

B1+1 V



- 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

TECHNICAL SHEET

Power supply (Volt/Hz)	230/50
Power (Kwatt/Hp)	4,4 (5,90)
Dimensioni interne	405x405 h. 110 x2
Termostati	2
Capienza pizza	1+1
Diametro pizza	ø40
Temperatura	50-500
Net weight single phase (kg)	46,0
Gross weight single phase (Kg)	53,0
Packaging dimensions (mm)	B. 610 D. 610 H. 720
Dimensions (mm)	B. 555 D. 460 H. 535