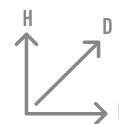


FORNO PER PIZZA INOX 6 PIZZE Ø36 CM - B9

S/STEEL PIZZA OVENS 6 PIZZAS Ø36 CM - B9

• 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. 420



Alimentazione
Power supply (Volt/Hz) 230/50
230-400/50

Potenza
Motor power (Kwatt) 9,0

Dimensioni interne
Internal dimensions (mm) 720x1080
h.140

Temperatura
Temperature (°C) 50-500

Termostati
Thermostats 2

Capienza pizza
Pizza capacity) 6

Diametro pizza
Diameter pizza (cm) Ø36

Peso netto mono/tri fase
Net weight single/three phase (kg) 137,0/137,0

Peso lordo mono/tri fase
Gross weight single/three phase (kg) 153,0/153,0

Dimensione imballo
Packing dimensions (mm) B. 1090
D. 1400
H. 580

NORME CE / CE APPROVED

Trifase / Three phase V. 230/400

Monofase / Single phase V. 230

B9

codice prodotto product code

B9T

B9M

BP9 optional piedistallo optional stand

codice prodotto product code

BP9

BRP optional kit ruote per piedistallo optional wheels for oven stand

codice prodotto product code

BRP