

# FORNO PER PIZZA INOX

## S/STEEL PIZZA OVENS



- Macchinario per uso professionale • Struttura in acciaio inossidabile AISI 304 • Suolo forno in materiale refrattario • Resistenze corazzate • Timer al pannello di controllo • NO Illuminazione interna • Termostati per il controllo della temperatura • Isolamento in fibra ceramica • Termometro • Norme CE • Fabbricato in Italia
- Professional equipment • Structured in AISI 304 s/steel • Cooking base made from refractory material • Stiffened heating element • Timer panel control • NO Internal lighting • Thermostats for temperature control • Tiled fibre insulation • Thermometer • CE approved • Proudly Made in Italy

### B1 V

#### PIZZA Ø40 CM



Peso netto  
Net weight (kg)  
26,0 kg



Dimensioni prodotto  
Product dimension (mm)  
B. 555 / D. 460 / H. 290



|             | Alimentazione<br>Power supply (Volt/Hz) | Potenza<br>Motor power (Kwatt/Hp) | Dimensioni interne<br>Internal dimensions (mm) | Temperatura<br>Temperature (°C) | Termostati<br>Thermostats | Capienza pizza<br>Pizza capacity) |
|-------------|---|-----------------------------------|--|---------------------------------|---------------------------|-----------------------------------|
| <b>B1 V</b> | 230/50                                  | 2,2                               | 405x405 h.110                                  | 50-500                          | 1                         | 1                                 |

#### NORME CE / CE APPROVED

Trifase / Three phase V. 230/400

Monofase / Single phase V. 230

**B1 V**

codice prodotto product code

**B1 V**