

- Professional equipment
- Structured in AISI 304 s/steel
- Cooking base made from refractory material
- Stiffened heating element
- Timer panel control
- NO Internal lighting
- Temperature rangingfrom 50°C up to 350°C
- Thermostats for temperature control
- Tiled fibre insulation
- Thermometer
- CE approved
- Proudly Made in Italy

TECHNICAL SHEET	
Power supply (Volt/Hz)	230/50
Power (Kwatt/Hp)	1,6 (2,15)
Dimensioni interne	410x360 h.80
Termostati	1
Capienza pizza	1
Diametro pizza	ø30
Temperatura	50-350
Net weight single phase (kg)	23,0
Gross weight single phase (Kg)	25,0
Packaging dimensions (mm)	B. 660 D. 540 H. 330
Dimensions (mm)	B. 585 D. 480 H. 245