






Pyralis UP

Code	Model	Dimensions LxWxH cm			
P08PY10081	PY-UP 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	 129.4		
	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 cooking.	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.



Pyralis UP

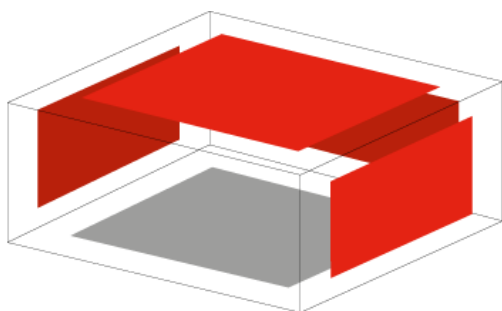
Code

P08PY10081

Model

PY-UP M4

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 UP

Code
P08PY10081


Model
PY-UP 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



Pyralis UP

Code

P08PY10081

Model

PY-UP M4

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12077	PY-UP 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	 129.4		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	6,60	400	3N+T	50/60	



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Pyralis UP

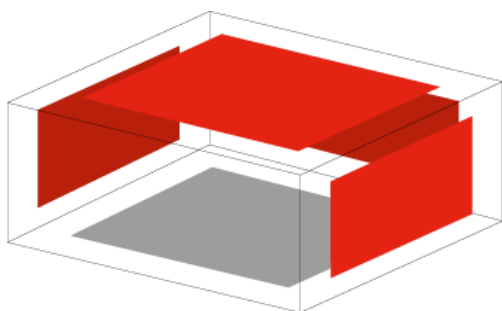
Code

P08PY12077

Model

PY-UP D4

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 UP

Code
P08PY12077


Model
PY-UP 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



Pyralis UP

Code

P08PY12077

Model

PY-UP D4

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10082	PY-UP 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		146.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	8,88	400	3N+T	50/60	



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Pyralis UP

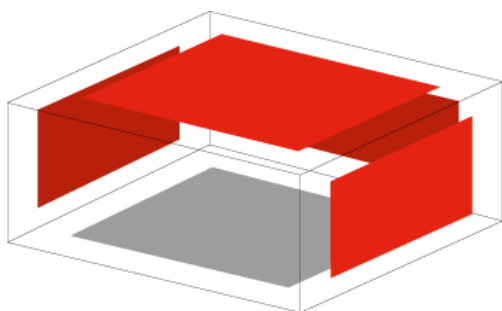
Code

P08PY10082

Model

PY-UP M6

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 UP

Code
P08PY10082


Model
PY-UP 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



Pyralis UP

Code

P08PY10082

Model

PY-UP M6

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12078	PY-UP 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	 146.5		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	8,88	400	3N+T	50/60	



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Pyralis UP

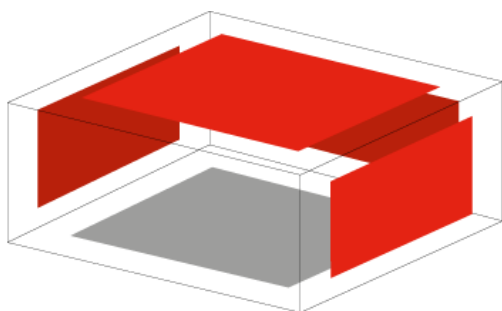
Code

P08PY12078

Model

PY-UP D6

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 UP

Code
P08PY12078


Model
PY-UP 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



Pyralis UP

Code

P08PY12078

Model


PY-UP D6

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10083	PY-UP 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	 157.2		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



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Pyralis UP

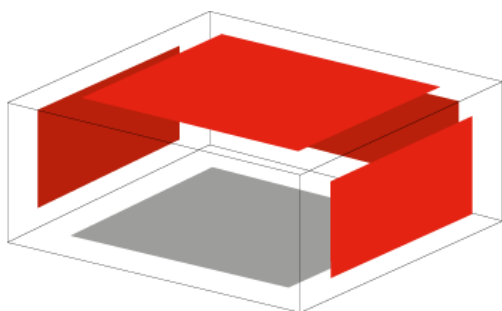
Code

P08PY10083

Model

PY-UP M6L

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 UP

Code
P08PY10083


Model
PY-UP 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



Pyralis UP

Code

P08PY10083

Model

PY-UP M6L

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12079	PY-UP 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		 157.2	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	9,00	400	3N+T	50/60	



General Features

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Pyralis UP

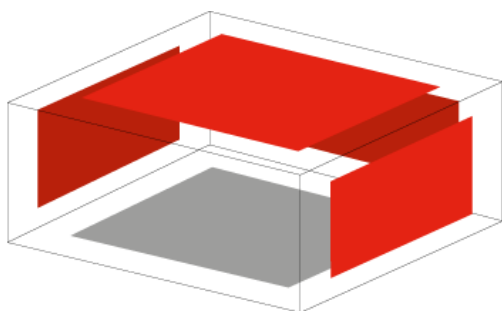
Code

P08PY12079

Model

PY-UP D6L

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 UP

Code
P08PY12079


Model
PY-UP 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



Pyralis UP

Code

P08PY12079

Model

PY-UP D6L

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10084	PY-UP 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		181	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	



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Pyralis UP

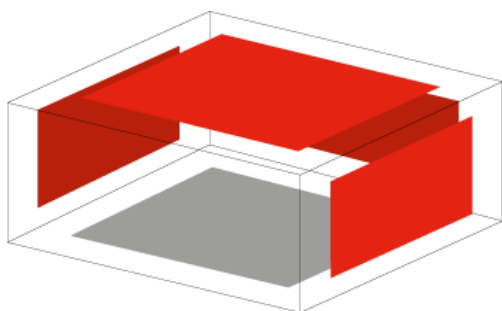
Code

P08PY10084

Model

PY-UP M9

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 UP

Code
P08PY10084


Model
PY-UP 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



Pyralis UP

Code

P08PY10084

Model

PY-UP M9

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12080	PY-UP 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		181	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,32	400	3N+T	50/60	



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Pyralis UP

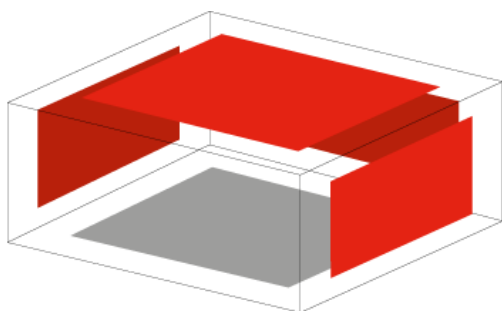
Code

P08PY12080

Model

PY-UP D9

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 UP

Code
P08PY12080


Model
PY-UP 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



Pyralis UP

Code

P08PY12080

Model

PY-UP D9

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10085	PY-UP 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		197.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	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 cooking.	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.



Pyralis UP

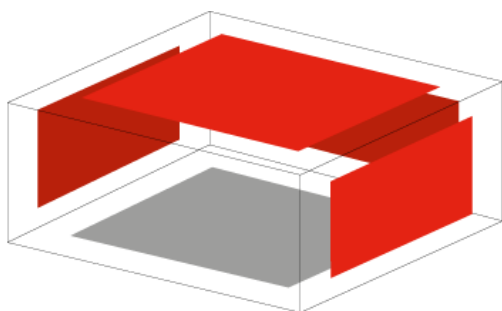
Code

P08PY10085

Model

PY-UP M8

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 UP

Code
P08PY10085


Model
PY-UP 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



Pyralis UP

Code
P08PY10085

Model
PY-UP M8

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12081	PY-UP 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		197.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,20	400	3N+T	50/60	



General Features

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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.



Pyralis UP

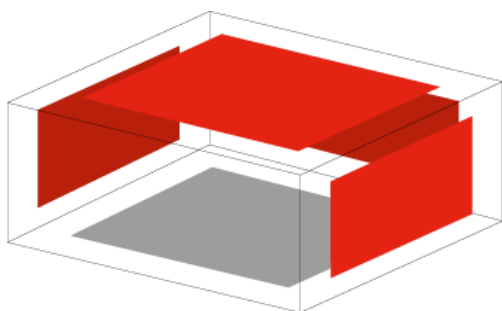
Code

P08PY12081

Model

PY-UP D8

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 UP

Code
P08PY12081


Model
PY-UP 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



Pyralis UP

Code
P08PY12081

Model
PY-UP D8

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10086	PY-UP 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		234.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



General Features

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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.



Pyralis UP

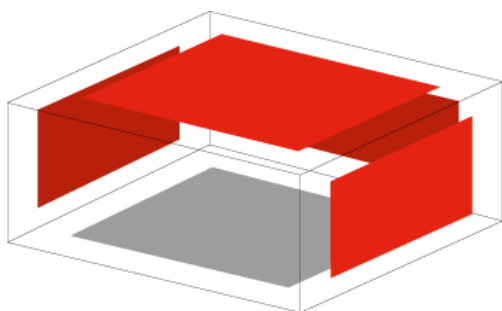
Code

P08PY10086

Model

PY-UP M12

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 UP

Code
P08PY10086


Model
PY-UP 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



Pyralis UP

Code

P08PY10086

Model

PY-UP M12

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12082	PY-UP 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		 234.5	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	17,76	400	3N+T	50/60	



General Features

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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.



Pyralis UP

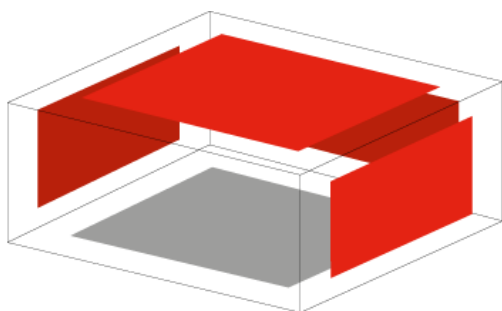
Code

P08PY12082

Model

PY-UP D12

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 UP

Code
P08PY12082


Model
PY-UP 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



Pyralis UP

Code

P08PY12082

Model

PY-UP D12

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY10087	PY-UP 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		249	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18,00	400	3N+T	50/60	



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Pyralis UP

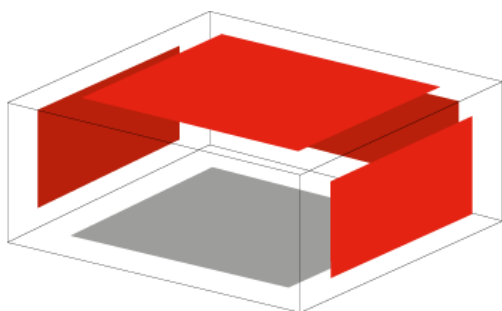
Code

P08PY10087

Model

PY-UP M12L

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 UP

Code
P08PY10087


Model
PY-UP 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



Pyralis UP

Code

P08PY10087

Model

PY-UP M12L

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12083	PY-UP 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		 249	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18,00	400	3N+T	50/60	



General Features

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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.



Pyralis UP

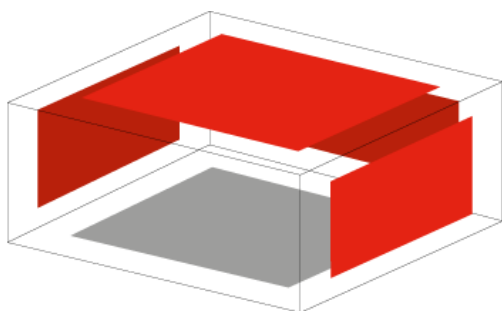
Code

P08PY12083

Model

PY-UP D12L

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 UP

Code
P08PY12083


Model
PY-UP 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



Pyralis UP

Code

P08PY12083

Model

PY-UP D12L

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



Pyrallis UP

Code	Model	Dimensions LxWxH cm			
P08PY10088	PY-UP 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	 312		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



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Pyralis UP

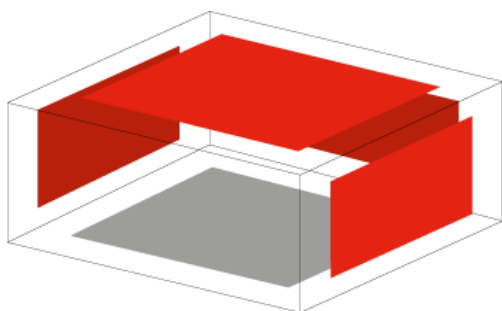
Code

P08PY10088

Model

PY-UP M18

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 UP

Code
P08PY10088


Model
PY-UP 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



Pyralis UP

Code

P08PY10088

Model

PY-UP M18

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 UP

Code	Model	Dimensions LxWxH cm			
P08PY12084	PY-UP 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		 312	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	26,64	400	3N+T	50/60	



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Pyralis UP

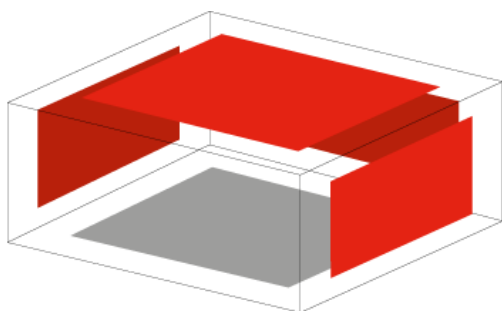
Code

P08PY12084

Model

PY-UP D18

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 UP

Code
P08PY12084


Model
PY-UP 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



Pyralis UP

Code

P08PY12084

Model

PY-UP D18

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

