



PIZZA-TEK
DIVISION

SINGLE PIZZA
ELECTRIC OVENS

MYTO

la minerva



 **MADE IN
ITALY**

 **minerva
omega
GROUP**

Experience. Evolution. Excellence.



MYTO

MAIN FEATURES

Description High-temperature electric pizza oven

Version Single block version

Standard equipment

- 14 cm high baking chamber with dual heating elements
- High-temperature rope gaskets
- Cordierite refractory stone
- Top resistance 2000 W
- Bottom resistance 800 W
- Tangential cooling fans
- Digital control panel with 3,5" high-brightness color display
- Heat-resistant glass door, with removable door glass panels
- Pyrolytic self-cleaning function
- Interior lighting

Touch screen functions

- Software update via WiFi
- Customizable, dedicated baking programs
- Automatic Booster function
- Separate power control of top and bottom
- PID algorithm-based process control system

Baking chamber internal h. 14 cm

Max temperature 510°C

Optionals • Sorrento biscotto stone — 2,5 cm



PRODUCTIVITY

	PIZZAS DIAMETER (CM)	TRAYS DIMENSIONS (CM)	NR. PIZZAS/TRAYS (into baking chamber)
MYTO	1 x Ø 35	1 x 35x40	1

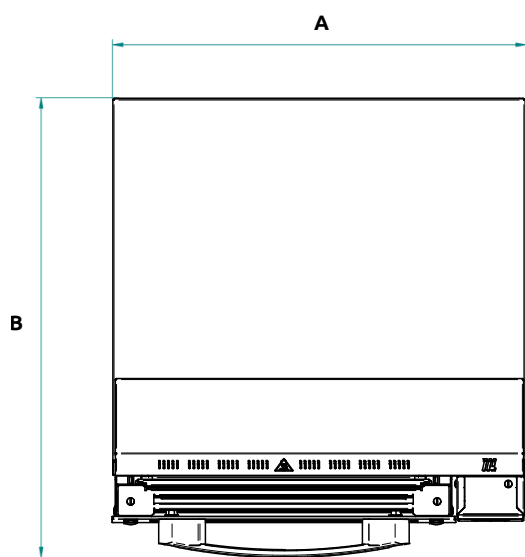
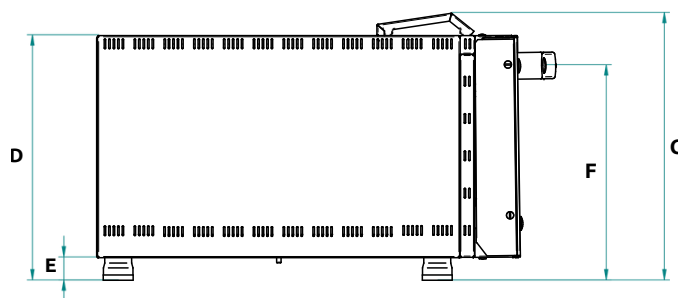
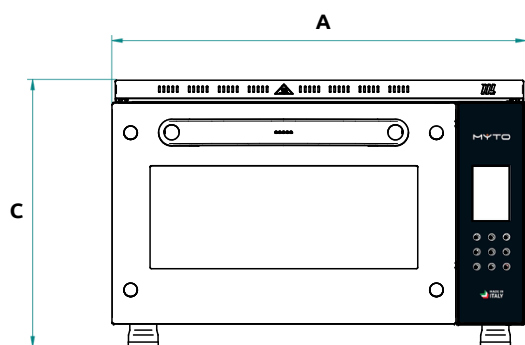
ELECTRICAL DATA

	POWER SUPPLY (V)	POWER (kW)	AVERAGE CONSUMPTION (KW/H)	CURRENT DRAW (A)	CUSTOMER PANEL PROT. NxA fuse
MYTO	230/1	2,8	1,68	12	2x16 (230/1)

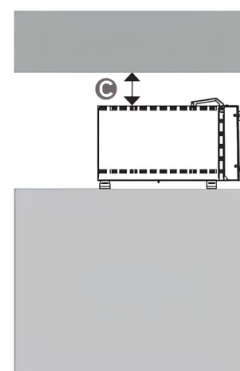
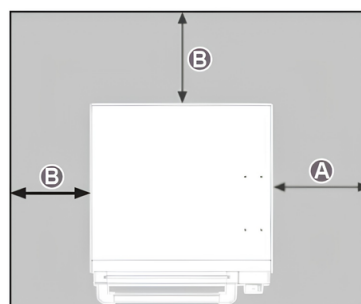


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DIMENSIONS



MINIMUM CLEARANCES



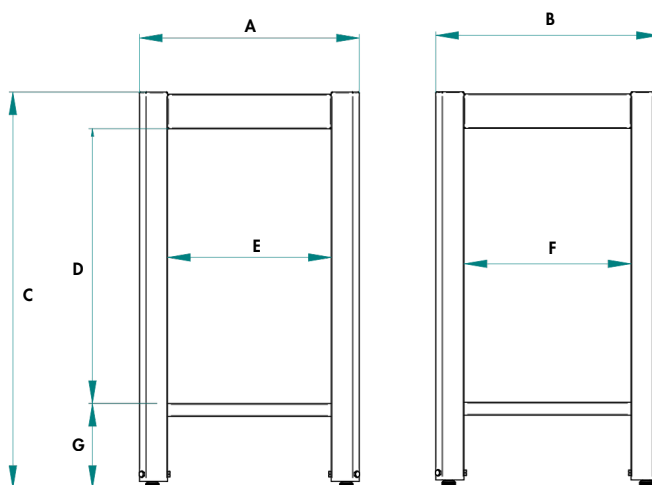
A	B	C
> 300 mm	> 100 mm	> 200 mm

		OVEN DIMENSIONS (mm)						WEIGHT (Kg)
		A	B	C	D	E	F	
MYTO		553	615	358	328	30	288	29



MYTO

 **STAND**



STAND DIMENSIONS (mm)							WEIGHT (Kg)
A	B	C	D	E	F	G	
515	510	920	635	385	380	195	15

