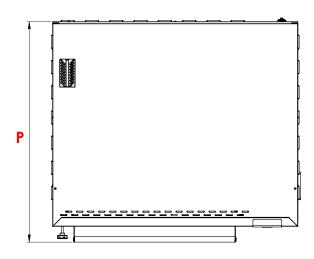


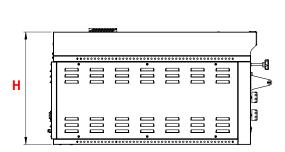
Model

P08PY12073









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





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

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







Code

Model

P08PY10069

PY M12

### **General Features**

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

#### providing high performance, quality, and service.

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

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

### **Excellent Performance:**

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

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





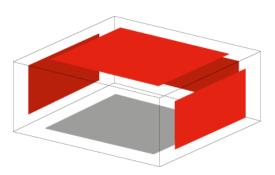
Code

Model

P08PY10069

PY M12

## **Options**



#### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018



Model

P08PY10069

PY M12

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10069

PY M12

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

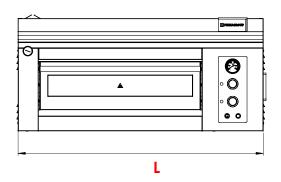
#### Option **EXTRACTOR HOOD MOTOR**

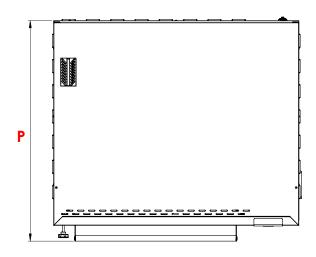
ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

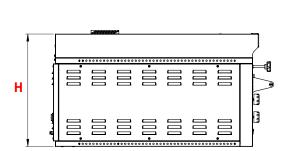
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3











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





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

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







Code

P08PY12074

Model PY D12

### **General Features**

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

## providing high performance, quality, and service.

It is equipped with highperformance Activestone technology and can be ordered with a complete refractory chamber for

even greater thermal

efficiency.

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

### **Excellent Performance:**

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





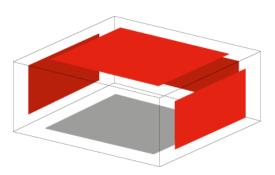
Code

Model

P08PY12074

PY D12

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018



Model

P08PY12074

PY D12

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12074

PY D12

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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



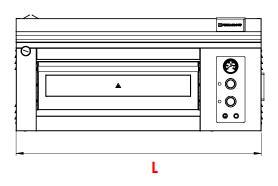


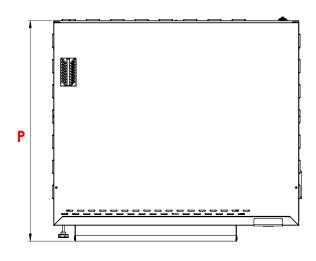


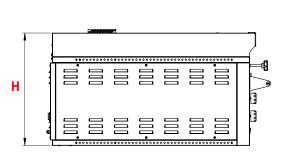
Model

P08PY12074









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





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

Code Dimensions LxWxH cm PY M12L / 103 72 148 P08PY10070 Control Cooking surface cm Chamber height cm 15 Manual 105×70 Pizza Capacity Weight Kg Max Temperature  $6 \times \emptyset \ 30/34 \ (x2)$ 450 °C 231 Total Power KW Voltage V Phases Ph 3N+T 50/60 18,00 400







info@pizzagroup.com

www.pizzagroup.com

+39 0434 857000

Code

Model

P08PY10070

PY M12L

### **General Features**

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

## providing high performance, quality, and service.

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

efficiency.

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

### **Excellent Performance:**

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

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

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

of house" installations.

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

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

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

Controlled opening and closing chimney valve.





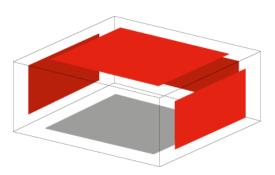
Code

Model

P08PY10070

PY M12L

## **Options**



#### **PYRALIS REFRACTORY CHAMBER**

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019



05.12.2024

Model

P08PY10070

PY M12L

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10070

PY M12L

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

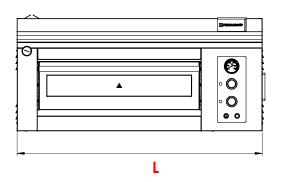
ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

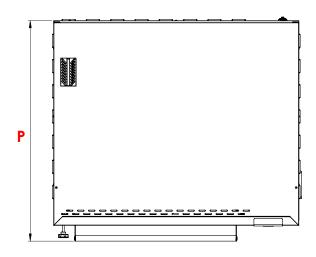
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

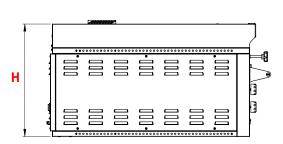












MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073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





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

Code Dimensions LxWxH cm ✓ 103 72 PY D12L 148 P08PY12075 Control Cooking surface cm Chamber height cm Digital 15 105×70 Pizza Capacity Weight Kg Max Temperature  $6 \times \emptyset \ 30/34 \ (x2)$ 450 °C 231 Total Power KW Voltage V Phases Ph 18,00 400 3N+T 50/60







Code

Model

P08PY12075

PY 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 baking.

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

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.





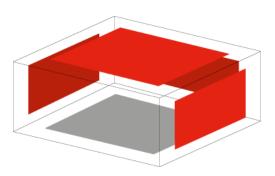
Code

Model

P08PY12075

PY D12L

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019



Model

P08PY12075

PY D12L

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12075

PY D12L

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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

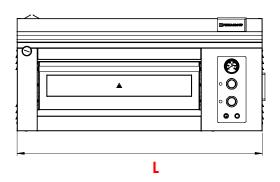


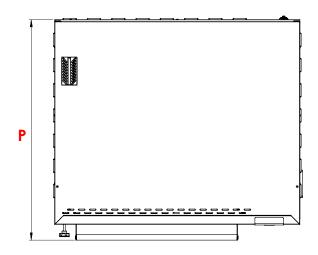


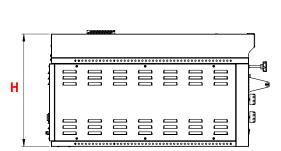
Model

P08PY12075









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





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

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







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Code

Model

P08PY10071

PY M18

### **General Features**

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

providing high performance, quality, and service.

### **Excellent Performance:**

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

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

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.





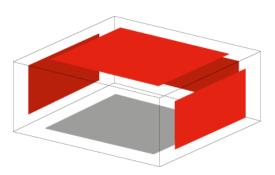
Code

Model

P08PY10071

**PY M18** 

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code



102x103,5x15

15

S08TL64020



Model

P08PY10071

**PY M18** 

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY10071

**PY M18** 

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### **Option EXTRACTOR HOOD MOTOR**

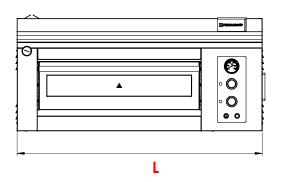
ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

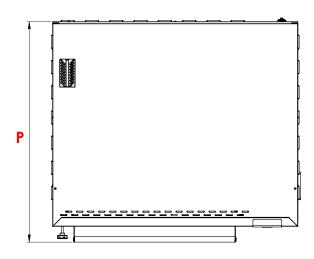
Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3

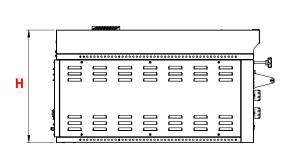












MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073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





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

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







Code

Model

P08PY12076

PY D18

### **General Features**

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

providing high performance, quality, and service.

### **Excellent Performance:**

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

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

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

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

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

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

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

Stainless Steel Aspirating Hood, ø outlet 200mm.

Controlled opening and closing chimney valve.





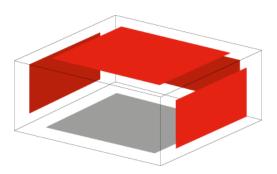
Code

Model

P08PY12076

**PY D18** 

## **Options**



**PYRALIS REFRACTORY CHAMBER** 

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

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

Refractory net weight kg

Code

102x103,5x15

15

S08TL64020



05.12.2024

Model

P08PY12076

**PY D18** 

## **Accessories**



#### **SUPPORT PYRALIS**

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

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

**Option** wheels

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

S66RU65003





Model

P08PY12076

**PY D18** 

## **Accessories**



#### **PYRALIS ASPIRATING HOOD**

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

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

#### Option **EXTRACTOR HOOD MOTOR**

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

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



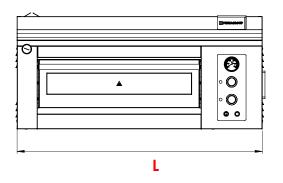


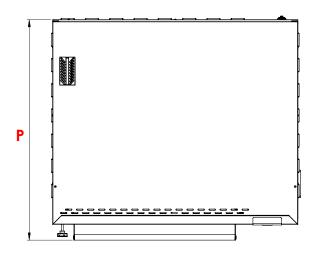
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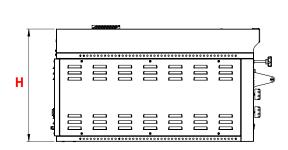
Model

P08PY12076

**PY D18** 







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



