

# Dome 530°C

## High-performing electric oven

Ideal to bake Neapolitan-style pizzas as well as suitable to bake the most varied kinds of pizzas. Its classic design makes it perfect to be placed on sight in any kind of restaurant. The high baking temperatures it can reach and the special shape of its baking chamber guarantee extraordinary performances and make it extremely easy to use.



## Technical features

### THE TEMPERATURE THAT CAN BE SET IS HIGHER THAN 500°C

#### HEATING ELEMENTS

Tailor-made heating elements (as far as their shape and section are concerned) guarantee an immediate supply every time that extra power is required; the frontal heating elements create an infrared front that allows to bake pizzas placed very close to the oven's mouth.

#### BAKING CHAMBER

Its octagonally shaped baking chamber and its mouth's sizes allow to bake differently-sized pizzas at the same time.

### THE FUME EXHAUST

The fume exhaust both inside its chamber and through the front draught cap do not interfere with the baking process.

#### HEMISPHERICAL BACK SECTION

Its hemispherical back section makes it easy to place it in a corner, no matter what its orientation is.

#### BEDPLATE

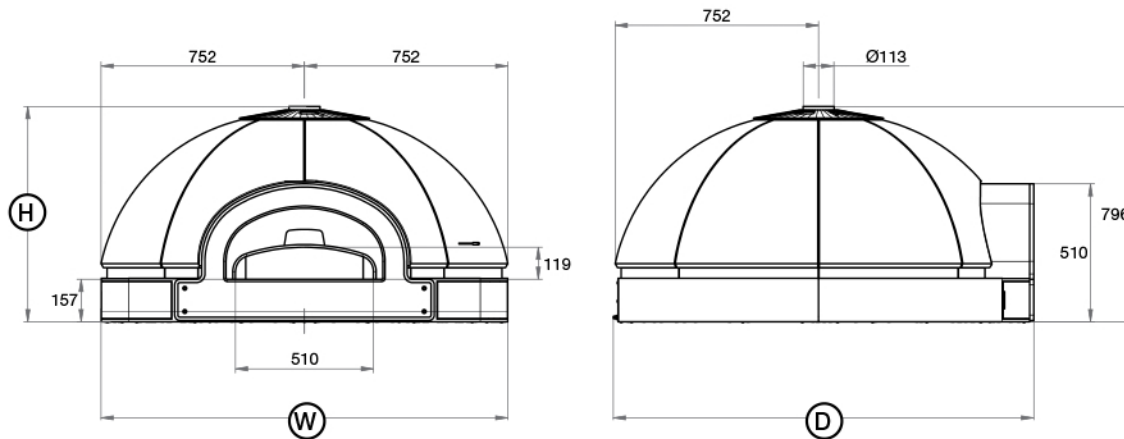
Its bedplate is in tailor-made special porous brick, known as "biscotto", that heats up quickly and retains the heat for a long time, enhancing the baking performances and at the same time reducing occasional burns.

### REFRACTORY STONE

The refractory stone placed in its ceiling and on the sides increases thermal inertia, allowing the oven to store energy and release it when needed.

#### CUSTOMIZATION

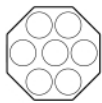
The stones of the dome can be customized in different colors.



Mod.	kW Max*	Supply**	Baking chamber	External dimensions	Net weight
		Volt Hz Ph	cm (W x D x H)	cm (W x D x H)	kg
<b>Dome</b>	16,3	400 50 3N	109,8 x 115,4 x 16,5	150,2 x 155 x 80	416

\*kW Max = Power rating (maximum available installed power) \*\*Special voltages available upon request

## A guide to output\*



Pizzae ø 35 cm  
84/h

\*Values quoted are average and approximate only

## Optionals

Different types of stand available, including the innovative stand which allows to tip the chamber vertically and reduce the complete width to less than 70 cm in order to easily access the restaurants.

## Digital controls

### CHAMBER TEMPERATURE (MAX 530°C)

Setting and display

### FRONTAL HEATING ELEMENTS

Activation/deactivation

### SCHEDULED AUTO SWITCH-ON

Weekly, twice a day

### PERCENTAGES FOR CEILING AND BEDPLATE (0-100%)

Setting and display

### CHAMBER LIGHTING

### BAKING TIMER

### CLEANING PROGRAMME

### ECONOMY FUNCTION

It optimizes absorbed power, keeping the temperature attained inside the chamber.

The specifications shown in this document are to be considered not binding. OEM Ali Group S.r.l. reserves the right to make technical changes at any moment