

PYRALIS HP



Long-lasting baking quality at the right price

Pyralis HP ovens satisfy all the needs of pizza chefs when it comes to their trusty tools: performance, technology, design, sturdiness and quality.

All models are equipped with high performance **ActiveStone Technology** which locates armored heating elements inside the refractory stone deck itself. This technology guarantees more precise and uniform cooking temperatures throughout the entire deck surface, resulting in perfectly baked pizzas and speedy temperature recoveries.



Excellent performance:

sturdy, suitable for intensive use and many types of dough, ensure uniform baking



Ultra-fast heating with ActiveStone:

supreme thermal performance with reduction of heating time by up to 50% and energy consumption up to 25%, compared to a traditional heating systems. Exposed top heating elements are precisely controlled to always provide the needed amount of heat during the cooking process



Refractory stone cooking surface:

more crispy and long lasting results. Bake any product directly on the stone without the need to use trays or pans



840 °F (450 °C) max temperature.

Perfect for any type of dough, also high hydrations products requiring a very short cook time, like Napoli style pizza



Analogic manual control,

for a perfect control feeling of the chamber temperature



Fitted with one or two interior light,

OPTIONAL FEATURES

Cooking chamber fully coated with refractory material
for perfect heat distribution and stable cooking

High-power hood
with digital speed motor controlled

4 wheels set
2 with brake
+2 without brake

GENERAL FEATURES

Certifications:
UL-ETL

Warranty:
1 year parts and labour

Heavy duty pizza oven

Counter balanced doors
Double glass doors

Easy to clean

User and
Service friendly

PIZZA PRODUCTIVITY

Pizza size (in/cm)	10" / 25 cm	12" / 30 cm	13,7" / 35 cm	15,7" / 40 cm	17,7" / 45 cm	22" / 56 cm	32" / 80 cm
Cooking Time (minutes)	2	2,5	3	5	6	9	nd
Production PHP4 (pizzas/hour)	90	72	45	18	7	5	nd
Production PHP6L (pizzas/hour)	180	108	60	32	15	5	nd