

# ZANOLLI CITIZEN EP 70 4/MC

## SINGLE DECK ELECTRIC OVEN WITH STONE BASE, 4 X 34CM CAPACITY

### 2EP6E11C



### ZANOLLI CITIZEN EP SERIES ELECTRIC DECK OVEN

Compact and Powerful. The Zanolli citizen EP electric deck ovens are a compact professional deck oven engineered to withstand the highest demands from the pizzaiola without any compromise on consistent and desired cooking results. Its heavy gauge chassis along with its robust stainless steel construction ensures this oven will serve the test of time. The citizen is also completely modular so you can build up your oven according to your production needs with the possibility to stack up to 3 units. Based on your specialization, you can cook not only different kinds of pizza (round, on the shovel or in pan...) but also a wide range of gastronomy dishes made possible by the accurate and adjustable independent control of the top and bottom resistors. Utilising the maximum oven insulation along with its refractory stone floor(s), the citizen can and will produce a stable and consistent cooking environment to produce the perfect cooking result and of course a leader in thermal efficiency.



### MAIN CHARACTERISTICS

- Athermic full length stainless steel handle
- Armoured stainless steel heating elements, optimized to compensate for heat loss due to door opening
- Independent lighting in each chamber
- Thick heat absorbent refractory ceramic oven floor
- Maximum insulation of the oven chambers for excellent consumption production ratio
- Made entirely of stainless steel
- Heavy duty spring mounted doors with viewing window in double fireproof glass.
- Accommodates 4 x 34cm Pizzas
- Electromechanical control panel with digital display.
- Independent top and bottom element control of each chamber, adjustable independently.
- Completely Modular - Stackable up to 3 units high

### DIMENSIONS

External dimensions WxDxH (mm)	990 X 990 X 350
Internal dimensions (standard refractory) WxDxH (mm)	700 X 700 X 120

### OPTIONS

CITIZEN EP 70/TP - Exhaust top with fitting for natural draft	OCT7M22
Exhaust Motor kit top with forced suction (capacity 400 m3/h)	ASSM2607
CITIZEN EP 70/ BM 101 - Single/Double stand - 990 x 870 x 1010	OEP0A04
CITIZEN EP 70/ BM 86 - Triple stand - 990 x 870 x 860	OEP0A08

### SPECIFICATIONS

Capacity (pizzas Ø34cm)	4
Voltage / Electrical Supply (three phase)	three -phase 400Vac 3N 50Hz, supplied with no plug, lead only
Current	8.1 amps at 400Vac 3-N 50Hz
Voltage / Electrical Supply (single phase)	single -phase 230Vac 1-N 50Hz, supplied with no plug, lead only
Current	24.5 amps at 230Vac 1-N 50Hz
Total power	5.6kw
Chambers	1
Cooking Chamber light type	Halogen
Cooking Chamber light power	35 watts
Temp Control	Electronic thermostat
Max temp	400 °C
Power control	separate for oven roof and bedplate
Weight	90 kg
Ambient Temperature	0-40 °C
Maximum humidity	95% without condensation
Warranty	4 year parts 2 years Labour

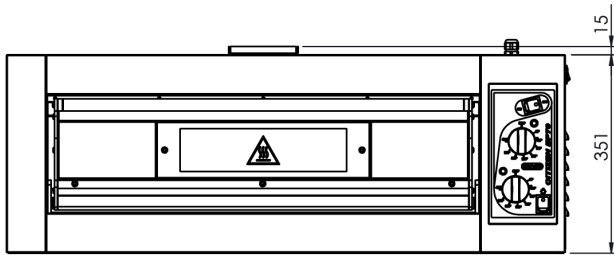
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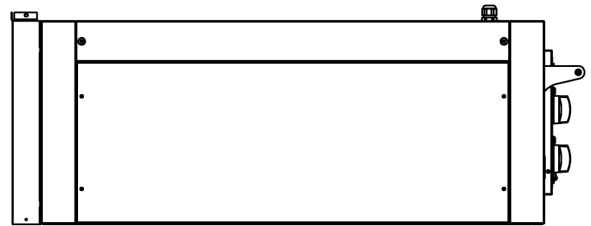
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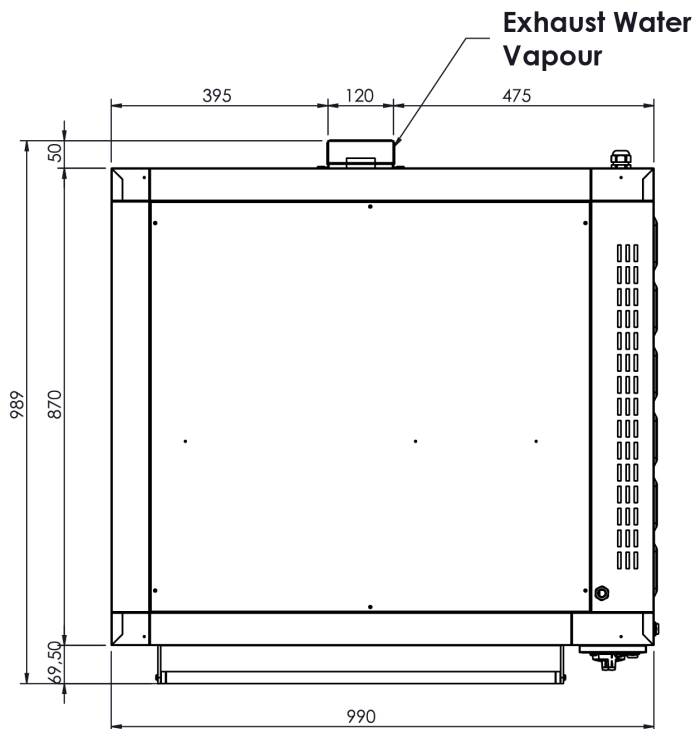
## FRONT



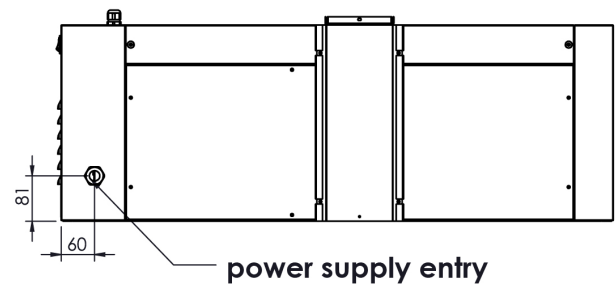
## SIDE



## TOP



## REAR

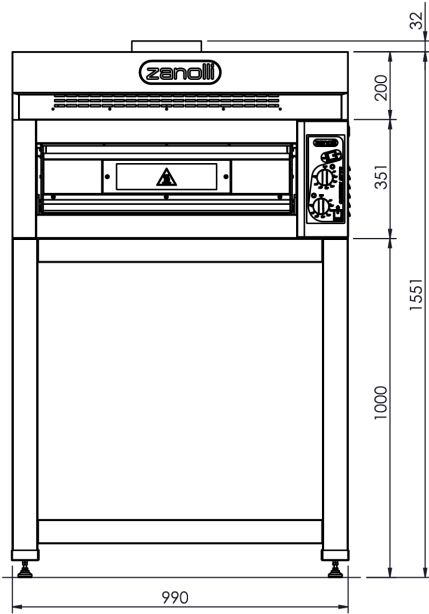


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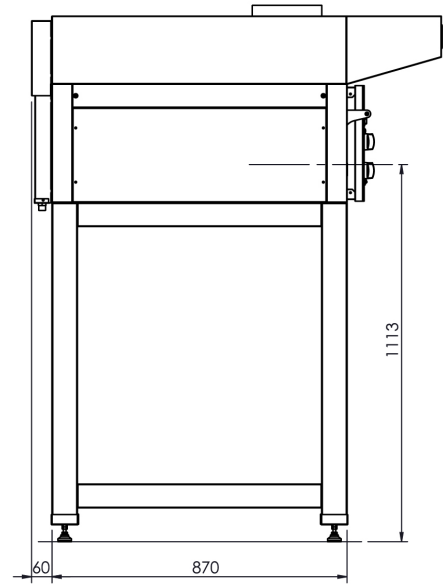
SINGLE DECK ELECTRIC OVEN WITH STONE BASE, 4 X 34CM CAPACITY  
LAYOUT WITH OPTIONAL SINGE STAND AND EXHAUST CANOPY  
2EP6E11C



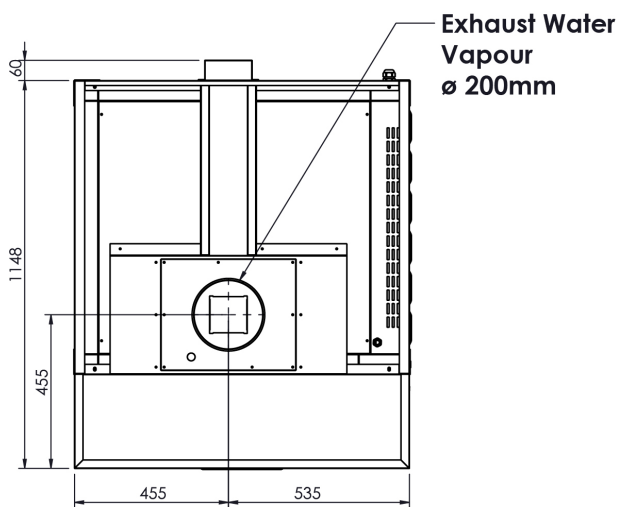
## FRONT



## SIDE



## TOP



## REAR

