

VICHINGA

PIZZA OVEN



SVEBA DAHLEN



Offer customers the best of both worlds – Neapolitan pizzas and classic pizzas with one and the same oven!

With the electric pizza oven Pizza Vichinga, your restaurant enhances its pizza concept overnight! The oven bakes at up to 500°C, entirely without the toxic gases from open flames. Bake Neapolitan pizzas in just 60 to 120 seconds in the top oven chamber while classic pizzas are baked in the bottom oven chamber. Pizza Vichinga is easy to use and bakes with consistent results every time.

Pizza Vichinga is the pizza oven developed for restaurants that want a wide range of pizzas on their menus. The oven comes with two oven chambers, designed for different types of pizzas and products. Pizza Vichinga takes the concept of multitasking seriously as pizza makers can bake classic pizzas in the bottom deck, which maintains a maximum temperature of 350°C, and perfectly baked Neapolitan pizzas in the top deck where the maximum temperature reaches 500°C.

In addition, the Pizza Vichinga oven works perfectly if you want to bake pita bread, naan bread or lavash. This adds another dimension to what pizzerias or restaurants can offer their guests without having to invest in additional ovens. Pizza Vichinga is an electric pizza oven, which means that the pizza maker never has to deal with building a fire, which would expose both staff and guests to flue gases. The oven is instead ready to start whenever the pizza maker is ready. The desired baking temperature

is reached in around 30 minutes and it maintains the desired temperature and bakes the pizzas evenly without drying them out and gives the pizzas all the characteristic features of the type of pizza. The oven has been carefully designed down to the smallest detail. Everything from working height, pull-out shelves, lockable castors and easy cleaning. The handles are sturdy, easy to grip and always cool. User-friendly control panel with weekly schedule and regulation of top, bottom and front heat.

The oven's turbo function means that your working day can start in a flash. The desired baking temperature is reached within around 30 minutes and the oven is then maintained at a constant temperature, with the oven also rapidly returning to the set temperature after the door has been opened, for example. The Pizza Vichinga pizza oven is quick to install – “plug and play”. The oven is also burned in during installation to obtain the best baking results.



Heating system

Highly efficient heat distribution in 3 zones: top, bottom and front heating results in uniform baking and produces good overall economy.

Low maintenance costs

Robust, high-quality components with few moving parts make our ovens extremely user-friendly, ensuring a long service life.

Energy efficiency

High energy-efficiency thanks to intelligent energy-saving features and a well-insulated oven chamber.

Biscotto di Sorrento

Authentic, handmade pizza stones from Italy. Made for baking at high temperatures.

LED lighting

Two powerful, energy-efficient LED lighting fixtures on the left-inside of the oven chamber. Designed for baking at high temperatures.

NO PIZZA WITHOUT DOUGH

Neapolitan pizzas are baked at up to 500°C. Dough that is to be baked at high temperatures must be made with the appropriate properties. For example, more water is needed than in traditional pizza baking. We also recommend the use of TIPO 00 flour.



500°C

1

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7

8

5

4

2

3

6

9

350°C



11

10





PROPERTIES AND FUNCTIONALITY

The Pizza Vichinga is a robust, energy-efficient, ergonomic and user-friendly pizza oven.

1. Developing the pizza concept

With Pizza Vichinga you get a unique pizza oven solution that features a bottom oven chamber that bakes at up to 350°C and an top oven chamber that bakes up to 500°C. This enables you to offer a completely new pizza concept overnight and meet guests' demands for both classic and Neapolitan pizza.

2. Pizza stones

The top oven chamber is equipped with authentic, handmade Biscotto di Sorrento pizza stones from Italy. Designed to bake pizzas at high temperatures without burning the dough. The bottom oven chamber has thick, high-quality pizza stones that effectively retain heat. We recommend cleaning the pizza stones daily with a brush.

3. No open flames or need for firewood

A high-temperature electric oven means a shorter learning process, easier use, no toxic gases from fires and more consistent heat in the oven.

4. Fast baking time

When baking Neapolitan pizzas at up to 500°C, the pizza is ready in 60 to 120 seconds depending on the choice of topping.

5. Highly efficient heating system

High-quality, well-insulated oven chamber that effectively retains the heat. Oven chamber and exterior, in stainless steel. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: top, bottom and front. Depending on the desired baking temperature, the oven is ready to use after around 30–45 minutes' heating. The heat is distributed quickly and efficiently to reach the right temperature and this is retained throughout baking.

6. Robust door construction

Sturdy door construction with a high-quality compression spring system that offers easy opening and closing. Specially designed stainless-steel handles with plastic knobs that stay cool and provide a user-friendly and comfortable grip.

7. User-friendly control panel

Control panel SD Amigo Pizza with real-time functionality, week schedule, energy-saving mode, and both automatic and manual turbo functions. The panel is equipped with a backup battery that ensures all panel settings, including real-time and schedule settings, are saved even in the event of a power outage, providing continuous operation and reliability. Control the upper, lower, and front heat separately.

8. Lighting

The oven is equipped with energy-efficient, heat-resistant LED lighting that provides clear and pleasant lighting inside the oven chamber. Each oven chamber has two LED lights on the left side.

9. Ceramic glass

Heat-reflecting ceramic glass in the oven door that can withstand rapid heat changes.

10. Robust legs with lockable castors

The lockable castors keep the oven in place and enable it to be moved for cleaning.

11. Pull-out shelves

The oven is fitted with two pull-out shelves.

OPTIONS

Double glazing in oven door

Increased energy efficiency and a more pleasant working environment for pizza chefs. Double glazing means that more heat stays inside the oven chamber.

Separate connections per deck

Separate electrical supply for each deck for separated supply and lower connection power.

Unassembled deck

The oven is shipped unassembled. Recommended for installation in small spaces.

TECHNICAL SPECIFICATION

MAX. NUMBER OF DECKS

Pizza Vichinga pizza oven always comes with two decks.

VENTILATION CONNECTION

Only one connection, 125 dia. Direct connection is recommended since there is built-in power interruption for a better work environment. Airflow: 1 deck, max 100–125 m³/h. 2 decks, max 120–150 m³/h.

CONNECTION CABLE

3 m cable included. Glove, plug and play included in the models. 3x400V+N, 3x415V+N.

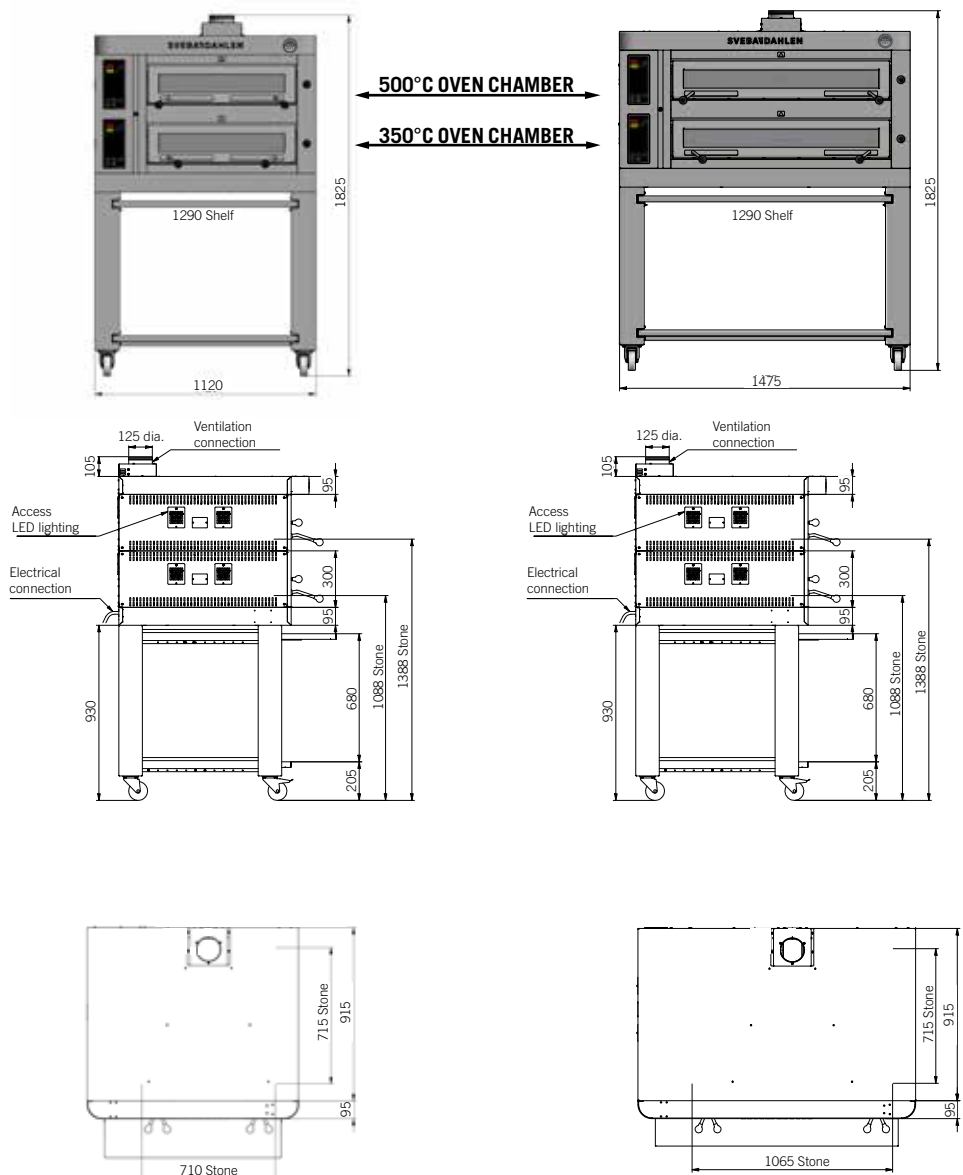
RECOMMENDED FUSE

Amperes per fuse vary with electrical network voltage.



P402V PIZZA VICHINGA

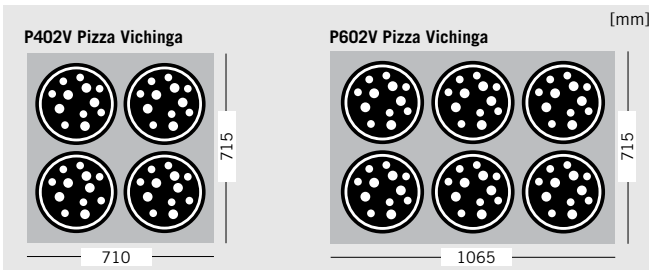
P602V PIZZA VICHINGA





	P402V	P602V
Max. temperature bottom deck / top deck	350°C / 500°C	350°C / 500°C
Baking area m ²	2 x 0.51m ² = 1.02 m ²	2 x 0.76m ² = 1.52 m ²
Baking area (stone sole) mm WxD	2 x 710 x 715 mm	2 x 1065 x 715 mm
Pizza dia., 35 cm	4 + 4 pizzas (4 pizzas / deck)	6 + 6 pizzas (6 pizzas / deck)
Recommended fuse (amps)*	32 A / 32 A ¹	40 A / 40 A ¹
Power*	15.8 kW / 17.2 kW ¹	22 kW / 23.9 kW ¹
Outer dimensions with canopy, WxHxD	1120 x 1825 x 1010 mm	1475 x 1825 x 1010 mm
Internal dimensions WxHxD	2 x 715 x 169 x 725 mm	2 x 1070 x 169 x 725 mm
Depth without canopy	915 mm	915 mm
Door opening height (mm)	140 mm	140 mm
Exhaust duct connection, 125 dia.**	120–150 m ³ /h	120–150 m ³ /h
Weight	332 kg	420 kg
Leg height	930 mm	930 mm

MAXIMUM BAKING AREA PER DECK – 35 CM PIZZA DIA.



*Depending on voltage

¹Applies to model 3x415V+N

**Connection diameter



We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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