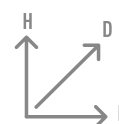


FORNO PER PIZZA INOX 2 PIZZE Ø40 CM - B1+1 V

S/STEEL PIZZA OVENS 2 PIZZAS Ø40 CM - B1+1 V

• 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. 555
D. 460
H. 535

Alimentazione Power supply (Volt/Hz)	230/50
Potenza Motor power (Kwatt)	4,4
Dimensioni interne Internal dimensions (mm)	405x405 h.110 x2
Temperatura Temperature (°C)	50-500
Termostati Thermostats	2
Capienza pizza Pizza capacity	1+1
Diametro pizza Diameter pizza (cm)	Ø40
Peso netto monofase Net weight single phase (kg)	46,0
Peso lordo monofase Gross weight single phase (kg)	53,0
Dimensione imballo Packing dimensions (mm)	B. 610 D. 610 H. 720

B1+1 V

codice prodotto product code

BP7 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			
	Monofase / Single phase V. 230		
	B1+1 V		
	BP7		
	BRP		