

# PIZZA HOT N26



Cielo/platea indipendenti  
Ceiling/bedplate controls



Illuminazione alogena  
Halogen lighting



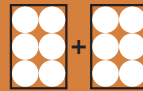
17 mm  
Platea in pietra refrattaria reversibile  
Reversible refractory stone bedplate



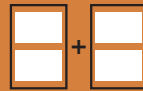
50°-500°  
Temperatura di utilizzo  
Usage temperature



Ø 360 mm



600x400 mm



DIMENSIONI ESTERNE  
EXTERNAL DIMENSIONS

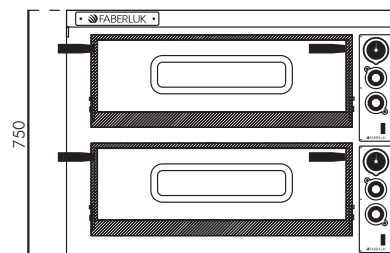
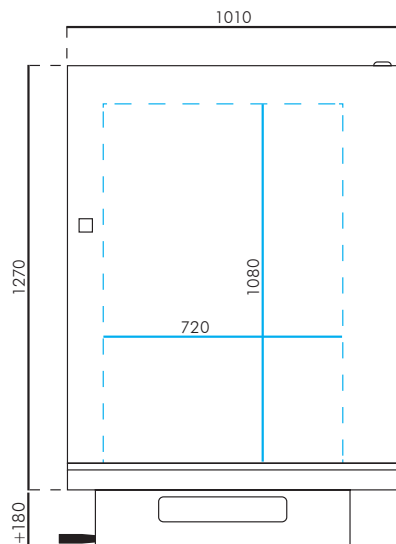
l.1010 x p.1270 x h.750 mm

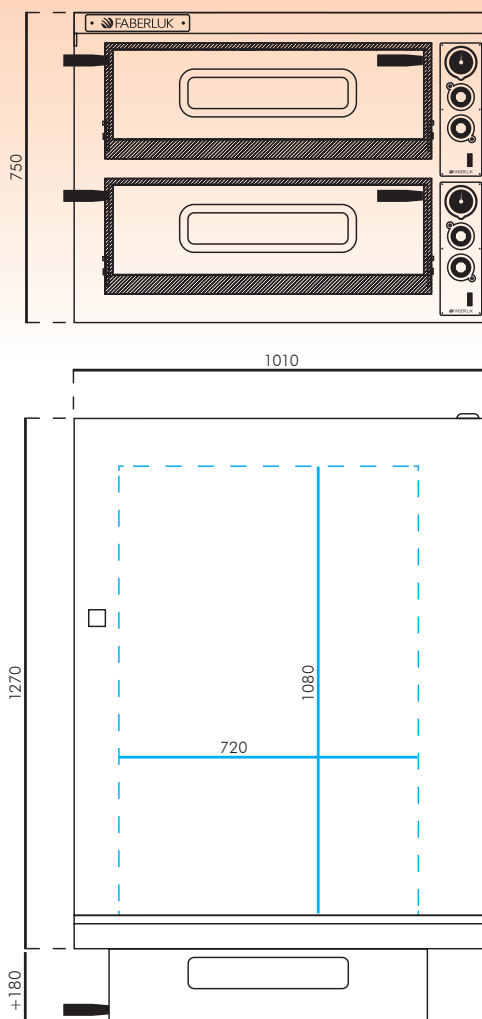
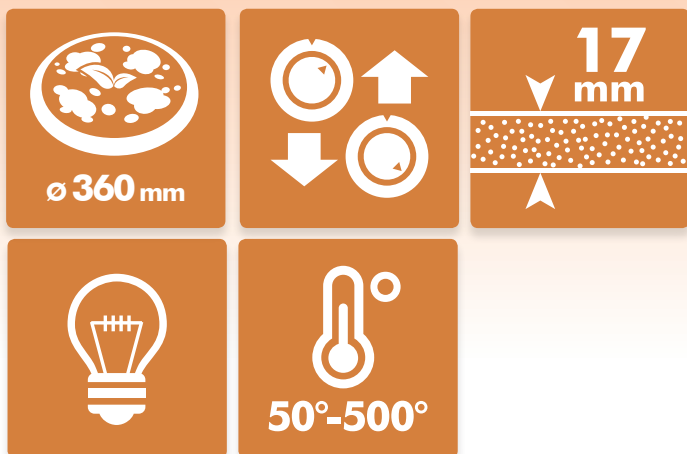


DIMENSIONI CAMERE  
CHAMBERS DIMENSIONS

l.720 x p.1080 x h.140 mm

SCHEDA TECNICA A PAGINA 109  
TECHNICAL SHEET ON PAGE 109





## DIMENSIONI/Measures

<b>VOLUME CON IMBALLO</b> Volume with packaging	l.1400 x p.1090 x h.920 mm
<b>DIMENSIONI ESTERNE</b> External dimensions	l.1010 x p.1270 x h.750 mm
<b>DIMENSIONI CAMERA</b> Chamber dimensions	l.720 x p.1080 x h.140 mm
<b>PESO NETTO</b> Net weight	190 Kg
<b>PESO LORDO</b> Gross weight	205 Kg
<b>SUPERFICIE TOTALE COTTURA</b> Total cooking surface	1,54 m <sup>2</sup>

## CARATTERISTICHE/Details

<b>CIELO/PLATEA INDIPENDENTI</b> Ceiling/bedplate controls	✓
<b>ILLUMINAZIONE ALOGENA</b> Halogen lighting	✓
<b>VETRO PANORAMICO SOSTITUIBILE</b> Replaceable panoramic glass	✓
<b>VALVOLA RILASCIO VAPORE</b> Steam release valve	✓
<b>PORTA BILANCIATA</b> Balanced door	✓
<b>CAMERE SOVRAPPONIBILI</b> Overlapping chambers	✓
<b>PIETRA REFRATTARIA REVERSIBILE</b> Reversible refractory stone	✓

## CAPACITÀ DI COTTURA/Cooking capacity

<b>TEGLIE 600x400</b> 600x400 trays	x4
<b>PIZZA Ø 36</b>	x12
<b>TEMPERATURE</b> Temperatures	50>500 °C

## IMPIANTO ELETTRICO/Electric system

<b>ALIMENTAZIONE</b> Electrical supply	400V 3P+N+T/ 50Hz
	230V 3P+T/ 50Hz
<b>POTENZA</b> Power consumption	18 kW
<b>RESISTENZE e POTENZA</b> Resistors and power consumption	12x - 1500 W
<b>CORRENTE NOMINALE</b> Nominal current	400V 3P+N+T 26 A
	230V 3P+T 45,2 A
<b>CAVO</b> Electric cable	400V 3P+N+T 5G6
	230V 3P+T 5G6