



FORNI PER PIZZA

PIZZA OVENS

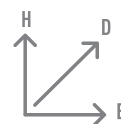
- Apparecchi per uso professionale
- Ideali per ristoranti, pizzerie e bar
- Struttura in acciaio inossidabile AISI 304
- Sportello con vetro per alte temperature (no B1 - B1+1)
- Suolo forno in materiale refrattario
- Resistenze corazzate
- Timer al pannello di controllo
- NO Illuminazione interna
- Temperatura da 50°C a 350°C (mod. B1 - B1+1)
- Temperatura da 50°C a 500°C (da B1V a B9+9)
- Termostati per il controllo della temperatura
- Isolamento in fibra ceramica
- A richiesta piedistallo in acciaio inox (da B1V a B9+9)
- Termometro
- Norme CE
- Fabbricato in Italia

- Professional equipment
- Ideally suited for restaurants, bar, pizza shops
- Structured in AISI 304 s/steel
- Glass door for high temperature cooking (no B1 - B1+1)
- Cooking base made from refractory material
- Stiffened heating element
- Timer panel control
- NO Internal lighting
- Temperature ranging from 50°C up to 350°C (mod. B1 - B1+1)
- Temperature ranging from 50°C up to 500°C (from B1V to B9+9)
- Thermostats for temperature control
- Tiled fibre insulation
- On demand: S/steel floor stand (from B1V to B9+9)
- Thermometer
- CE approved
- Proudly Made in Italy



B1

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	1,6 (2,15)
Dimensioni interne <i>Internal dimensions (mm)</i>	410x360 h.80
Temperatura <i>Temperature (°C)</i>	50-350
Termostati <i>Thermostats</i>	1
Capienza pizza <i>Pizza capacity</i>	1
Diametro pizza <i>Diameter pizza (cm)</i>	ø30
Peso netto monofase <i>Net weight single phase (kg)</i>	23,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	25,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 660 D. 540 H. 330



DIMENSIONE
PRODOTTO

B. 585 mm
D. 480 mm
H. 245 mm

B1+1

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	3,2 (4,30)
Dimensioni interne <i>Internal dimensions (mm)</i>	410x360 h.80 x2
Temperatura <i>Temperature (°C)</i>	50-350
Termostati <i>Thermostats</i>	2
Capienza pizza <i>Pizza capacity</i>	1+1
Diametro pizza <i>Diameter pizza (cm)</i>	ø30
Peso netto monofase <i>Net weight single phase (kg)</i>	37,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	40,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 660 D. 540 H. 500

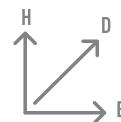


DIMENSIONE
PRODOTTO

B. 585 mm
D. 480 mm
H. 420 mm

B1 V

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	2,2 (2,95)
Dimensioni interne <i>Internal dimensions (mm)</i>	405x405 h.110
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	1
Capienza pizza <i>Pizza capacity</i>	1
Diametro pizza <i>Diameter pizza (cm)</i>	ø40
Peso netto monofase <i>Net weight single phase (kg)</i>	26,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	32,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 610 D. 610 H. 450

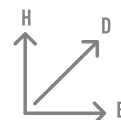


DIMENSIONE
PRODOTTO

B. 555 mm
D. 460 mm
H. 290 mm

B1+1 V

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	4,4 (5,90)
Dimensioni interne <i>Internal dimensions (mm)</i>	405x405 h.110 x2
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	2
Capienza pizza <i>Pizza capacity</i>	1+1
Diametro pizza <i>Diameter pizza (cm)</i>	ø40
Peso netto monofase <i>Net weight single phase (kg)</i>	46,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	53,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 610 D. 610 H. 720

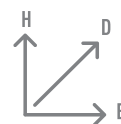


DIMENSIONE
PRODOTTO

B. 555 mm
D. 460 mm
H. 535 mm

B7

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	4,0 (5,35)
Dimensioni interne <i>Internal dimensions (mm)</i>	500x510 h.110
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	2
Capienza pizza <i>Pizza capacity</i>	1
Diametro pizza <i>Diameter pizza (cm)</i>	ø50
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	45,0/45,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	51,0/51,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 800 D. 730 H. 450

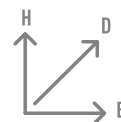


DIMENSIONE
PRODOTTO

B. 715 mm
D. 570 mm
H. 310 mm

B7+7

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	8,0 (10,70)
Dimensioni interne <i>Internal dimensions (mm)</i>	500x510 h.110 x2
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	4
Capienza pizza <i>Pizza capacity</i>	1+1
Diametro pizza <i>Diameter pizza (cm)</i>	ø50
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	79,0/79,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	85,0/85,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 800 D. 730 H. 900

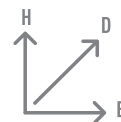


DIMENSIONE
PRODOTTO

B. 715 mm
D. 570 mm
H. 550 mm

B8

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	6,0 (8,0)
Dimensioni interne <i>Internal dimensions (mm)</i>	720x720 h.140
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	2
Capienza pizza <i>Pizza capacity</i>	4
Diametro pizza <i>Diameter pizza (cm)</i>	ø36
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	95,0/95,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	109,0/109,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 1090 D. 1040 H. 580

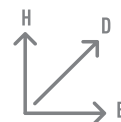


DIMENSIONE
PRODOTTO

B. 1010 mm
D. 850 mm
H. 420 mm

B8+8

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	12,0 (16,0)
Dimensioni interne <i>Internal dimensions (mm)</i>	720x720 h.140 x2
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	4
Capienza pizza <i>Pizza capacity</i>	4+4
Diametro pizza <i>Diameter pizza (cm)</i>	ø36
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	165,0/165,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	180,0/180,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 1090 D. 1040 H. 930

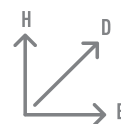


DIMENSIONE
PRODOTTO

B. 1010 mm
D. 850 mm
H. 750 mm

B9

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	9,0 (12,0)
Dimensioni interne <i>Internal dimensions (mm)</i>	720x1080 h.140
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	2
Capienza pizza <i>Pizza capacity</i>	6
Diametro pizza <i>Diameter pizza (cm)</i>	ø36
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	137,0/137,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	153,0/153,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 1090 D. 1400 H. 580

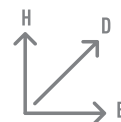


DIMENSIONE
PRODOTTO

B. 1010 mm
D. 1210 mm
H. 420 mm

B9+9

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50 - 230-400/50
Potenza <i>Motor power (Kwatt/Hp)</i>	18,0 (24,0)
Dimensioni interne <i>Internal dimensions (mm)</i>	720x1080 h.140 x2
Temperatura <i>Temperature (°C)</i>	50-500
Termostati <i>Thermostats</i>	4
Capienza pizza <i>Pizza capacity</i>	6+6
Diametro pizza <i>Diameter pizza (cm)</i>	ø36
Peso netto mono/tri fase <i>Net weight single/three phase (kg)</i>	232,0/232,0
Peso lordo mono/tri fase <i>Gross weight single/three phase (kg)</i>	250,0/250,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 1090 D. 1400 H. 930



DIMENSIONE
PRODOTTO

B. 1010 mm
D. 1210 mm
H. 750 mm