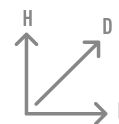


## FORNO PER PIZZA INOX 12 PIZZE Ø36 CM - B9+9

S/STEEL PIZZA OVENS 12 PIZZAS Ø36 CM - B9+9

• 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. 1010  
D. 1210  
H. 750

Alimentazione Power supply (Volt/Hz)	230/50 230-400/50
Potenza Motor power (Kwatt)	18,0
Dimensioni interne Internal dimensions (mm)	720x1080 h.140 x2
Temperatura Temperature (°C)	50-500
Termostati Thermostats	4
Capienza pizza Pizza capacity)	6+6
Diametro pizza Diameter pizza (cm)	Ø36
Peso netto mono/tri fase Net weight single/three phase (kg)	232,0/232,0
Peso lordo mono/tri fase Gross weight single/three phase (kg)	250,0/250,0
Dimensione imballo Packing dimensions (mm)	B. 1090 D. 1400 H. 930

### NORME CE / CE APPROVED

#### B9+9

codice prodotto product code

#### BP9 optional piedistallo optional stand

codice prodotto product code

#### BRP optional kit ruote per piedistallo optional wheels for oven stand

codice prodotto product code

NORME CE / CE APPROVED			
Trifase / Three phase V. 230/400	Monofase / Single phase V. 230		
B9+9T	B9+9M		
	BP9		
	BRP		