

ELECTRIC PIZZA OVEN

FIAMMA



ARCOBALENO®
PIZZA MACHINES

STACKABLE PIZZA OVENS

PIZZA COOKED EVENLY TO PERFECTION

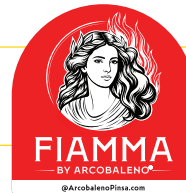


STANDARD FEATURES

- Smart stone technology - cooked evenly and to perfection
- Precise temperature control of top & bottom heating elements
- Uniform cooking temperature up to 900° F
- Suitable for different pizza recipes
- Rapid heating capabilities for faster cook times
- Each deck controlled independently
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Additional Decks - 2 or 3
- Deck Support Stand with Locking Casters (for 1, 2, or 3 decks)
- Stainless Steel Cabinet with Casters
- Speed Control Fan
- Exhaust Eyebrow Hood



Eyebrow Exhaust Hood



Deck Support Stand With Casters

■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.



ELECTRIC PIZZA OVEN



UNO/DUE/TRE/QUATRO/CINQUE TECHNICAL SPECIFICATIONS

	UNO	UNO+	DUE	DUE+
Model	UNO APOB2628	UNO APOB2642	DUE APOB3428	DUE APOB3442
Deck Size (Internal)	26"W x 28"D x 5.75"H	26"W x 42"D x 5.75"H	34"W x 28"D x 5.75"H	34"W x 42"D x 5.75"H
Deck Size (External)	41"W x 36"D x 14.625"H	41"W x 51"D x 14.625"H	49"W x 36"D x 14.625"H	49"W x 51"D x 14.625"H
Deck Quantity/Height (External)	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H
Optional Stand/Cabinet Heights (First Deck from the floor)	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H
Electric Power (Per Each Deck) (x2 or x3)	220V/3/60Hz 19 Amps 6.6 Kw	220V/3/60Hz 28 Amps 9.6 Kw	220V/3/60Hz 23 Amps 8.8 Kw	220V/3/60Hz 23 Amps 8.8 Kw
Avg Power Consumption (Per Each Deck) (x2 or x3)	5 Kwh	6 Kwh	5 Kwh	6 Kwh
Machine Weight	One - 286 lbs Two - 572 lbs Three - 858 lbs	One - 308 lbs Two - 616 lbs Three - 924 lbs	One - 308 lbs Two - 616 lbs Three - 924 lbs	One - 352 lbs Two - 704 lbs Three - 1056 lbs

TRE	TRE+	QUATRO	QUATRO+	CINQUE
TRE APOB4228	TRE APOB4242	QUATRO APOB5028	QUATRO APOB5042	CINQUE APOB6142
42"W x 28"D x 5.75"H	42"W x 42"D x 5.75"H	50"W x 28"D x 5.75"H	50"W x 42"D x 5.75"H	61"W x 42"D x 5.75"H
57"W x 36"D x 14.625"H	57"W x 51"D x 14.625"H	65"W x 36"D x 14.625"H	65"W x 51"D x 14.625"H	77"W x 54"D x 14.625"H
One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H	One - 14.625"H Two - 29.125 "H Three - 43.75"H
One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H	One - 42"H Two - 38"H Three - 29"H
220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 70 Amps 26.4 Kw
6 Kwh	7 Kwh	6 Kwh	7 Kwh	
One - 330 lbs Two - 660 lbs Three - 990 lbs	One - 490 lbs Two - 980 lbs Three - 1470 lbs	One - 358 lbs Two - 716 lbs Three - 1074 lbs	One - 645 lbs Two - 1290 lbs Three - 1935 lbs	One - 620 lbs Two - 1240 lbs Three - 1860 lbs