

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 • Fabbriato 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+1 V

PIZZA Ø40 CM



Peso netto
Net weight (kg)
46,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 555 / D. 460 / H. 580



	Alimentazione Power supply (Volt/Hz)	Potenza Motor power (Kwatt/Hp)	Dimensioni interne Internal dimensions (mm)	Temperatura Temperature (°C)	Termostati Thermostats	Capienza pizza Pizza capacity)
B1+1 V	230/50	4,4	405x405 h.110 x2	50-500	2	1+1

NORME CE / CE APPROVED

Trifase / Three phase V. 230/400

Monofase / Single phase V. 230

B1+1 V

codice prodotto product code

B1+1 V