

# PIZZA HOT A14



Cielo/platea indipendenti  
Ceiling/bedplate controls



14 mm  
Platea in pietra refrattaria  
Refractory stone bedplate







Camere sovrapponibili  
Overlapping chambers

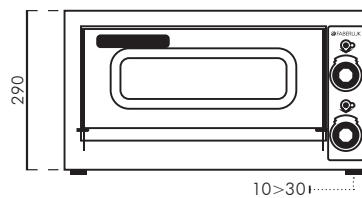
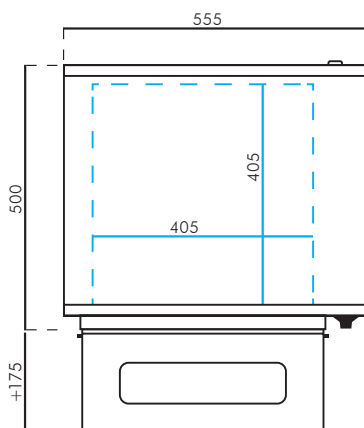


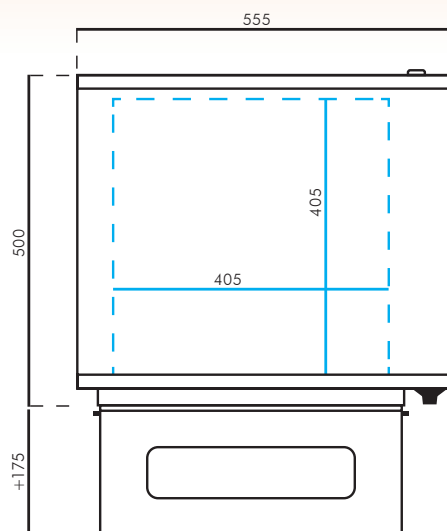
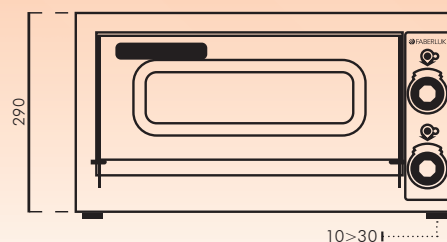
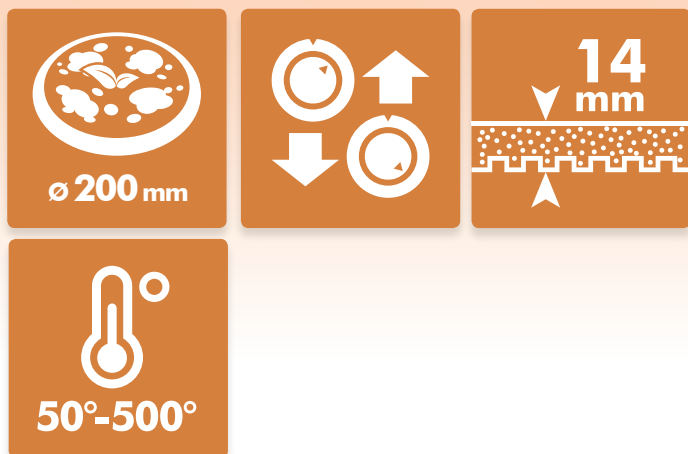
50°-500°  
Temperatura di utilizzo  
Usage temperature



 Ø 200 mm	
	l.555 x p.530 x h.290 mm
	l.405 x p.405 x h.110 mm
PESO NETTO NET WEIGHT	26 kg
PESO LORDO GROSS WEIGHT	32 kg

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TECHNICAL SHEET ON PAGE 100





## DIMENSIONI/Measures

<b>VOLUME CON IMBALLO</b> Volume with packaging	l.620 x p.620 x h.440 mm
<b>DIMENSIONI ESTERNE</b> External dimensions	l.555 x p.530 x h.290 mm
<b>DIMENSIONI CAMERA</b> Chamber dimensions	l.405 x p.405 x h.110 mm
<b>PESO NETTO</b> Net weight	26 Kg
<b>PESO LORDO</b> Gross weight	32 Kg
<b>SUPERFICIE TOTALE COTTURA</b> Total cooking surface	1600 cm <sup>2</sup>

## CARATTERISTICHE/Details

<b>CIELO/PLATEA INDIPENDENTI</b> Ceiling/bedplate controls	✓
<b>ILLUMINAZIONE ALOGENA</b> Halogen lighting	✓
<b>VETRO PANORAMICO</b> EPanoramic glass	✓
<b>PLATEA IN PIETRA REFRATTARIA</b> Refractory stone bedplate	✓

## CAPACITÀ DI COTTURA/Cooking capacity

<b>PIZZA Ø 20</b>	x4
<b>TEMPERATURE</b> Temperatures	50 > 500 °C

## IMPIANTO ELETTRICO/Electric system

<b>ALIMENTAZIONE</b> Electrical supply	230V P+N+T/ 50Hz	
<b>POTENZA</b> Power consumption	2,2 kW	
<b>RESISTENZE e POTENZA</b> Resistors and power consumption	2x - 1100 W	
<b>CORRENTE NOMINALE</b> Nominal current	230V P+N+T	9,5 A
<b>CAVO</b> Electric cable	230V P+N+T	3G1,5