

PIZZA HOT N26L



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



17 mm
Platea in pietra refrattaria reversibile
Reversible refractory stone bedplate



Temperatura di utilizzo
Usage temperature



Ø 360 mm



600x400 mm



DIMENSIONI ESTERNE
EXTERNAL DIMENSIONS

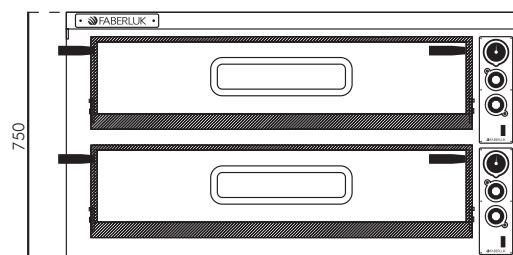
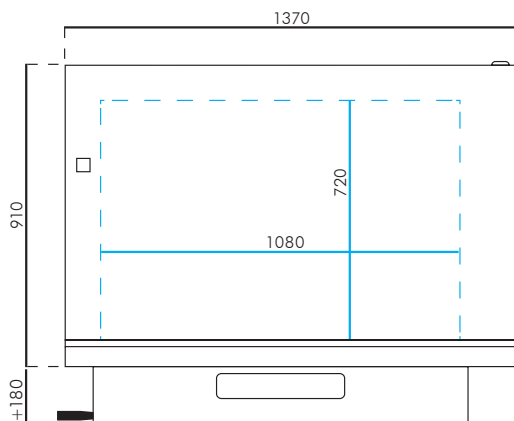
l. 1370 x p. 910 x h. 750 mm

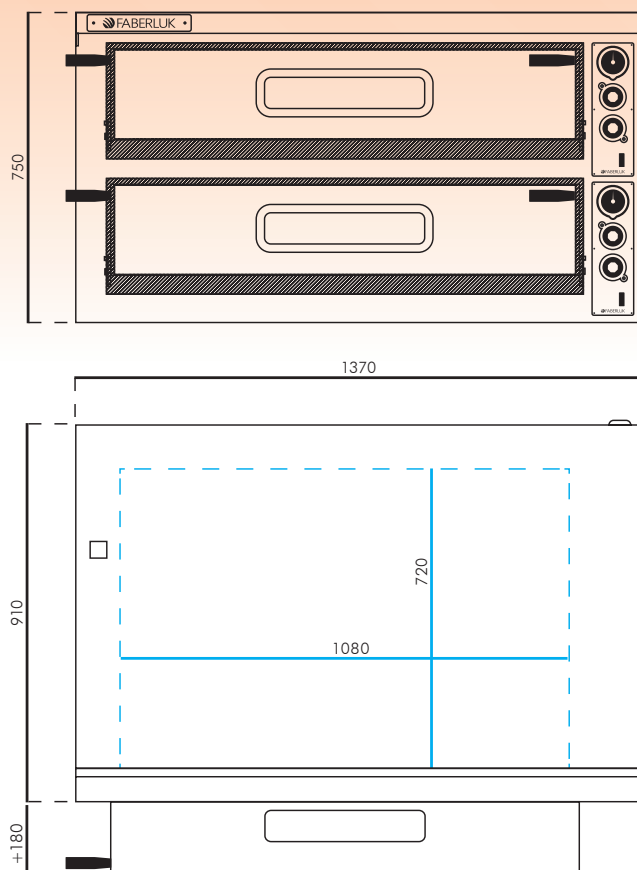
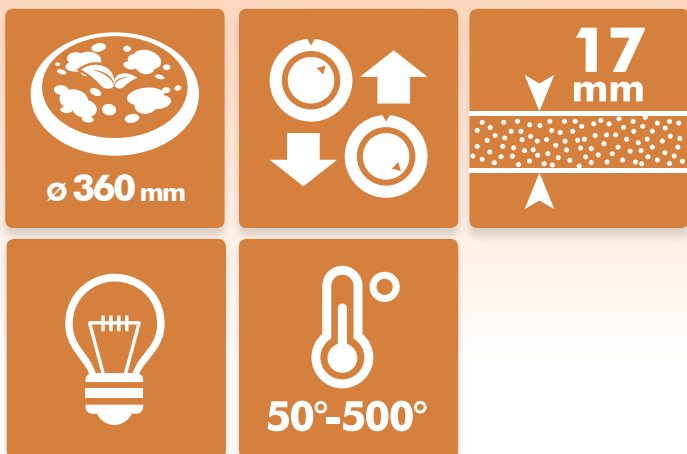


DIMENSIONI CAMERE
CHAMBERS DIMENSIONS

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

SCHEDA TECNICA A PAGINA 110
TECHNICAL SHEET ON PAGE 110





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1090 x p.1400 x h.920 mm
DIMENSIONI ESTERNE External dimensions	l.1370 x p.910 x h.750 mm
DIMENSIONI CAMERA Chamber dimensions	l.1080 x p.720 x h.140 mm
PESO NETTO Net weight	200 Kg
PESO LORDO Gross weight	215 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	1,54 m ²

CARATTERISTICHE/Details

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

CAPACITÀ DI COTTURA/Cooking capacity

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

IMPIANTO ELETTRICO/Electric system

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