

PIZZA HOT A24



Cielo/platea indipendenti
Ceiling/bedplate controls




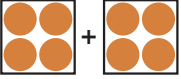


14 mm
Platea in pietra refrattaria
Refractory stone bedplate



Camere sovrapponibili
Overlapping chambers

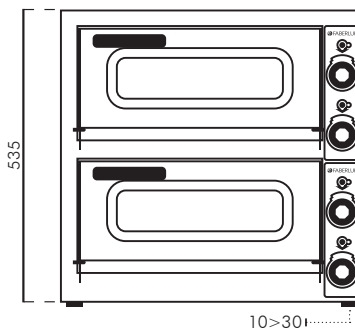
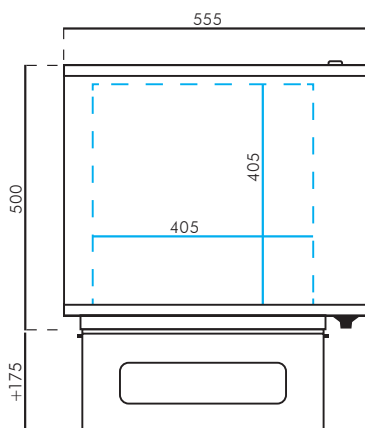


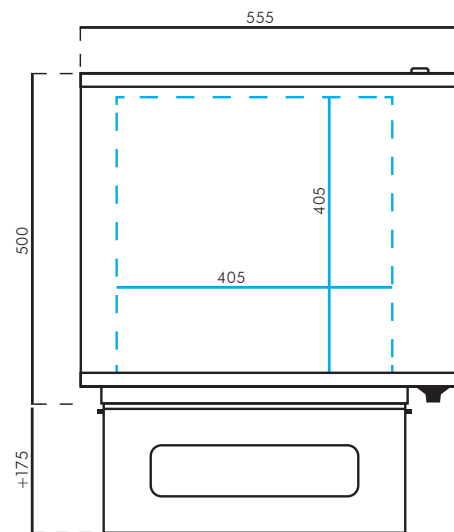
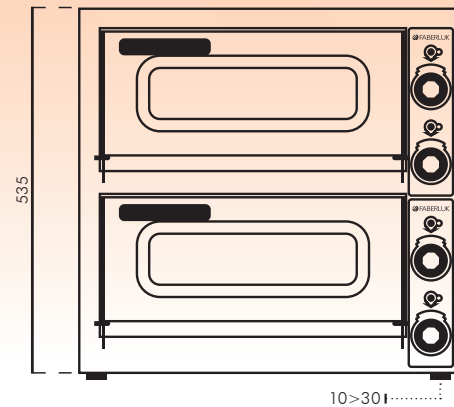
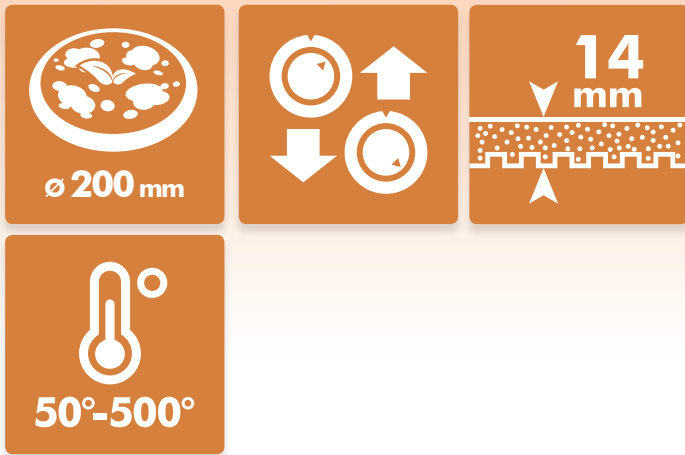
50°-500°
Temperatura di utilizzo
Usage temperature

 Ø 200 mm	
	l.555 x p.530 x h.535 mm
	l.405 x p.405 x h.110 mm
PESO NETTO NET WEIGHT	46 kg
PESO LORDO GROSS WEIGHT	52 kg



SCHEDA TECNICA A PAGINA 101
TECHNICAL SHEET ON PAGE 101





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.620 x p.620 x h.440 mm
DIMENSIONI ESTERNE External dimensions	l.555 x p.530 x h.535 mm
DIMENSIONI CAMERA Chamber dimensions	l.405 x p.405 x h.110 mm
PESO NETTO Net weight	46 Kg
PESO LORDO Gross weight	52 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	3200 cm ²

CARATTERISTICHE/Details

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

CAPACITÀ DI COTTURA/Cooking capacity

PIZZA Ø 20	x8
TEMPERATURE Temperatures	50 > 500 °C

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	400V 3P+N+T/ 50Hz
	230V P+N+T/ 50Hz
POTENZA Power consumption	4,4 kW
RESISTENZE e POTENZA Resistors and power consumption	4x - 1100 W
CORRENTE NOMINALE Nominal current	400V 3P+N+T 6,3 A
	230V P+N+T 19,0 A
CAVO Electric cable	400V 3P+N+T 5G1,5
	230V P+N+T 3G4