

Pizza oven NT 501



Description

Compact NT 501 pizza oven with fireclay stone base, up to 450 °C, 4 kW. One chamber 505 x 530 mm, holds 4 pizzas Ø 25 cm. Separate top/bottom heat, rock wool insulation. Entry-level solution for restaurants and bistros with manageable pizza volumes.

Features

• Material baking chamber:	Refractory clay baking stone
• Colour:	Silver
• Pizza capacity:	4 pizzas Ø 25 cm
• Oven functions:	Upper / lower heat
• Upper / lower heat can be controlled separately:	Yes
• Number of baking chambers:	1
• Size inside:	W 505 x D 530 x H 110 mm
• Temperature range:	85 °C to 450 °C
• Temperature display:	No
• Timer:	No
• Interior lighting:	Yes
• Pizza oven series:	NT
• Insulation:	Inner insulation with stone wool
• Window:	Yes
• Power load:	4 kW 400 V 50 Hz
• Equipment connection:	2 NAC

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- Material: Steel plate
Painted
- Important information: -
- Size: W 800 x D 750 x H 360 mm
- Weight: 44.6 kg



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Pizza cutter



- Diameter knife: 100 mm
- Material: Chrome-nickel steel
Plastic
Stainless steel
- Important information: -
- Size: W 100 x D 22 x H 230 mm
- Weight: 0.2 kg

Code-No. 100928
GTIN 4015613527956

Pizza shovel alu



- Length handle: 1000 mm
- Size shovell: W 280 x D 280 mm
- Material: Aluminium
- Important information: -
- Size: W 280 x D 50 x H 1,333 mm
- Weight: 2 kg

Code-No. 100927
GTIN 4015613527949

Pizza baking tray 290-R



- Model: Round
Perforated base
Non-stick coat (Xynflon)
Reinforced edge
- Pizza diameter: 290 mm
- Heat resistant to: 270 °C
- Dishwasher-suitable: Yes

Code-No. 100925
GTIN 4015613720357

Base unit PO NT5

CNS



- Colour: Silver
- Designed for: Pizza oven NT 501
Pizza oven NT 502
- Base shelf: Yes
- Height-adjustable feet: No
- Delivery state: Building kit (simple assembly)
- Material: Chrome-nickel steel

Code-No. 200316
GTIN 4015613602424