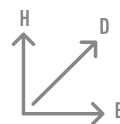


FORNO PER PIZZA INOX 2 PIZZE Ø50 CM - B7+7

S/STEEL PIZZA OVENS 2 PIZZAS Ø50 CM - B7+7

• 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. 550

Alimentazione Power supply (Volt/Hz)	230/50 230-400/50
Potenza Motor power (Kwatt)	8,0
Dimensioni interne Internal dimensions (mm)	500x510 h.110 x2
Temperatura Temperature (°C)	50-500
Termostati Thermostats	4
Capienza pizza Pizza capacity	1+1
Diametro pizza Diameter pizza (cm)	Ø50
Peso netto mono/tri fase Net weight single/three phase (kg)	79,0/79,0
Peso lordo mono/tri fase Gross weight single/three phase (kg)	85,0/85,0
Dimensione imballo Packing dimensions (mm)	B. 800 D. 730 H. 900

NORME CE / CE APPROVED

B7+7

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			
Trifase / Three phase V. 230/400	Monofase / Single phase V. 230		
B7+7T	B7+7M		
BP7			
BRP			