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

PIZZAGROUP

Via Carnia 15, Z.I.P.R.
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Ultimo aggiornamento
02.10.2026

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Code
P08PY12069

Model
PY D4

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.

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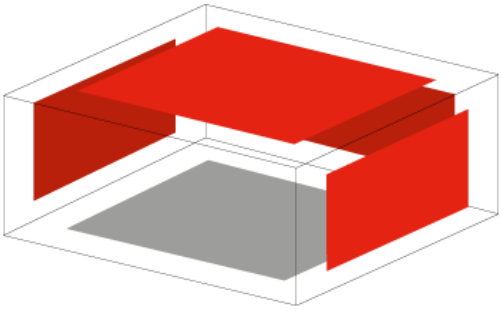
Options



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**

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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

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Accessories

PYRALIS ASPIRATING HOOD

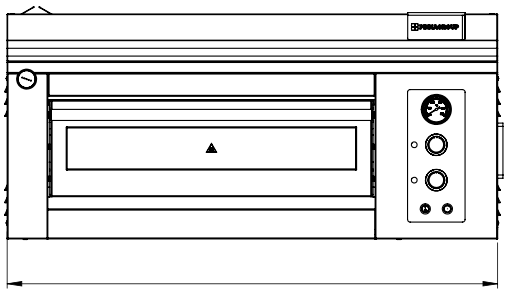
STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 200mm

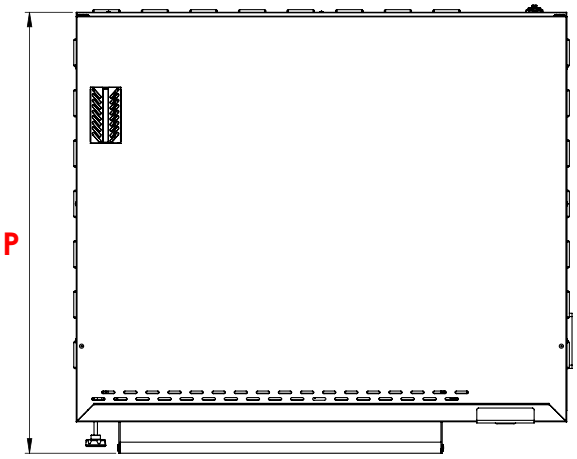
Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13PY10025	K4 - 8	hood without motor					
P13PY10030	K4 - 8/M	230	1N + T	50	S	111x116,3x35	45

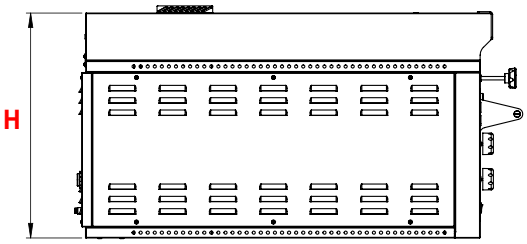
Pyralis

Code
P08PY12069

Model
PY D4







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	P08PY10032	**113x101x51**
PY D4	P08PY12029	**113x101x51**
PY M6	P08PY10033	**113x136x51**
PY D6	P08PY12030	**113x136x51**
PY M6L	P08PY10034	**148x101x51**
PY D6L	P08PY12031	**148x101x51**
PY M9	P08PY10035	**148x136x51**
PY D9	P08PY12032	**148x136x51**
PY M8	P08PY10036	**113x101x83**
PY D8	P08PY12033	**113x101x83**
PY M12	P08PY10037	**113x136x83**
PY D12	P08PY12034	**113x136x83**
PY M12L	P08PY10038	**148x101x83**
PY D12L	P08PY12035	**148x101x83**
PY M18	P08PY10039	**148x136x83**
PY D18	P08PY12036	**148x136x83**