

FORNO PER PIZZA INOX 1 PIZZA Ø50 CM - B7

S/STEEL PIZZA OVENS 1 PIZZA Ø50 CM - B7

• Macchinario per uso professionale • Struttura in acciaio inossidabile AISI 304 • Sportello con vetro per alte temperature • Suolo forno in materiale refrattario • Resistenze corazzate • Timer al pannello di controllo • NO Illuminazione interna • Temperatura da 50°C a 500°C • Termostati per il controllo della temperatura • Isolamento in fibra ceramica • A richiesta piedistallo in acciaio inox • Termometro • Norme CE • Fabbricato in Italia

• Professional equipment • Structured in AISI 304 s/steel • Glass door for high temperature cooking • Cooking base made from refractory material • Stiffened heating element • Timer panel control • NO Internal lighting • Temperature ranging from 50°C up to 500°C • Thermostats for temperature control • Tiled fibre insulation • On demand: S/steel floor stand • Thermometer • CE approved • Proudly Made in Italy



DIMENSIONE
PRODOTTO

B. 715
D. 570
H. 310

Alimentazione Power supply (Volt/Hz)	230/50 230-400/50
Potenza Motor power (Kwatt)	4,0
Dimensioni interne Internal dimensions (mm)	500x510 h.110
Temperatura Temperature (°C)	50-500
Termostati Thermostats	2
Capienza pizza Pizza capacity	1
Diametro pizza Diameter pizza (cm)	Ø50
Peso netto mono/tri fase Net weight single/three phase (kg)	45,0/45,0
Peso lordo mono/tri fase Gross weight single/three phase (kg)	51,0/51,0
Dimensione imballo Packing dimensions (mm)	B. 800 D. 730 H. 450

NORME CE / CE APPROVED

	Trifase / Three phase V. 230/400		Monofase / Single phase V. 230	
	B7T	B7M		
B7 codice prodotto product code				
BP7 optional piedistallo optional stand codice prodotto product code	BP7			
BRP optional kit ruote per piedistallo optional wheels for oven stand codice prodotto product code	BRP			