



## FORNETTI

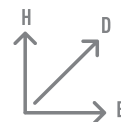
SMALL OVENS

- Apparecchi per uso professionale
  - Ideali per bar, ristoranti, hotel, chiosco, caffè bar
  - Ideali per riscaldare panini, pizze, piada e cuocere piccoli crostacei o pesci
  - Struttura in acciaio inossidabile AISI 304
  - A riscaldamento veloce
  - Pinze in acciaio
  - Griglie di cottura asportabili
  - Cassetto raccolta scarti
  - Timer di regolazione
  - Norme CE
  - Fabbriato in Italia
- Professional equipment
  - Ideally suited for restaurants, bar, hotels, caffè bar
  - Recommended for sandwich, pizza, shellfish
  - Structured in AISI 304 s/steel
  - Fast Heating
  - S/steel pliers
  - Removable Cooking grate
  - Breadcrumbs drawer
  - Timer control
  - CE approved
  - Proudly Made in Italy



## Q4

|   |                      |
|---|----------------------|
| <b>Alimentazione</b><br><i>Power supply (Volt/Hz)</i>               | 230 / 50-60          |
| <b>Potenza</b><br><i>Motor power (Kwatt/Hp)</i>                     | 1,2 (1,60)           |
| <b>Numero pinze</b><br><i>No. of pliers</i>                         | 2                    |
| <b>Peso netto monofase</b><br><i>Net weight single phase (kg)</i>   | 4,0                  |
| <b>Peso lordo monofase</b><br><i>Gross weight single phase (kg)</i> | 5,0                  |
| <b>Dimensione imballo</b><br><i>Packing dimensions (mm)</i>         | B. 370 D. 300 H. 300 |

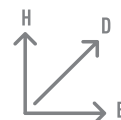


DIMENSIONE  
PRODOTTO

B. 320 mm  
D. 230 mm  
H. 220 mm

## Q6

|   |                      |
|---|----------------------|
| <b>Alimentazione</b><br><i>Power supply (Volt/Hz)</i>               | 230 / 50-60          |
| <b>Potenza</b><br><i>Motor power (Kwatt/Hp)</i>                     | 1,9 (2,55)           |
| <b>Numero pinze</b><br><i>No. of pliers</i>                         | 3                    |
| <b>Peso netto monofase</b><br><i>Net weight single phase (kg)</i>   | 5,5                  |
| <b>Peso lordo monofase</b><br><i>Gross weight single phase (kg)</i> | 6,5                  |
| <b>Dimensione imballo</b><br><i>Packing dimensions (mm)</i>         | B. 500 D. 300 H. 300 |

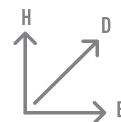


DIMENSIONE  
PRODOTTO

B. 430 mm  
D. 230 mm  
H. 230 mm

## Q12

|   |                      |
|---|----------------------|
| <b>Alimentazione</b><br><i>Power supply (Volt/Hz)</i>               | 230 / 50-60          |
| <b>Potenza</b><br><i>Motor power (Kwatt/Hp)</i>                     | 2,8 (3,75)           |
| <b>Numero pinze</b><br><i>No. of pliers</i>                         | 6                    |
| <b>Peso netto monofase</b><br><i>Net weight single phase (kg)</i>   | 8,5                  |
| <b>Peso lordo monofase</b><br><i>Gross weight single phase (kg)</i> | 9,5                  |
| <b>Dimensione imballo</b><br><i>Packing dimensions (mm)</i>         | B. 500 D. 300 H. 430 |

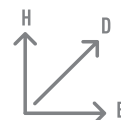


DIMENSIONE  
PRODOTTO

B. 430 mm  
D. 230 mm  
H. 350 mm

## Q18

|   |                      |
|---|----------------------|
| <b>Alimentazione</b><br><i>Power supply (Volt/Hz)</i>               | 230 / 50-60          |
| <b>Potenza</b><br><i>Motor power (Kwatt/Hp)</i>                     | 2,8 (3,75)           |
| <b>Numero pinze</b><br><i>No. of pliers</i>                         | 9                    |
| <b>Peso netto monofase</b><br><i>Net weight single phase (kg)</i>   | 10,0                 |
| <b>Peso lordo monofase</b><br><i>Gross weight single phase (kg)</i> | 11,0                 |
| <b>Dimensione imballo</b><br><i>Packing dimensions (mm)</i>         | B. 500 D. 300 H. 440 |



DIMENSIONE  
PRODOTTO

B. 430 mm  
D. 230 mm  
H. 350 mm