

ECG FORZA 4600 Pizza Nero

Pizza oven

Product code: 100002199510

EAN: 8592131001442



- 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 preparation of pizza like from professionals in the comfort of your home
- Temperature up to 450 °C as a guarantee of crispy crust, fluffy edges and soft inside
- Power input of 1600-1850 W, which ensures that the ideal heat for baking pizza is quickly achieved like in a real Italian pizzeria
- Pizza stone measuring 320 × 320 × 10 mm
- 5 preset automatic modes, thanks to which you can set the ideal parameters (temperature and time of upper and lower heating) for different pizza styles with a single touch – Neapolitan, Thin Crust, Pan Pizza, New York and Frozen

- Option to manually set the temperature (range 80–450 °C in 10 °C increments) and time (1–30 minutes) for perfect control over baking
- Independently adjustable upper and lower heating temperatures
- Intuitive control panel with a clear display that informs you about everything important (including the remaining time or temperature in the upper and lower parts of the oven)
- Practical preheating indicator
- Acoustic signaling that informs you about preheating the oven, the possibility of inserting pizza and the end of baking
- Automatic cooling using a fan that protects the oven components, extends the service life and increases the safety of use

- Door with safety glass
- Heat-insulated handle that won't burn you
- Stable feet that ensure that the appliance stands firmly in place
- Quiet operation (noise ≤ 65 dB), thanks to which the operation of the oven does not disturb you in any way
- Practical accessories included in the package: spatula and pizza cutter
- Elegant metal design that will stylishly complement modern and rustic kitchens
- Compact design with dimensions of 450 × 440 × 302 mm (width x depth x height)
- Weight 10.47 kg
- Rated voltage 220-240 V (50-60 Hz)
- Power cord length 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 with 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)	10.47

Weight & dimensions (Brutto)

WIDTH WITH PACKAGING (MM)	572
HEIGHT WITH PACKAGING (MM)	385
DEPTH WITH PACKAGING (MM)	
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 4600 Pizza Nero** 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.



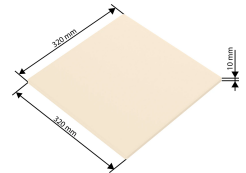
Discover the benefits of high temperature baking

The ECG FORZA 4600 Pizza Nero 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 4600 Pizza Nero 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 of **450 × 440 × 302 mm** allow you to place the **ECG FORZA 4500 Pizza** oven comfortably on a standard kitchen countertop or take it with you to a cottage. Whether you're preparing a quick dinner or hosting a family gathering, the **large baking stone surface** (320 × 320 mm) lets you prepare delicious pizza for everyone. The oven operates at **1600–1850 W** and plugs into a **standard power outlet** (rated voltage 220–240 V). The power cord is a convenient 90 cm long. During operation, the appliance generates **less than 65 dB of noise**, making evening baking unobtrusive even in apartment buildings.

