

ECG Forza 4500 Pizza

Pizza oven

Product code: 100002127428
EAN: 8592131000582

- Easy preparation of the perfect pizza in the comfort of your home
- Temperature up to 450 °C for a wonderfully crispy crust
- 5 automatic programs for different types of pizza
- Quality stone measuring 32 cm
- Easy operation with LED display

- Easy pizza preparation like a professional in the comfort of your home
- Temperature up to 450 °C as a guarantee of a crispy crust, fluffy edges and a supple interior
- Input 1600-1850 W, which ensures that the ideal heat is quickly reached for baking pizza like in a real Italian pizzeria
- Pizza stone 320 × 320 × 10 mm
- 5 preset automatic modes, thanks to which you can set ideal parameters (temperature and time of upper and lower heating) for different styles of pizza – Neapolitan, Thin Crust, Pan Pizza, New York and Frozen
- Possibility to manually set the temperature (range 80-450 °C in steps of 10 °C) and time (1-30 minutes) for perfect control over baking
- Separately adjustable upper and lower heating temperature
- Intuitive control panel with a clear display that informs you about everything important (including remaining time or temperature in the upper and lower parts of the oven)
- Practical preheat indicator
- Acoustic signaling that informs you about the preheating of the oven, the possibility of inserting a pizza and the end of baking
- Automatic post-cooling with a fan that protects the furnace components, extends the service life and increases the safety of use
- Door with safety glass
- Heat-insulated handle, so you won't get burned easily
- Stable legs that ensure the appliance stays firmly in place
- Quiet operation (noise ≤ 65 dB), thanks to which the operation of the oven does not significantly disturb you
- Practical accessories included in the package: spatula and pizza wheel
- Elegant metal design that stylishly complements modern and rustic kitchens
- Compact design with dimensions of 488.5 x 440 x 284.5 mm
- Interior size 344 × 330 × 110 mm
- Weight 10.5 kg
- Nominal voltage 220-240 V (50-60 Hz)
- Length of the power cable approx. 0.9 m

Technical parameters

Type	electric
Voltage/Frequency (V/Hz)	220-240 V~ 50-60 Hz
Max. input (W)	1600W - 1850 W
Cavity capacity (l)	45
Temperature range	450 °C

Product specifications

Automatical programs	No
Grill	No
Small grill	No
Top and bottom heating	Yes
Grill wirh circulation (by fan)	Yes
Display	No
Temperature control	Yes
Time control	No
Number and type of glass in the door	2
Door cooling	No
Turnspit	No

Design

Colour	black
Material	metal/glass

Accessories

Hotplate	No
Grate	No
Grill skewer	No
Pulling plate holder	No

Weight & dimensions

WIDTH (MM)	450
HEIGHT (MM)	302
LENGTH (MM)	440
WEIGHT (KG)	10.5

Weight & dimensions (Brutto)

WIDTH WITH PACKAGING (MM)	572
HEIGHT WITH PACKAGING (MM)	385
DEPTH WITH PACKAGING (MM)	520
WEIGHT WITH PACKAGING (KG)	16,49

Prepare pizza at home like from an Italian pizzeria



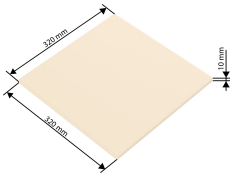
Are you a lover of authentic Italian pizza and would you like to prepare this delicacy at a high level in the comfort of your home? Then the **ECG FORZA 4500 Pizza** is the device exactly for you. This compact **pizza oven** takes home preparation of the perfect crispy pizza to a professional level. Thanks to a temperature of up to **450 °C**, a **quality baking stone** and **thought-out functions**, it can take care of a perfectly baked dough in record time, while also pleasing you with its **safe and economical operation** and **easy operation**. In short, with this pizza you can enjoy a delicious pizza prepared exactly to your liking at any time. The **Elegant metal design** of the oven will also stylishly complement any interior, from modern to rustic kitchens.

Discover the benefits of high temperature baking



The ECG FORZA 4500 Pizza oven uses **two powerful heating elements** that can heat up the interior to **450 °C**. This extra high temperature is the key to professional pizza preparation. This is because it allows the dough to **run out** quickly, acquire the characteristic lightness and typical crispness on the surface, but at the same time remain supple inside and not dried out. In short, the high temperature in the oven ensures that the crust will be **perfectly crispy**, the pizza will have **fluffy edges** and it will look and taste exactly like a specialty from a famous trattoria. The advantages of the high temperature with which this oven works also include **great baking speed** (your favorite Italian delicacy is ready to eat in a matter of minutes). In addition, the pizza bakes **more evenly**. And last but not least, the high temperature **intensifies the taste of the ingredients**. The result is always worth it.

Quality pizza stone



This oven is equipped with a quality 10 mm pizza stone that evenly distributes radiant heat. Thanks to it, you will always get pizza as from a traditional Italian pizzeria. The dimensions of the stone are **320 × 320 mm**, so you can easily prepare a **thirty-centimeter pizza**.

Five modes that will turn you into an Italian chef



With this pizza oven, you don't need any culinary expertise to prepare a perfectly authentic pizza. Here you have **automatic programs with preset temperatures and times** that correspond to typical recipes - these are **Neapolitan**, **Thin Crust**, **Pan Pizza**, **New York** and **Frozen** modes. One press is all it takes and the oven is ready to prepare pizza like a professional.

Baking under your direction



So that you can have the pizza preparation in your hands, **you can also set the temperature and time manually**. Thanks to the possibility of manual setting, you have **full control over the time and temperature ratio of the upper and lower heating** if you want (you can set the temperature in the range of 80-450 °C in steps of 10 °C; time in the range of 1-30 minutes).

Safety first



ECG FORZA 4500 Pizza also thinks about safety. It therefore has a **door with safety glass**, which easily withstands high temperatures. **The handle of the oven** is thermally insulated, so you won't get burned by it. And the **stable feet** ensure that the appliance stays firmly in place. After the end of baking, an **automatic cooling fan** also comes into action, reducing the temperature of the body and internal parts, thereby extending the life of the oven.

Compact, yet family design



The dimensions **488.5 × 440 × 284.5 mm** record the fact that you can comfortably place the ECG FORZA 4500 Pizza oven on a standard kitchen counter or take it to a cottage, for example. But whether you are preparing a quick dinner or organizing a family celebration, the **sufficiently large surface of the baking stone** (320 x 320 mm) will allow you to prepare a great pizza for everyone present. The furnace works with an input of **1600-1850 W** and is connected **to a standard socket** (nominal voltage 220-240 V). The length of the supply cable is sufficient at 90 cm. During operation, the appliance generates **noise below 65 dB**, so evening baking is not at all disturbing even in a block of flats full of people.