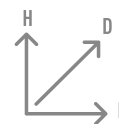


FORNO PER PIZZA INOX 2 PIZZE Ø30 CM - B1+1

S/STEEL PIZZA OVENS 2 PIZZAS Ø30 CM - B1+1

• Macchinario per uso professionale • Struttura in acciaio inossidabile AISI 304 • Suolo forno in materiale refrattario • Resistenze corazzate • Timer al pannello di controllo • NO Illuminazione interna • Temperatura da 50°C a 350°C • Termostati per il controllo della temperatura • Isolamento in fibra ceramica • Termometro • Norme CE • Fabbriato in Italia

• Professional equipment • Structured in AISI 304 s/steel • Cooking base made from refractory material • Stiffened heating element • Timer panel control • NO Internal lighting • Temperature ranging from 50°C up to 350°C • Thermostats for temperature control • Tiled fibre insulation • Thermometer • CE approved • Proudly Made in Italy



DIMENSIONE
PRODOTTO

B. 585
D. 480
H. 420

Alimentazione Power supply (Volt/Hz)	230/50
Potenza Motor power (Kwatt)	3,2
Dimensioni interne Internal dimensions (mm)	410x360 h.80 x2
Temperatura Temperature (°C)	50-350
Termostati Thermostats	2
Capienza pizza Pizza capacity	1+1
Diametro pizza Diameter pizza (cm)	Ø30
Peso netto monofase Net weight single phase (kg)	37,0
Peso lordo monofase Gross weight single phase (kg)	40,0
Dimensione imballo Packing dimensions (mm)	B. 660 D. 540 H. 500

NORME CE / CE APPROVED

Monofase / Single phase V. 230

B1+1

B1+1

codice prodotto product code