

Electrolux



RESTAURANT SUPPLIES INTERNATIONAL

PIZZA OVENS

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made in macedonia



ROMA-I (15.030.001)

Single electric pizza oven with ceramic slab bottom. Reinforced infra-red heating elements. 2 linear thermostats for regulation up to 400°C and 2 safety thermostats. Each heating element can be regulated separately. Fiber wool insulation. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
Outer:	755mm	715mm	370mm
Inner:	485mm	495mm	100mm
Without feet:			310mm
Effective surface:	480x480mm		
Power consumption:	3,2kW		
Power supply:	380V		

4 PIZZA 25 Ø

796 €

Painted 720 €

ROMA-II (15.030.002)

Double electric pizza oven with ceramic slab bottom. Improved reinforced infra-red heating elements. 3 linear thermostats regulated up to 60-400°C and 3 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Each element is regulated by one thermostat.



DIMENSIONS:	Length	Width	Height
Outer:	755mm	715mm	545mm
Inner:	485mm	495mm	100mm
Without feet:			485mm
Cooking chamber:	480x480mm		
Power consumption:	4,8kW		
Power supply:	380V		

4+4 PIZZA 25 Ø

996 €

Painted 900 €
1 thermostat

ROMA-II TH (15.030.006)

Double electric pizza oven with ceramic slab bottom. Floor is independent and separately controlled by 4 thermostats adjustable up to 60-400°C. 4 safety thermostats. Improved infra-red heating elements. Fiber wool insulation. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
Outer:	755mm	715mm	620mm
Inner:	485mm	495mm	100mm
Without feet:			560mm
Cooking chamber:	480x490mm		
Power consumption:	6,4kW		
Power supply:	380V		

4+4 PIZZA 25 Ø

1377 €

ROMA-I optic (15.030.033)

Single electric pizza oven with ceramic slab bottom. Improved heating elements (infra-red). Temperature is regulated separately by two thermostats 60-400°C and 2 safety thermostats. Fiber wool insulation. Inner lighting and door with securit glass. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
External:	755mm	715mm	370mm
Inner:	485mm	495mm	100mm
Without feet:			310mm
Cooking chamber:	480x480mm		
Power consumption:	3,2kW		
Power supply:	380V		

4 PIZZA 25 Ø

850 €

ROMA-II optic (15.030.034)

Double electric pizza oven with ceramic slab bottom. Improved heating elements (infra-red). Temperature is regulated separately by three thermostats 60-400°C and 3 safety thermostats. Fiber wool insulation. Inner lighting and door with securit glass. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
External:	755mm	715mm	545mm
Inner:	485mm	495mm	100mm
Without feet:			485mm
Cooking chamber:	480x480mm		
Power consumption:	4,8kW		
Power supply:	380V		

4+4 PIZZA 25 Ø

1267 €

ROMA-II TH optic (15.030.035)

Double electric pizza oven with ceramic slab bottom. Floor is independent and separately controlled by 4 thermostat adjustable up to 60-400°C. 4 safety thermostats. Improved infra-red heating elements. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting and door glass.



DIMENSIONS:	Length	Width	Height
Outer:	755mm	715mm	620mm
Inner:	485mm	495mm	100mm
Without feet:			560mm
Cooking chamber:	480x490mm		
Power consumption:	6,4kW		
Power supply:	380V		

4+4 PIZZA 25 Ø

1352 €

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PIZZA OVENS

GRANDE-1 (15.030.003)

Single electric pizza oven with ceramic slab bottom. Reinforced infra-red heating elements. 2 linear thermostats for regulation up to 400°C and 2 safety thermostats. Each heating element can be regulated separately. Fiber wool insulation. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
Outer:	895mm	820mm	370mm
Inner:	625mm	600mm	100mm
Without feet:	310mm		
Effective surface:	600x600mm		
Power consumption:	4kW		
Power supply:	380V		

4 PIZZA 30 Ø

908 €

Painted 820 €

GRANDE-II (15.030.009)

Double electric pizza oven with ceramic slab bottom. Improved reinforced infra-red heating elements. 3 linear thermostats regulated up to 60-400°C and 3 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Each element is regulated by one thermostat.



DIMENSIONS:	Length	Width	Height
Outer:	895mm	820mm	620mm
Inner:	625mm	600mm	100mm
Without feet:	485mm		
Cooking chamber:	600x600mm		
Power consumption:	6kW		
Power supply:	380V		

4+4 PIZZA 30 Ø

1312 €

Painted 1185 €

GRANDE-II TH (15.030.004)

Double electric pizza oven with ceramic slab bottom. Floor is independent and separately controlled by 4 thermostats adjustable up to 60-400°C. 4 safety thermostats. Improved infra-red heating elements. Fiber wool insulation. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
Outer:	895mm	820mm	620mm
Inner:	625mm	600mm	100mm
Without feet:	560mm		
Cooking chamber:	600x600mm		
Power consumption:	8kW		
Power supply:	380V		

4+4 PIZZA 30 Ø

1483 €

Painted 1340 €

GRANDE-I optic (15.030.036)

Single electric pizza oven with ceramic slab bottom. Improved heating elements (infra-red). Temperature is regulated separately by two thermostats 60-400°C and 2 safety thermostats. Fiber wool insulation. Inner lighting and door with securit glass. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
External:	895mm	820mm	370mm
Inner:	625mm	600mm	100mm
Without feet:	310mm		
Cooking chamber:	600x600mm		
Power consumption:	4kW		
Power supply:	380V		

4 PIZZA 30 Ø

962 €

GRANDE-II optic (15.030.037)

Double electric pizza oven with ceramic slab bottom. Improved heating elements (infra-red). Temperature is regulated separately by three thermostats 60-400°C and 3 safety thermostats. Fiber wool insulation. Inner lighting and door with securit glass. The whole appliance is made of stainless steel.



DIMENSIONS:	Length	Width	Height
External:	895mm	820mm	545mm
Inner:	625mm	600mm	100mm
Without feet:	485mm		
Cooking chamber:	600x600mm		
Power consumption:	6kW		
Power supply:	380V		

4+4 PIZZA 30 Ø

1413 €

GRANDE-II TH optic (15.030.038)

Double electric pizza oven with ceramic slab bottom. Floor is independent and separately controlled by 4 thermostat adjustable up to 60-400°C. 4 safety thermostats. Improved infra-red heating elements. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting and door glass.



DIMENSIONS:	Length	Width	Height
Outer:	895mm	820mm	620mm
Inner:	625mm	600mm	100mm
Without feet:	560mm		
Cooking chamber:	600x600mm		
Power consumption:	8kW		
Power supply:	380V		

4+4 PIZZA 30 Ø

1502 €

OVEN 35X35

(15.030.048)

Pizza oven with static heating for one pizza diameter 30. Stainless steel construction with refractory ceramic plate, certificated for use of food. Infra red heating 300°C.

OVEN 35X35



434 €

2 adjustable thermostats:	50-300°C
Heating element:	2000W/230V
Chamber dimensions:	350x350x100mm
External dimensions:	460x320x225mm

STATIC OVENS FOR COMBINED USE

NAPOLI-I

(15.030.010)

Electric oven for combined use (cooking-pastry-pizza) with ceramic slab bottom. Improved heating elements infrared. Regulated by two thermostats 60-400°C and 2 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting with halogen lamp. Equipped with stainless steel exhaust system. Stainless steel handle, designed ergonomical with proper distance from the door and heat resistant polyamid edges.



4 PIZZA 30 Ø

1123 €

DIMENSIONS	LENGTH	WIDTH	HEIGHT
External:	910mm	775mm	450mm
Inner:	625mm	600mm	185mm
Without feet:			390mm
Power consumption:	4kW		
Power supply:	380V		
Cooking chamber:	600X600mm		

NAPOLI-II

(15.030.011)

Double electric oven for combined use (cooking-pastry-pizza) with ceramic slab bottom. Improved heating elements infrared. Regulated by four thermostats 60-400°C and 4 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting with halogen lamp on each deck. Equipped with stainless steel exhaust system. Stainless steel handle, designed ergonomical with proper distance from the door and heat resistant polyamid edges.



4 + 4 PIZZA 30 Ø

1629 €

DIMENSIONS	LENGTH	WIDTH	HEIGHT
External:	910mm	775mm	785mm
Inner:	625mm	600mm	185mm
Without feet:			725mm
Power consumption:	8kW		
Power supply:	380V		
Cooking chamber:	600X600mm		

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CATERING EQUIPMENT FOR HOTELS, RESTAURANTS, CANTEENS, CAFES



PANORAMA-I
(15.030.012)

1377 €

Electric oven for combined use (cooking-pastry-pizza) with ceramic slab bottom. Improved heating elements infrared. Regulated by two thermostats 60-400 °C and 2 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting with halogen lamp. Equipped with stainless steel exhaust system. Stainless steel handle, designed ergonomical with proper distance from the door and heat resistant polyamid edges.

6 PIZZA 30 Ø

DIMENSIONS	LENGTH	WIDTH	HEIGHT
External:	910mm	1075mm	460mm
Inner:	625mm	905mm	190mm
Without feet:			400mm
Power consumption:	6kW		
Power supply:	380V		
Cooking chamber:	600X900mm		



PANORAMA-II MAX

2292 €

Electric oven for combined use (cooking-pastry-pizza) with ceramic slab bottom. Improved heating elements infrared. Regulated by 4 thermostats 60-400 °C and 4 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting with halogen lamp. Equipped with stainless steel exhaust system. Stainless steel handle, designed ergonomical with proper distance from the door and heat resistant polyamid edges.

6+6 PIZZA 30 Ø

DIMENSIONS	LENGTH	WIDTH	HEIGHT
External:	910mm	1075mm	785mm
Inner:	625mm	905mm	190mm
Without feet:			725mm
Power consumption:	12kW		
Power supply:	380V		
Cooking chamber:	600X900mm		



PANORAMA-II
(15.030.013)

1836 €

Double electric oven for combined use (cooking-pastry-pizza) with ceramic slab bottom. Improved heating elements infrared. Regulated by 2 thermostats 60-400 °C and 2 safety thermostats. Fiber wool insulation. The whole appliance is made of stainless steel. Inner lighting with halogen lamp. Equipped with stainless steel exhaust system. Stainless steel handle, designed ergonomical with proper distance from the door and heat resistant polyamid edges.

DIMENSIONS	LENGTH	WIDTH	HEIGHT
External:	1530mm	1575mm	460mm
Inner:	1250mm	905mm	190mm
Without feet:			400mm
Power consumption:	10,5 kW		
Power supply:	380 V		

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BASES - WORKING TABLES - WARM CHAMBER for OVENS

Stainless steel bases made of stainless steel 304 (18/8 for all the models ROMA, GRANDE, NAPOLI and PANORAMA I. (15.031.004)

313 €



Stainless steel base SS 304 (18/8) surface for Panorama II. (15.031.005)

327 €

Working units stainless steel for:

ROMA models (15.031.001)

327 €

GRANDE models (15.031.002)

361 €

NAPOLI models (15.031.003)

361 €

PANORAMA-I:

361 €

PANORAMA-II:

434 €



Warm chamber for:

All ROMA models: (15.030.028)

725 €

All GRANDE models: (15.030.027)

906 €

All NAPOLI models: (15.030.027)

906 €

PANORAMA-I: (15.030.023)

1.086 €



Warm chamber for:
PANORAMA-II (15.030.024)

1267 €



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Mini

(10.030.003)

Convection oven with rotary fan for hot air circulation. External and internal stainless steel and stainless steel wings at the rotary fan. Single door glass heat resistant up to 450°C. Temperature controlled by a thermostat 50-320°C. Also equipped with a timer 120min.



337 €

Thermostat: 50-320°C
 Motor: 1 x 30 W
 Timer: 120min
 Total power: 1530W/230V

External dimension: 485x470x300mm
 Ovens dimension: 360x305x225mm

Midi

(10.030.004)

Convection oven with one rotary fan for the hot air circulation. External and internal stainless steel and stainless steel wings at the rotary fan. Single door glass heat resistant up to 450°C. Temperature controlled by a thermostat 50-320°C. Also equipped with a timer 120min.



387 €

Thermostat: 50-320°C
 Motor: 1 x 30 W
 Timer: 120min
 Total motor: 2130W/230v

External dimension: 530x470x320mm
 Ovens dimension: 400x305x250mm

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.....CATERING EQUIPMENT FOR HOTELS, RESTAURANTS, CANTEENS, CAFES

DOUBLEX-S4G (15.030.025)

Four size air convection oven with two (2) air fans and grill heating. All parts, external and inner, made of stainless steel. Stainless steel fan blades. Separate heating elements for each fan. Double securit door glass, heat resistant up to 450°C. Punched-in sheet edges for excellent fitting of glass. Equipped with selection switch for grill / air cooking.



Thermostat:	50-300°C
Limit thermostat:	Bipolar 330°C
Fan motor:	2 x 30 W
Lighting:	1 x 15 W, heat res. 300°C
Timer:	16A/250V T.max 120, 50Hz
Grill heating:	1 x 2300W/230V
Fan heating:	2 x 1260W/230V
Energy regulator:	1-12 pos., one-polar.

Outer dimensions:	595x600x570mm
Oven dimensions:	40x350x330mm
Packing dimensions:	610x620x580mm

Horizontal grill rack and grill-handle included.

665 €

DOUBLEX-S4 (15.030.026)

Four size air convection oven with two (2) air fans, without grill heating. All parts outer and inner made of stainless steel. Stainless steel fan blades. Separate heating elements for each fan. Double Securit door glass heat resistant up to 450°C. Punched-in sheet edges for excellent fitting of glass.

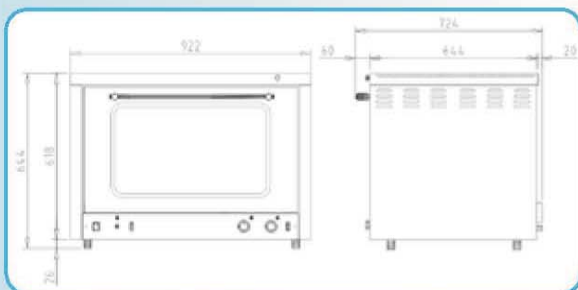


Thermostat:	50-300°C
Limit thermostat:	Bipolar 330°C
Fan motor:	2 x 30 W
Lighting:	1 x 15 W, heat res. 300°C
Timer:	16A/250V T.max 120, 50Hz
Fan heating:	2 x 1260W/230V

Outer dimensions:	595x600x570mm
Oven dimensions:	440x350x330mm
Packing dimensions :	610x620x580mm

Horizontal grill rack and grill-handle included.

518 €



DOUBLEX-S4max (15.030.040)

Euro Norm convection oven with space for 4 grids GN or 40*60 trays. It is equipped with a water spray for humidity, timer, thermostat, internal light.

The complete oven is inside and outside made of stainless steel. Two fans regulate the hot air circulation.

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1449 €

Thermostat:	50-300°C
Limit thermostat:	Bipolar 350°C
Total Power:	7200 W
Voltage:	3x380V/50Hz

Outer dimensions:	
without feet:	922x686x618
with feet:	644 mm

WARM CHAMBER CONVECTION OVENS

WARM CHAMBER

DOUBLEX-S4/G (15.030.041)

Stainless steel warm chamber 10 size for the convection oven Doublex S4 and S4G.

Thermostat: 50-70 °C
External dimensions: 595x600x902mm
Dimensions plates: 435x315mm



356 €

WARM CHAMBER

DOUBLEX-S4Gmax(15.030.042)

Stainless steel warm chamber 10 size for the convection oven Doublex S4max and S4G.max.

Thermostat: 50-70 °C
External dimensions: 860x680x902mm
Dimensions plates: 600x400mm



818 €

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GASTRONOMY OVENS

Stainless steel construction. High quality cooking with full electronic control panel. Rounded corners to increase cooking performance.

Suitable for cooking meat, fish, vegetables baking sweets and bread. The ovens have 6 basic functions described below:

1. Warm air cooking - 4 way rotary fans.
2. Warm air cooking with humidity control.
3. Cooking with steam.
4. Cooking with steam and warm air.
5. Food preparation for freezing.
6. Frozen food recovery.

All functions of the machine is fully automatic, user friendly and multiple parts are grounded.

CONV - 6E
COMP -6E



CONV - 20 E
COMP -20 E



CONV - 12E
COMP -12 E



CATERING EQUIPMENT FOR HOTELS, RESTAURANTS, CANTEENS, CAFES...

Model	Ext Dimens.	Oven. Dimens	Power	Steam Generator	Capacity Containers	Air & Steam Combination	Price €
CONV-6E	720*880*830	400*600*500	2*3.5 Kw	7.5 Kw	6 Gn 60*40/52.5*32.5	No	2883
COMP-6E	720*880*830	400*600*500	2*3.5 Kw	7.5 Kw	6 Gn 60*40/52.5*32.5	Yes	4247
CONV-12E	720*880*1350	400*600*1000	4*3.5 Kw	10 Kw	12 Gn 60*40/52.5*32.5	No	4100
COMP-12E	720*880*1350	400*600*1000	4*3.5 Kw	10 Kw	12 Gn 60*40/52.5*32.5	Yes	5855
CONV-20E	720*880*2020	400*600*1700	5*3.5 Kw	15 Kw	20 Gn 60*40/52.5*32.5	No	5328
COMP-20E	720*880*2020	400*600*1700	5*3.5 Kw	15 Kw	20 Gn 60*40/52.5*32.5	Yes	7612