

B1+1



- Professional equipment
- Structured in AISI 304 s/steel
- Cooking base made from refractory material
- Stiffened heating element
- Timer panel control
- NO Internal lighting
- Temperature ranging from 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) | 3,2 (4,30) |
| Dimensioni interne | 410x360 h.80 x2 |
| Termostati | 2 |
| Capienza pizza | 1+1 |
| Diametro pizza | ø30 |
| Temperatura | 50-350 |
| Net weight single phase (kg) | 37,0 |
| Gross weight single phase (Kg) | 40,0 |
| Packaging dimensions (mm) | B. 660 D. 540 H. 500 |
| Dimensions (mm) | B. 585 D. 480 H. 420 |