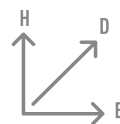


FORNO PER PIZZA INOX 4 PIZZE Ø36 CM - B8

S/STEEL PIZZA OVENS 4 PIZZAS Ø36 CM - B8

• 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. 850
H. 420

Alimentazione Power supply (Volt/Hz)	230/50 230-400/50
Potenza Motor power (Kwatt)	6,0
Dimensioni interne Internal dimensions (mm)	720x720 h.140
Temperatura Temperature (°C)	50-500
Termostati Thermostats	4
Capienza pizza Pizza capacity	4
Diametro pizza Diameter pizza (cm)	Ø36
Peso netto mono/tri fase Net weight single/three phase (kg)	95,0/95,0
Peso lordo mono/tri fase Gross weight single/three phase (kg)	109,0/109,0
Dimensione imballo Packing dimensions (mm)	B. 1090 D. 1040 H. 580

B8

codice prodotto product code

BP8 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		
B8T	B8M		
BP8			
BRP			