

# FORNO PER PIZZA INOX

## S/STEEL PIZZA OVENS



- 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 • SI 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 • Fabbriato 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 • YES 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

### B9+9

#### PIZZA Ø36 CM



Peso netto  
Net weight (kg)  
232,0 kg



Dimensioni prodotto  
Product dimension (mm)  
B. 1010 / D. 1210 / H. 750



	Alimentazione Power supply (Volt/Hz)	Potenza Motor power (Kwatt/Hp)	Dimensioni interne Internal dimensions (mm)	Temperatura Temperature (°C)	Termostati Thermostats	Capienza pizza Pizza capacity)
<b>B9+9</b>	230/50 230-400/50	18,0	720x1080 h.140 x2	50-500	4	6+6

#### NORME CE / CE APPROVED

Trifase / Three phase V. 230/400

Monofase / Single phase V. 230

#### B9+9

codice prodotto product code

**B9+9T**

**B9+9M**

#### BP9SR optional piedistallo optional stand

codice prodotto product code

**BP9SR**

#### BP9CR optional piedistallo con ruote optional wheels for oven stand

codice prodotto product code

**BP9CR**