

FORNO PER PIZZA INOX 8 PIZZE Ø36 CM - B8+8

S/STEEL PIZZA OVENS 8 PIZZAS Ø36 CM - B8+8

• 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. 750

Alimentazione Power supply (Volt/Hz)	230/50 230-400/50
Potenza Motor power (Kwatt)	12,0
Dimensioni interne Internal dimensions (mm)	720x720 h.140 x2
Temperatura Temperature (°C)	50-500
Termostati Thermostats	4
Capienza pizza Pizza capacity)	4+4
Diametro pizza Diameter pizza (cm)	Ø36
Peso netto mono/tri fase Net weight single/three phase (kg)	165,0/165,0
Peso lordo mono/tri fase Gross weight single/three phase (kg)	180,0/180,0
Dimensione imballo Packing dimensions (mm)	B. 1090 D. 1040 H. 930

NORME CE / CE APPROVED

B8+8

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		
B8+8T	B8+8M		
	BP8		
	BRP		