

SERIES
PO



Pizza Fırınları



Pizza Ovens



MAKSAN®
Endüstriyel Mutfak Ekipmanları



**EKMEKÇİLER
GRUP**

PO-401/402

PO-501/502

PO-601/602

PO-901/902

www.maksanmutfak.com.tr

PO-401 »



PO-402 »



PO-501 »



PO-502 »



PO-601 »



PO-602 »



PO-901 »



PO-902 »



SERIES PO

*Kalitenin Kanıtı...
Proof of Quality...*



MAKSAN MUTFAK Gaziemir İzmir de 5850 m² kapalı alana kurulu modern fabrikasında endüstriyel tip yıkama makineleri, pizza fırınları ve konveksiyonlu fırınlar üretmektedir. Uzmanlık ve tecrübe sahibi personeli sayesinde MAKSAN üretimini gerçekleştirdiği ürün gruplarında her türlü ihtiyaca cevap verebilecek kabiliyete sahiptir. Üretim denildiğinde akla gelen temel bileşenlerden, arge, tasarım, planlama, üretim ve kalite departmanları sayesinde sektörde sürekli kendini yenileyebilecek bir alt yapıya da sahiptir. Teknik donanımları ve makine parkuru sayesinde MAKSAN ürünlerin tamamını kendi fabrikasında üretilip kullanıcılara tüm testleri yapılmış, uluslararası güvenlik standartlarına uygun ürünler ulaştırmaktadır. Saygılarımızla...

MAKSAN MUTFAK produce industrial type washing machines, pizza ovens, and convection ovens in Izmir Gaziemir at the modern factory which have 5850 m² of enclosed space. MAKSAN has the capability to respond to every need that performs product groups with expertise and experience producing personel .Production of basic components come to mind, R & D, design, planning, production, and quality departments, thanks to constant self-innovation to the industry also has a sub-structure. Technical equipment and machinery products, thanks to all MAKSAN tests made in our own factory produces all kinds of users, delivers products according to international safety standards.

Best Regards



www.maksanmutfak.com.tr

PO401 - Ø25cm x 4 pizza tepsi kapasiteli
PO401 - Ø25cm x 4 pizza tray capacity



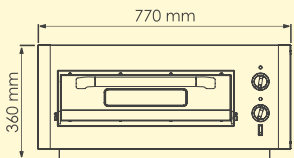
» Kolay kullanıma sahip kumanda paneli
Easy to use command panel



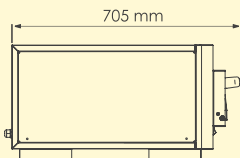
» Pencereli fırın kapağı
The oven door with window

- » Termostat kontrollü (0-400 °C).
Thermostat-controlled (0 to 400 °C)
- » Özel izolasyonlu fırın bloğu
Special isolated oven block
- » Kolay ve pratik temizlik imkanı
Easy to clean and practical.
- » Tezgah üstünde kullanıma uygun tasarım
The oven design for use over the counter.

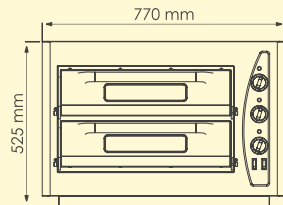
GENEL ÖLÇÜLER GENERAL DIMENTIONS



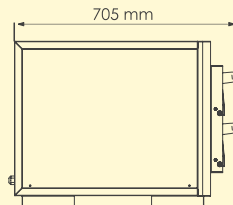
» Ön / Front



» Sol Yan / Left Side



» Ön / Front



» Sol Yan / Left Side

» Tek & Çift Katlı Pizza Fırınları Single & Double Deck Pizza Ovens

PO402 - Ø25cm x 8 pizza tepsi kapasiteli
PO402 - Ø25cm x 8 pizza tray capacity



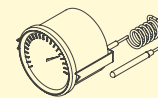
» Özel ateş tuğlasından yapılmış
fırın zemini
Part of the cooking's base
made of fire brick



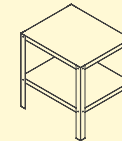
» Aydınlatma lambalı
pişirme kabini
Cooking cabinet with
lighting lamp

PO 401 510 x 510 mm Fire brick Ateş tuğlası	PO 402 510 x 510 mm x2 Fire brick Ateş tuğlası
50 - 400 °C	

OPSİYONEL PARÇALAR OPTIONAL PARTS



» Analog Termometre (0-500 °C)
Analog Thermometer (0-500 °C)



» FT-04 Taşıma Standı
FT-04 Cup Board Stand



* Ürün tanıtım ve kullanma kitapçığı internet sitesinden indirilebilir.
* Users and maintenance manuals are downloadable from website

endüs
tasarım
striyel
Industrial
design

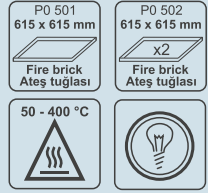
SERIES
PO
501-502

Tek & Çift Katlı Pizza Fırınları
Single & Double Deck Pizza Ovens



» Pencereli fırın kapağı
The oven door with window

PO502 - Ø30cm x 8 pizza tepsi kapasiteli
PO502 - Ø30cm x 8 pizza tray capacity



» Özel ateş tuğlasından yapılmış
fırın zemini
Part of the cooking's base
made of fire brick



» Aydınlatma lambalı pişirme kabini
Cooking cabinet with lighting lamp



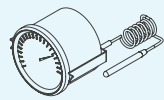
» Kolay kullanıma sahip kumanda paneli
Easy to use command panel



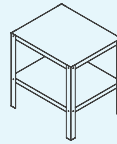
PO501 - Ø30cm x 4 pizza tepsi kapasiteli
PO501 - Ø30cm x 4 pizza tray capacity

- » Termostat kontrollü (0-400 °C).
Thermostat-controlled (0 to 400 °C)
- » Özel izolasyonlu fırın bloğu
Special isolated oven block
- » Kolay ve pratik temizlik imkanı
Easy to clean and practical.
- » Tezgah üstünde kullanıma uygun dizayn
The oven design for use over the counter.

OPSİYONEL PARÇALAR
OPTIONAL PARTS



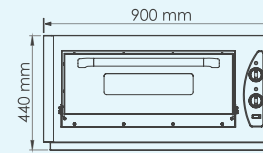
» Analog Termometre (0-500 °C)
Analog Thermometer (0-500 °C)



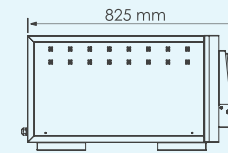
» FT-05 Taşıma Standı
FT-05 Cup Board Stand

» Ürün tanıtım ve kullanma kitapçığı internet sitesinden indirilebilir.
» Users and maintenance manuals are downloadable from website

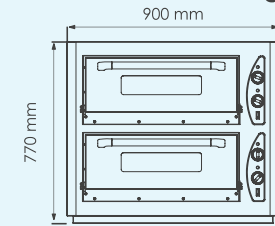
GENEL ÖLÇÜLER
GENERAL DIMENTIONS



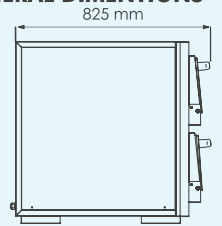
» Ön / Front



» Sol Yan / Left Side



» Ön / Front

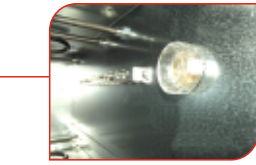


» Sol Yan / Left Side

modern
constructions

SERIES
PO
601-602

Tek & Çift Katlı Pizza Fırınları
Single & Double Deck Pizza Ovens



» Aydınlatma lambalı pişirme kabini
Cooking cabinet with lighting lamp

PO601 - Ø30cm x 6 pizza tepsi kapasiteli
PO601 - Ø30cm x 6 pizza tray capacity



» Pencereli fırın kapağı
The oven door with window

» Termostat kontrollü (0-400 °C).
Thermostat-controlled (0 to 400 °C)

» Özel izolasyonlu fırın bloğu
Special isolated oven block

» Kolay ve pratik temizlik imkanı
Easy to clean and practical.

» Tezgah üstünde kullanıma uygun dizayn
The oven design for use over the counter.



» Özel ateş tuğlasından yapılmış
fırın zemini
Part of the cooking's base
made of fire brick

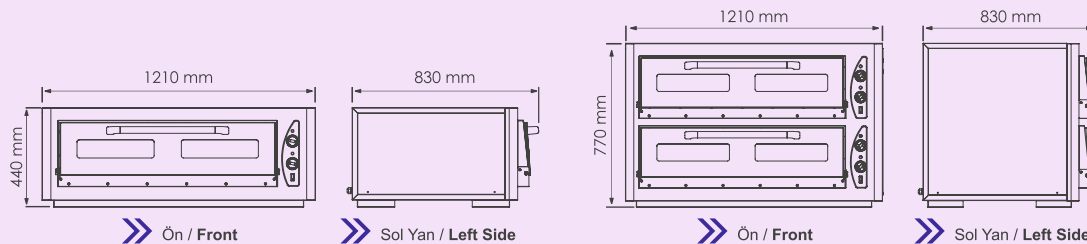
PO602 - Ø30cm x 12 pizza tepsi kapasiteli
PO602 - Ø30cm x 12 pizza tray capacity



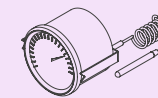
» Kolay kullanıma sahip kumanda paneli
Easy to use command panel

PO 601 920 x 615 mm Fire brick Ateş tuğlası	PO 602 920 x 615 mm x2 Fire brick Ateş tuğlası
50 - 400 °C 50 - 400 °C	50 - 400 °C 50 - 400 °C

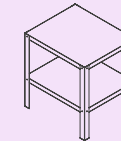
GENEL ÖLÇÜLER
GENERAL DIMENTIONS



OPSİYONEL PARÇALAR
OPTIONAL PARTS



» Analog Termometre (0-500 °C)
Analog Thermometer (0-500 °C)



» FT-06 Taşıma Standı
FT-06 Cup Board Stand

* Ürün tanıtım ve kullanma kitapçığı internet sitesinden indirilebilir.
* Users and maintenance manuals are downloadable from website

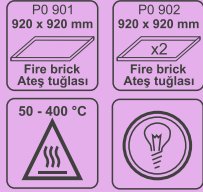
**ergonomic
design**

SERIES
PO
901-902



Tek & Çift Katlı Pizza Fırınları
Single & Double Deck Pizza Ovens

PO901 - Ø30cm x 9 pizza tepsi kapasiteli
PO901 - Ø30cm x 9 pizza tray capacity



» Pencereli fırın kapağı
The oven door with window



» Özel ateş tuğlasından yapılmış
fırın zemini
Part of the cooking's base
made of fire brick



- » Termostat kontrollü (0-400 °C).
Thermostat-controlled (0 to 400 °C)
- » Özel izolasyonlu fırın bloğu
Special isolated oven block
- » Kolay ve pratik temizlik imkanı
Easy to clean and practical.
- » Tezgah üstünde kullanıma uygun dizayn
The oven design for use over the counter.



» Aydınlatma lambalı pişirme kabini
Cooking cabinet with lighting lamp

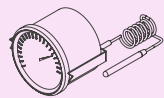
PO902 - Ø30cm x 18 pizza tepsi kapasiteli
PO902 - Ø30cm x 18 pizza tray capacity



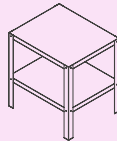
» Kolay kullanıma sahip
kumanda paneli
Easy to use command panel



OPSİYONEL PARÇALAR
OPTIONAL PARTS



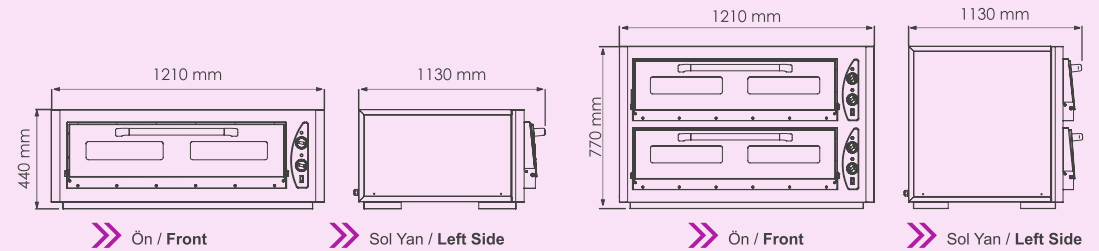
» Analog Termometre (0-500 °C)
Analog Thermometer (0-500 °C)



» FT-09 Taşıma Standı
FT-09 Cup Board Stand

» Ürün tanıtım ve kullanma kitapçığı internet sitesinden indirilebilir.
» Users and maintenance manuals are downloadable from website

GENEL ÖLÇÜLER
GENERAL DIMENSIONS



esteti
harmony

uyum

🇹🇷 FIRININ KULLANIMINA
YARDIMCI OLAN
OPSİYONEL BİLEŞENLER

- FT-04 / FT-05 / FT-06 / FT-09
Taşıma Standları
Fırını verimli kullanılacak yüksekliğe ulaştıran taşıma standları

FT-04 (PO401 / 402) - 770 x 620 x 850 mm
FT-05 (PO501 / 502) - 900 x 720 x 850 mm
FT-06 (PO601 / 602) - 1210 x 720 x 850 mm
FT-09 (PO901 / 902) - 1210 x 1030 x 850 mm

🇬🇧 OPTIONAL PARTS
TO USE OVEN MORE
EFFECTIVE

- FT-04 / FT-05 / FT-06 / FT-09
Cup Board stands
Cup board stand for delivering efficient transport to use the oven

FT-04 (PO401 / 402) - 770 x 620 x 850 mm
FT-05 (PO501 / 502) - 900 x 720 x 850 mm
FT-06 (PO601 / 602) - 1210 x 720 x 850 mm
FT-09 (PO901 / 902) - 1210 x 1030 x 850 mm



» FT-04 / FT-05 / FT-06 / FT-09

Taşıma Standı
Cup Board Stand

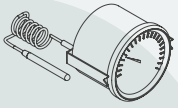


OPSİYONEL PARÇALAR
OPTIONAL PARTS

SERIES
PO
OPTIONS

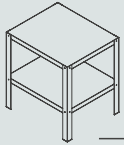


OPSİYONEL PARÇALAR OPTIONAL PARTS



Analog Termometre
(0-500 °C)
**Analog Thermometer
(0-500 °C)**

PO401 / PO402
PO501 / PO502
PO601 / PO602
PO901 / PO902



Taşıma Standı
Cup Board stand

FT-04 PO401 / 402 - 770 x 620 x 850
FT-05 PO501 / 502 - 900 x 720 x 850
FT-06 PO601 / 602 - 1210 x 720 x 850
FT-09 PO901 / 902 - 1210 x 1030 x 850



TEKNİK ÖZELLİKLER - TECHNICAL SPECIFICATIONS



Technical Details	PO401	PO402	PO501	PO502	PO601	PO602	PO901	PO902
Güç kaynağı Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
Kablo kesiti mm ² Cable cross	3x2.5	5x2.5	5x2.5	5x2.5	5x2.5	5x4	5x2.5	5x4
Toplam Güç (kW) Total power	4	6	5	10	6	12	8	16
Kapasite Capacity	Ø 25cm x 4	Ø 25cm x 8	Ø 30cm x 4	Ø 30cm x 8	Ø 30cm x 6	Ø 30cm x 12	Ø 30cm x 9	Ø 30cm x 18
Kumanda tipi Command type	Analog	Analog	Analog	Analog	Analog	Analog	Analog	Analog
Termometre Thermometer	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
İç ebat (WxDxH) mm Internal dimentions	510x510x100	510x510x100	615x615x150	615x615x150	920x615x150	920x615x150	920x920x150	920x920x150
Dış ebat (WxDxH) mm External dimentions	770x705x360	770x705x525	900x825x440	900x825x770	1210x830x440	1210x830x770	1210x1130x440	1210x1130x770
Gerilim (V) Voltage	220V/1N ~ 50 Hz	380V/3N ~ 50 Hz	380V/2N ~ 50 Hz	380V/3N ~ 50 Hz	380V/2N ~ 50 Hz	380V/3N ~ 50 Hz	380V/3N ~ 50 Hz	380V/3N ~ 50 Hz
Net Ağırlık (kg) Net Weight (kg)	50	83	69	122	97	169	151	227
Brüt Ağırlık (kg) Gross Ağırlık (kg)	59	94	83	137	112	185	168	246



MAKSAN®
Endüstriyel Mutfak Ekipmanları

Fabrika

Fatih Mahallesi 1181 Sokak No:1
Sarıncı - Gaziemir - İZMİR / TÜRKİYE
Tel. : +90.232.254 29 17 - 254 90 17
Fax : +90.232.281 33 11
e-mail : info@maksanmutfak.com.tr

Mağaza

İstoç Toptancılar Çrş. Mahmut Bey Mh.
31. Yol Sokak 28.Ada No:85-87
Mahmut Bey - Bağcılar - İSTANBUL / TÜRKİYE
Tel. : +90.212.659 85 71
Fax : +90.212.659 85 72
e-mail : magaza@maksanmutfak.com.tr

MAKSAN bu katalogta yer alan resim ve bilgilerde her türlü değişiklik yapma hakkını saklı tutar.

MAKSAN reserves the right to change all kinds of images and information contained in this catalog
Bu katalogta kullanılan tüm resimlerin sahibi MAKSAN olup herhangi bir dijital veya görsel ortamda kullanılması durumunda yasal işlem hakkına sahiptir.
Owner of all the pictures used in this catalog is MAKSAN and any digital or visual environment use has right to take legal action in the event

www.maksanmutfak.com.tr

