






Pyrallis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10064	PY M4	↔ 113	↗ 103	↕ 40	
Control		Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
Pizza Capacity		Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C		115	
Total Power KW		Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	

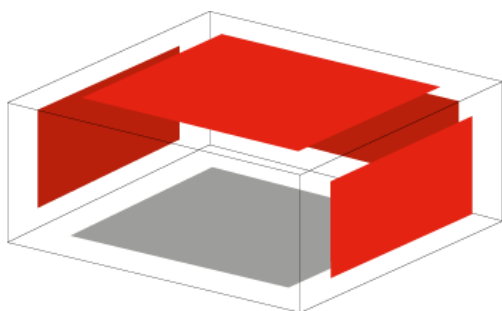


General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent Performance: Robust, suitable for intensive use and various types of dough, ensuring even baking.	Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.	The line includes a complete range of models with capacities from 4 to 18 pizzas , considering a Ø of 33 cm.
It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.	Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.	Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013



Pyralis

Code
P08PY10064


Model
PY M4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



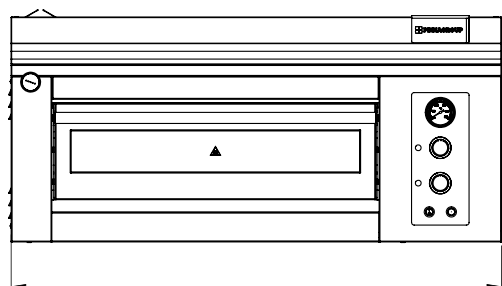
Pyralis

Code

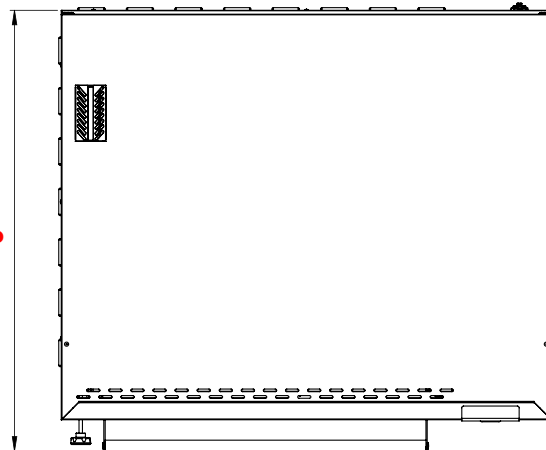
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Model

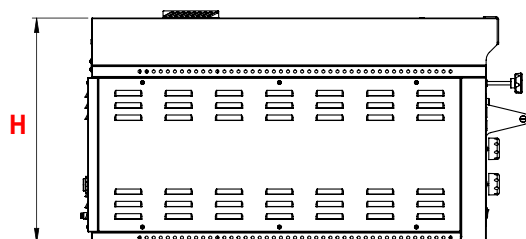
PY M4



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12069	PY D4	↔ 113	↗ 103	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34	 450 °C		 115	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	

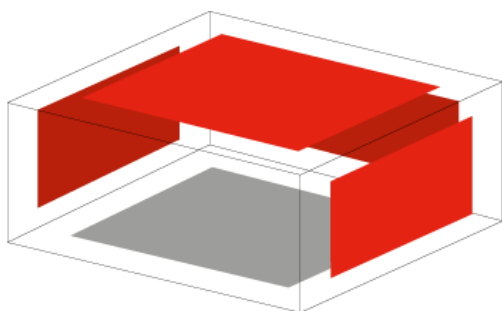


General Features

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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64013



Pyralis

Code
P08PY12069


Model
PY D4

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64001	S4	112x85x108/111	112x85x109	89 x 62 x 76	34

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



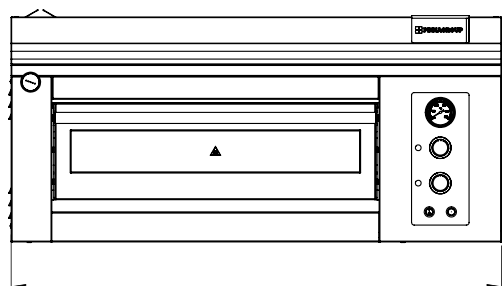
Pyralis

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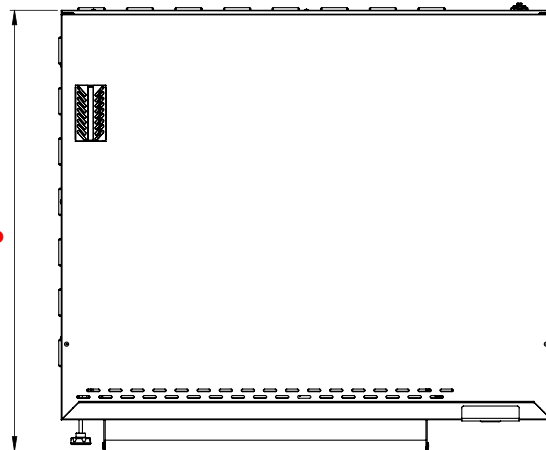
P08PY12069

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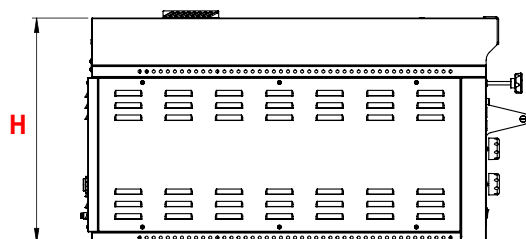
PY D4



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
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PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model		Dimensions LxWxH cm	
P08PY10065	PY M6		↔ 113	↗ 138 ↕ 40
Control		Chamber height cm	Cooking surface cm	
	Manual		15	70x105
Pizza Capacity		Max Temperature	Weight Kg	
	6 x Ø 30/34		 450 °C	 129
Total Power KW		Voltage V	Phases Ph	Frequency Hz
	8,88	400	3N+T	50/60

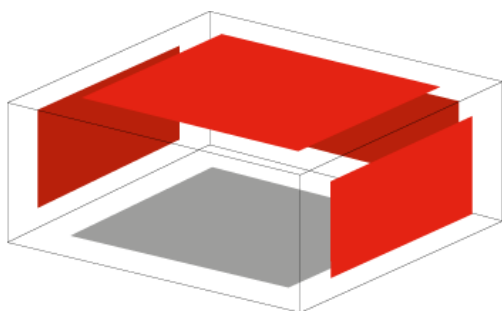


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014



Pyralis

Code
P08PY10065


Model
PY M6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



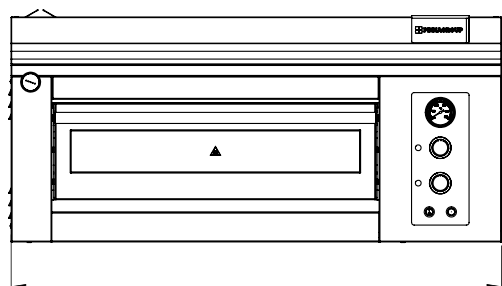
Pyralis

Code

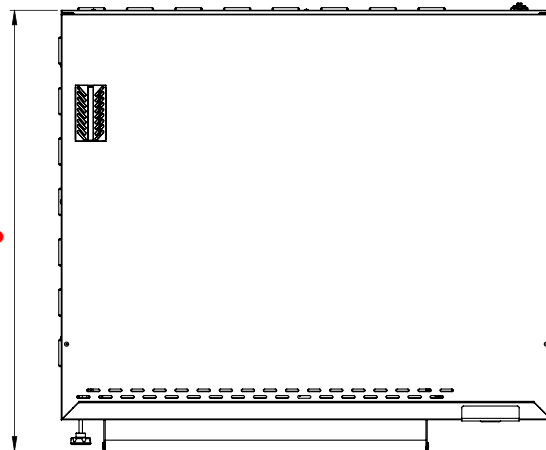
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Model

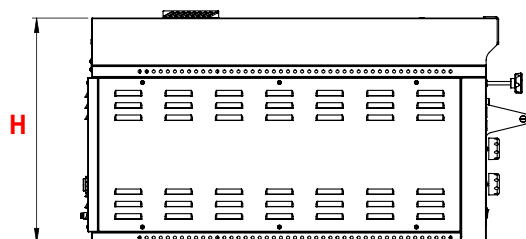
PY M6



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
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PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12070	PY D6	↔ 113	↗ 138	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 129	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	8,88	400	3N+T	50/60	

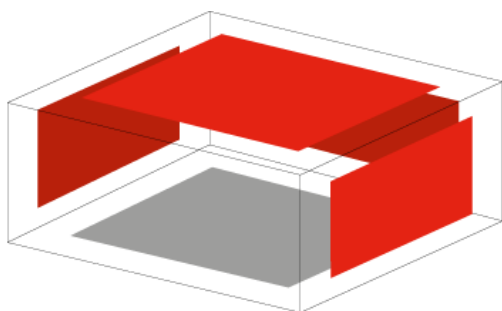


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64014



Pyralis

Code
P08PY12070


Model
PY D6

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64003	S6	112 x 120 x 108/111	112 x 120 x 109	89 x 97 x 76	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



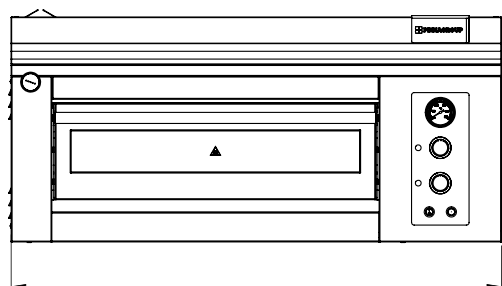
Pyralis

Code

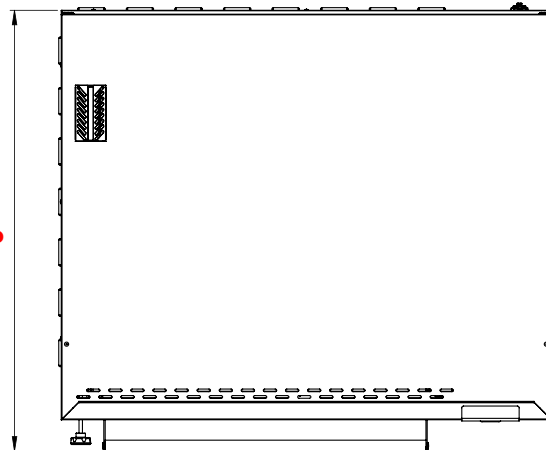
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Model

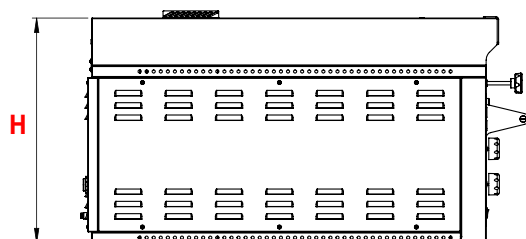
PY D6



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyrallis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10066	PY M6L	↔ 148	↗ 103	↕ 40	
Control		Chamber height cm	Cooking surface cm		
	Manual	15	105x70		
Pizza Capacity		Max Temperature	Weight Kg		
	6 x Ø 30/34	 450 °C		139	
Total Power KW		Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



General Features

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Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

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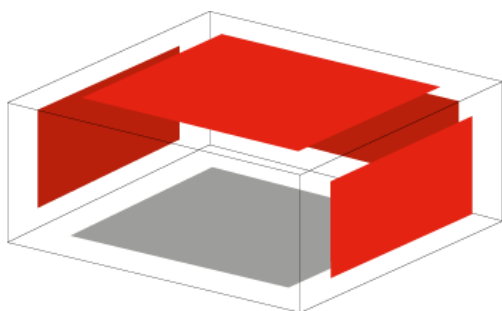
Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, Ø outlet 200mm.

Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015



Pyralis

Code
P08PY10066


Model
PY M6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



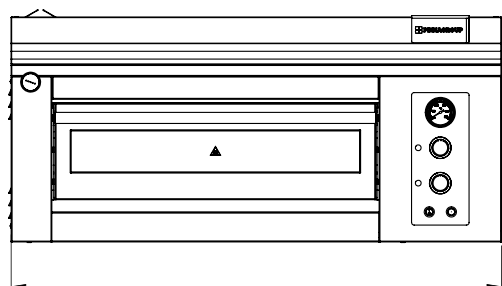
Pyralis

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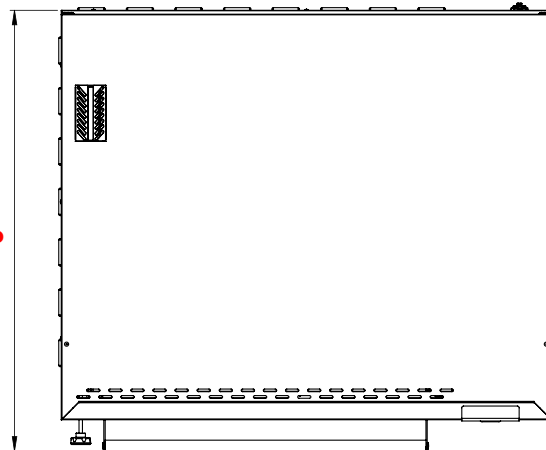
P08PY10066

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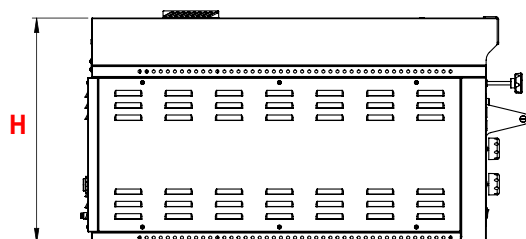
PY M6L



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12071	PY D6L	↔ 148	↗ 103	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 139	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	

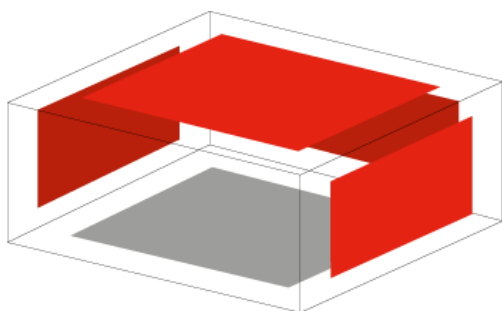


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64015



Pyralis

Code
P08PY12071


Model
PY D6L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64005	S6L	147 x 85 x 108/111	147 x 85 x 109	124 x 62 x 76	31

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



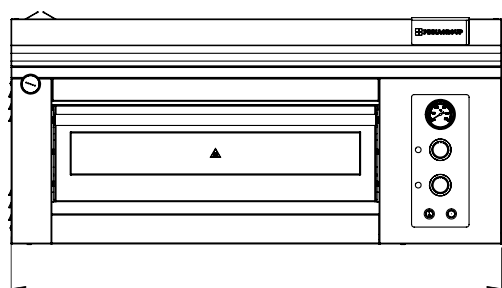
Pyralis

Code

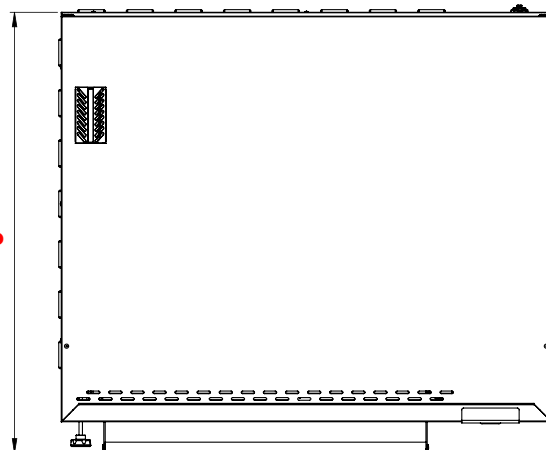
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Model

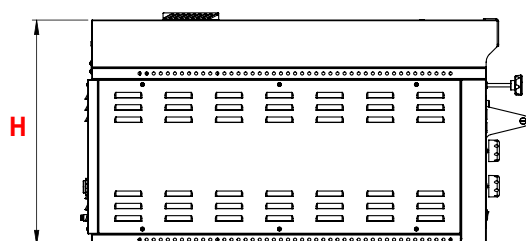
PY D6L



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyrallis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10067	PY M9	↔ 148	↗ 138	↕ 40	
Control		Chamber height cm	Cooking surface cm		
	Manual	15	105x105		
Pizza Capacity		Max Temperature	Weight Kg		
	9 x Ø 30/34	 450 °C		159	
Total Power KW		Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	

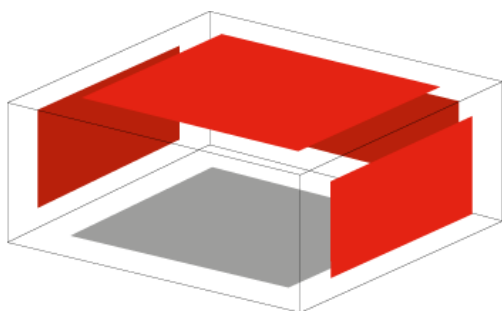


General Features

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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016



Pyralis

Code
P08PY10067


Model
PY M9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYZALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



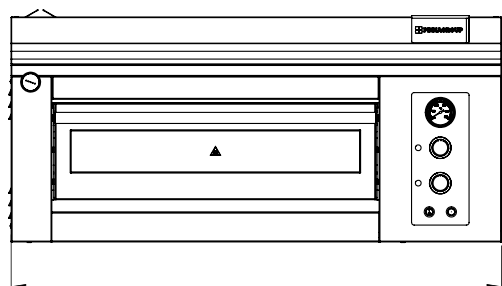
Pyralis

Code

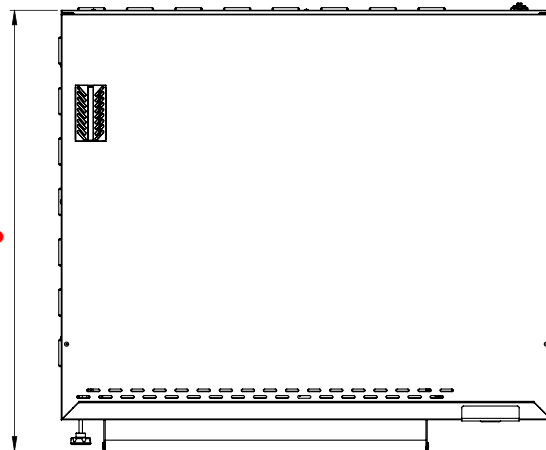
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Model

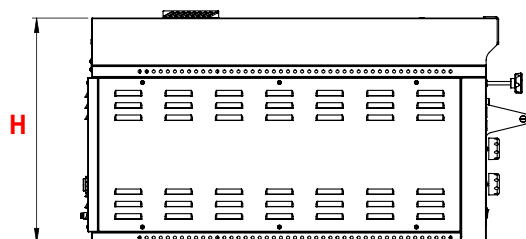
PY M9



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12072	PY D9	↔ 148	↗ 138	↕ 40	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 159	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	

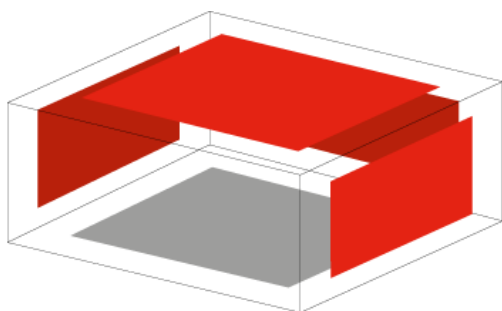


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64016



Pyralis

Code
P08PY12072


Model
PY D9

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64007	S9	147 x 120 x 108/111	147 x 120 x 109	124 x 97 x 76	42

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



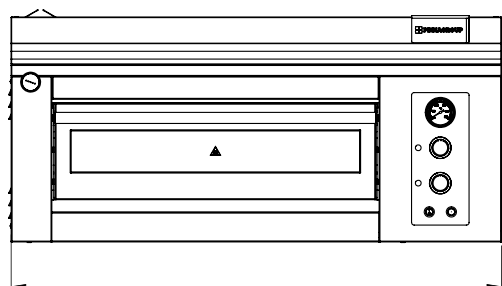
Pyralis

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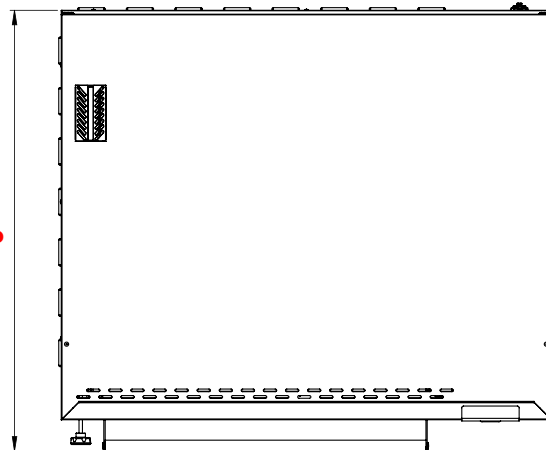
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Model

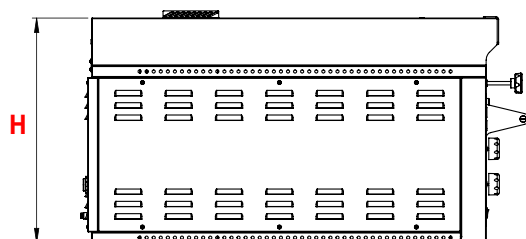
PY D9



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10068	PY M8	↔ 113	↗ 103	↕ 72	
Control		Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
Pizza Capacity		Max Temperature	Weight Kg		
	4 x Ø 30/34 (x2)	 450 °C		183	
Total Power KW		Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	

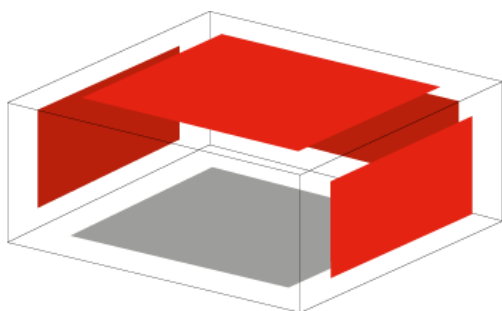


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017



Pyralis

Code
P08PY10068


Model
PY M8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



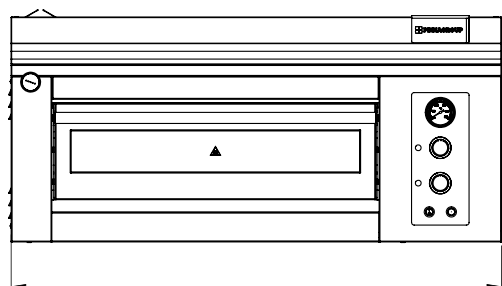
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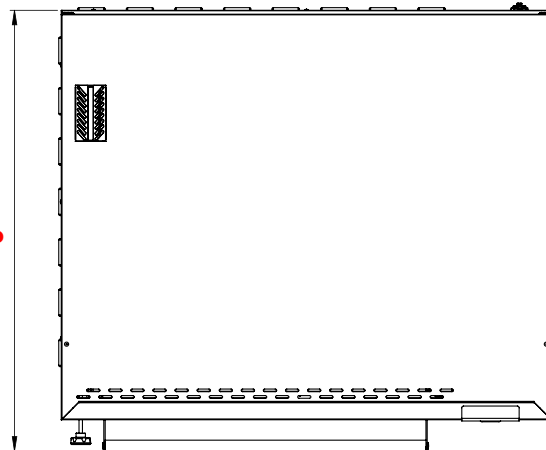
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Model

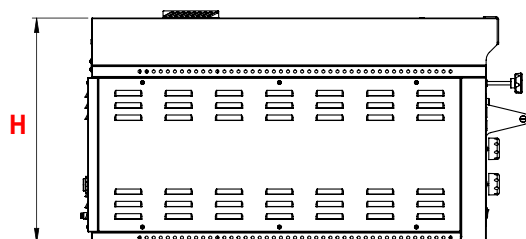
PY M8



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12073	PY D8	↔ 113	↗ 103	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34 (x2)	 450 °C		 183	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	

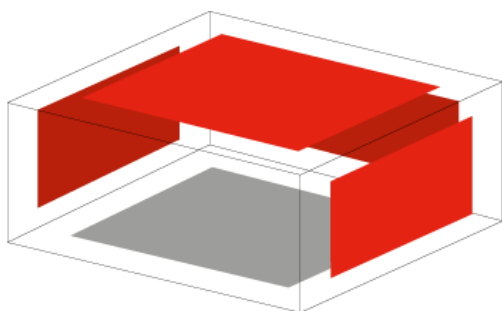


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x68,5x15

15

S08TL64017



Pyralis

Code
P08PY12073


Model
PY D8

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64002	S8	112 x 85 x 92/95	112 x 85 x 93	89 x 62 x 60	44

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003




Accessories



PYRALIS ASPIRATING HOOD


STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13PY10017	K4 - 8	230	1N + T	50	S	111x116,3x29,5	40

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h

	Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
	S66MT64002	230	1N + T	50	3



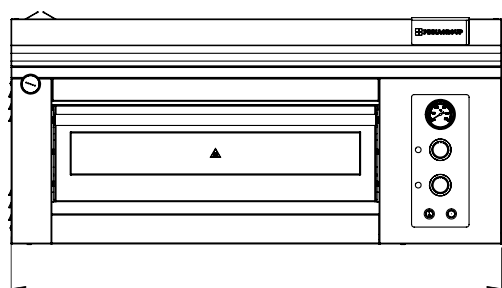
Pyralis

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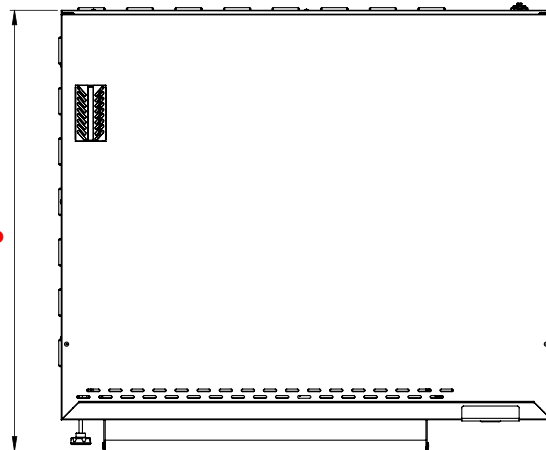
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Model

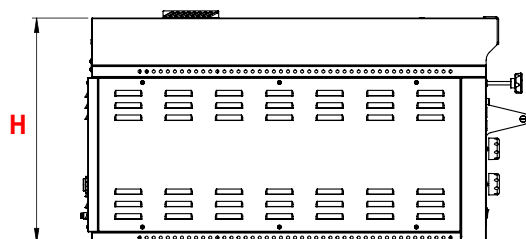
PY D8



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10069	PY M12	↔ 113	↗ 138	↕ 72	
Control		Chamber height cm		Cooking surface cm	
	Manual	15		70x105	
Pizza Capacity		Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)		450 °C		217
Total Power KW		Voltage V		Phases Ph	
	17,76	400		50/60	
		Frequency Hz			

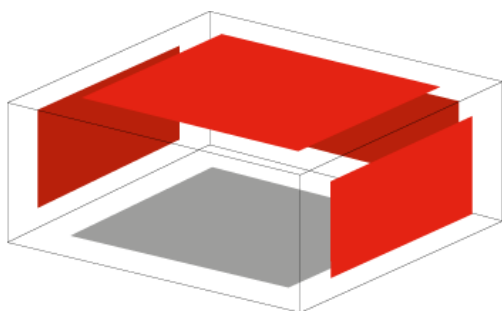


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Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018



Pyralis

Code
P08PY10069


Model
PY M12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



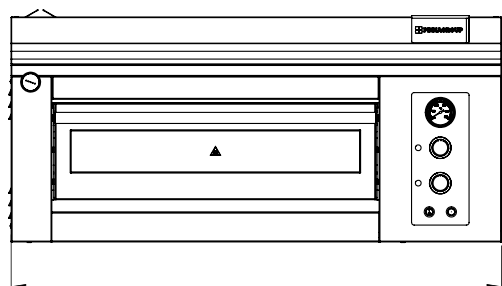
Pyralis

Code

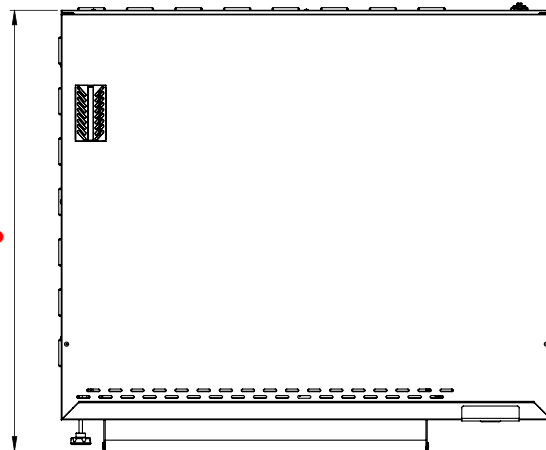
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Model

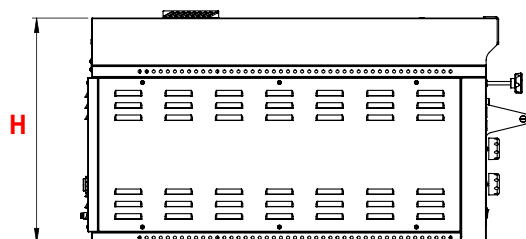
PY M12



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12074	PY D12	↔ 113	↗ 138	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)	 450 °C		 217	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	

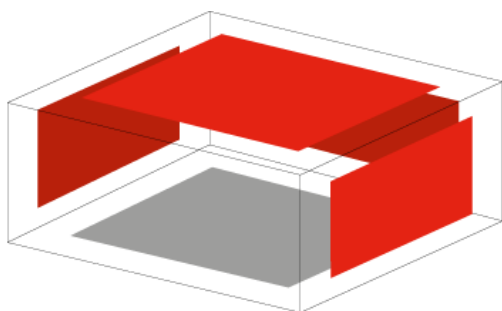


General Features

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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.	Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.	Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



67x103,5x15

15

S08TL64018



Pyralis

Code
P08PY12074


Model
PY D12

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64004	S12	112 x 120 x 92/95	112 x 120 x 93	89 x 97 x 60	50

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10018	K6 - 12	230	1N + T	50	S	111x151,3x29,5	47

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



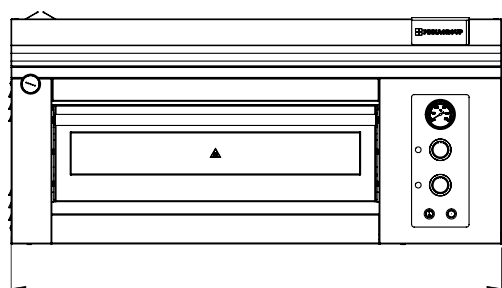
Pyralis

Code

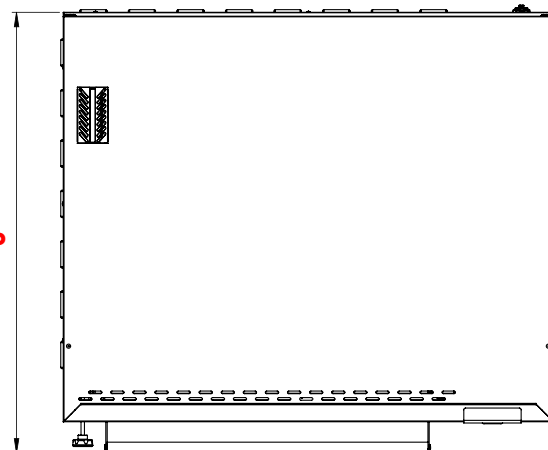
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Model

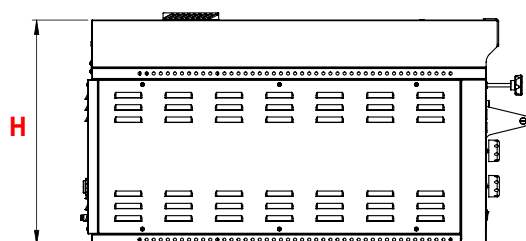
PY D12



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10070	PY M12L	↔ 148	↗ 103	↕ 72	
Control		Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
Pizza Capacity		Max Temperature		Weight Kg	
	6 x Ø 30/34 (x2)		450 °C		231
Total Power KW		Voltage V		Phases Ph	
	18,00	400		50/60	
				Frequency Hz	

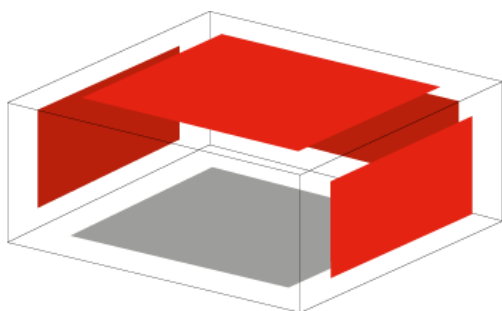


General Features

Designed to meet and exceed the expectations of even the most demanding professionals, providing high performance, quality, and service.	Excellent Performance: Robust, suitable for intensive use and various types of dough, ensuring even baking.	Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.	The line includes a complete range of models with capacities from 4 to 18 pizzas , considering a Ø of 33 cm.
It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.	Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.	Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x68,5x15

15

S08TL64019



Pyralis

Code
P08PY10070


Model
PY M12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



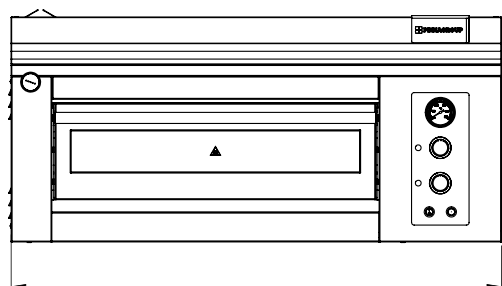
Pyralis

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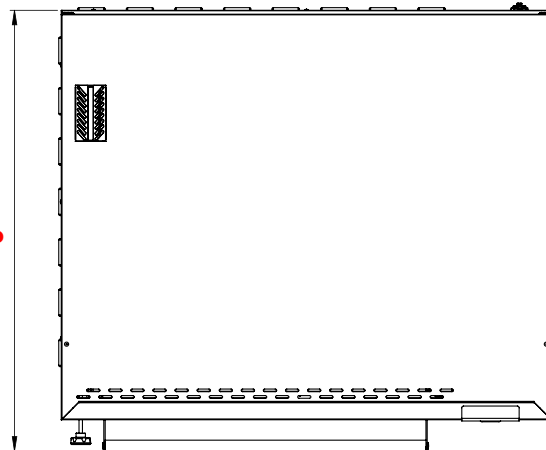
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Model

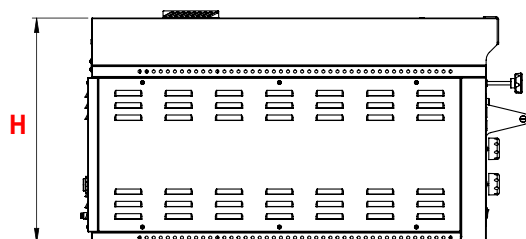
PY M12L



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12075	PY D12L	↔ 148	↗ 103	↕ 72	
		Control	Chamber height cm	Cooking surface cm	
		Digital	15	105x70	
		Pizza Capacity	Max Temperature	Weight Kg	
		6 x Ø 30/34 (x2)	 450 °C	 231	
		Total Power KW	Voltage V	Phases Ph	Frequency Hz
		18,00	400	3N+T	50/60

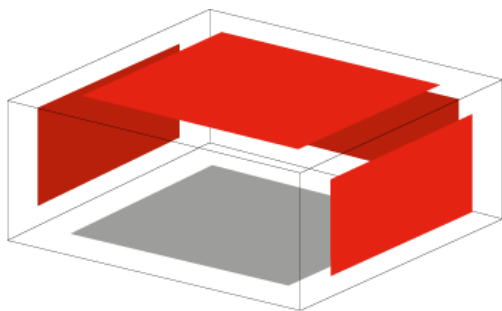


General Features


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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.	Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.	Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER
INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

	Cooking surface dimensions (L x W x H cm)	Refractory net weight kg	Code
	102x68,5x15	15	S08TL64019



Pyralis

Code
P08PY12075


Model
PY D12L

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64006	S12L	147 x 85 x 92/95	147 x 85 x 93	124 x 62 x 60	42

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10019	K6L - 12L	230	1N + T	50	S	146x116,3x29,5	50

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



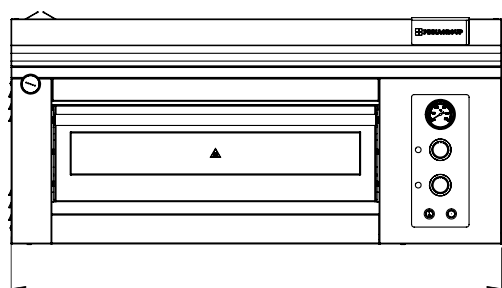
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Code

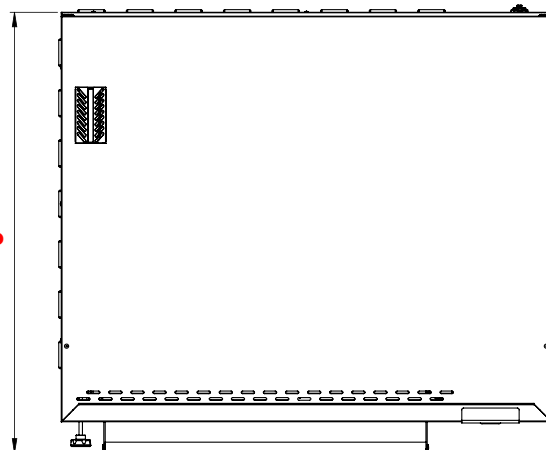
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Model

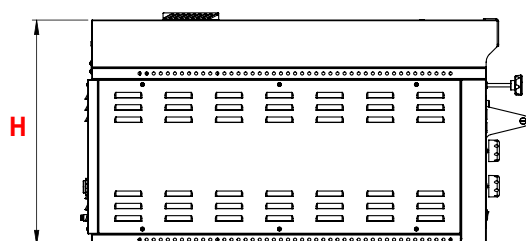
PY D12L



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyrallis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY10071	PY M18	↔ 148	↗ 138	↕ 72	
Control		Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
Pizza Capacity		Max Temperature		Weight Kg	
	9 x Ø 30/34 (x2)		450 °C		290
Total Power KW		Voltage V		Phases Ph	
	26,64	400		Frequency Hz	
		3N+T		50/60	



General Features

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Style, quality, and the guarantee of Made in Italy are also reflected in the aesthetics of the product, making it the perfect solution for "front of house" installations.

The line includes a **complete range of models with capacities from 4 to 18 pizzas**, considering a Ø of 33 cm.

It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.

Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.

Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.

Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.

All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.

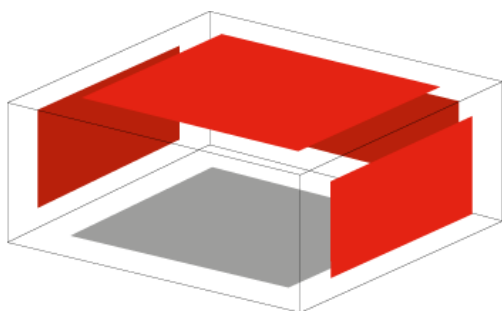
Dual internal 12V lighting and double glass for greater heat preservation.

Stainless Steel Aspirating Hood, Ø outlet 200mm.

Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64020



Pyralis

Code
P08PY10071


Model
PY M18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



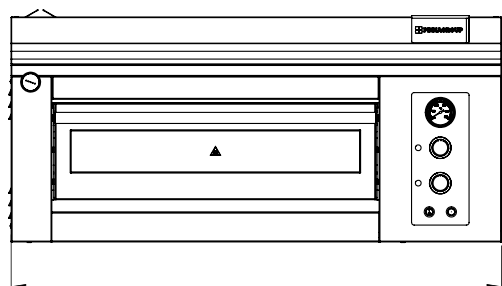
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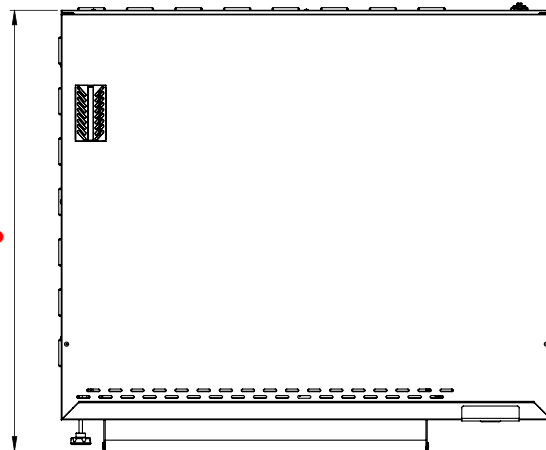
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Model

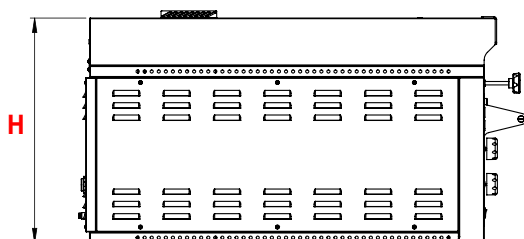
PY M18



L



P



H






Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72



Pyralis

With door open +5cm depth

Code	Model	Dimensions LxWxH cm			
P08PY12076	PY D18	↔ 148	↗ 138	↕ 72	
	Control	Chamber height cm		Cooking surface cm	
	Digital	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34 (x2)	 450 °C	 290		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	

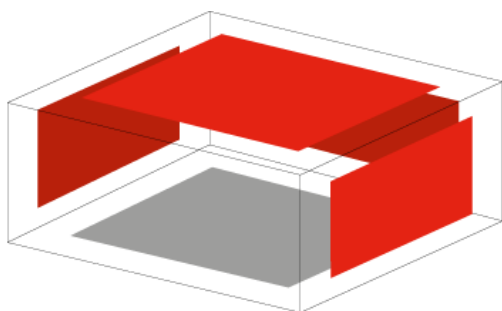


General Features

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It is equipped with high-performance Activestone technology and can be ordered with a complete refractory chamber for even greater thermal efficiency.	Ultra-fast heating with a 50% reduction in heating time and energy consumption up to 25%, compared to a traditional heating system.	Mechanical or digital control panel: the digital model offers extreme precision in temperature setting, can store up to 2 programs, and has a programmed ignition and shutdown function.	Maximum temperature of 450 °: perfect for any type of dough, even for highly hydrated products that require a very short cooking time, such as Neapolitan pizza.
All models boast a robust stainless steel structure, easy-to-open doors, and an ergonomic handle.	Dual internal 12V lighting and double glass for greater heat preservation.	Stainless Steel Aspirating Hood, Ø outlet 200mm.	Controlled opening and closing chimney valve.



Options



PYRALIS REFRACTORY CHAMBER

INTERNAL CHAMBER COVERED WITH REFRACTORY STONE

Cooking surface dimensions (L x W x H cm)

Refractory net weight kg

Code



102x103,5x15

15

S08TL64020



Pyralis

Code
P08PY12076


Model
PY D18

Accessories



SUPPORT PYRALIS

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11FN64008	S18	147 x 120 x 92/95	147 x 120 x 93	124 x 97 x 60	48

Option

wheels

Set of 4 rotating wheels 2 with brake + 2 without brake

Code

S66RU65003



Accessories



PYRALIS ASPIRATING HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm



Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10020	K9 - 18	230	1N + T	50	S	146x151,3x29,5	57

Option

EXTRACTOR HOOD MOTOR

ELECTRIC SUCTION MOTOR (POWER CONSUMPTION 110 W) With control unit for speed adjustment - power 980 m3/h



Code	Power Supply V	Phases Ph	Frequency Hz	Net weight Kg
S66MT64002	230	1N + T	50	3



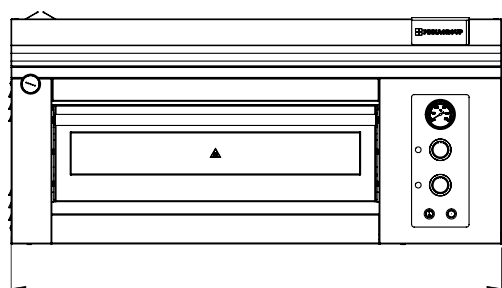
Pyralis

Code

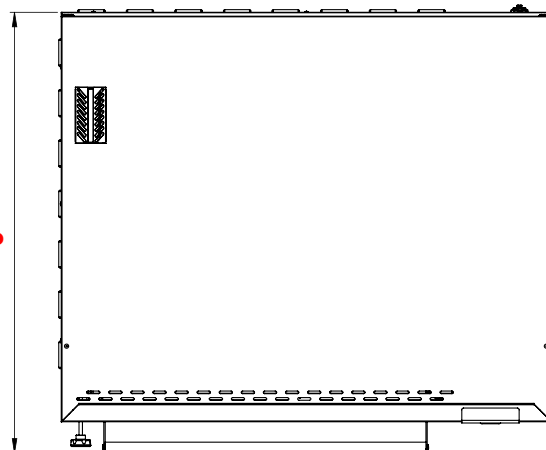
P08PY12076

Model

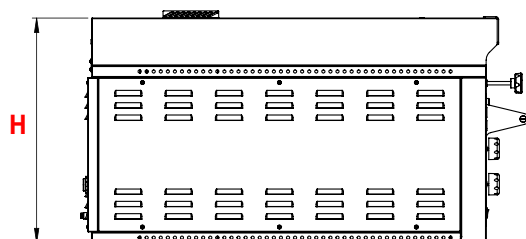
PY D18



L



P



H

Con porta aperta +5cm profondità
With door open +5cm depth
Avec la porte ouverte +5cm de profondeur

MOD	COD	DIMENSIONS (cm) L x P x H
PY M4	P08PY10064	113x103x40
PY D4	P08PY12069	113x103x40
PY M6	P08PY10065	113x138x40
PY D6	P08PY12070	113x138x40
PY M6L	P08PY10066	148x103x40
PY D6L	P08PY12071	148x103x40
PY M9	P08PY10067	148x138x40
PY D9	P08PY12072	148x138x40
PY M8	P08PY10068	113x103x72
PY D8	P08PY12073	113x103x72
PY M12	P08PY10069	113x138x72
PY D12	P08PY12074	113x138x72
PY M12L	P08PY10070	148x103x72
PY D12L	P08PY12075	148x103x72
PY M18	P08PY10071	148x138x72
PY D18	P08PY12076	148x138x72

