

PIZZA HOT P29



Barriera termica
Thermal barrier



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



Doppio vetro panoramico
facilmente sostituibile
Easily replaceable
panoramic double glass



Valvola rilascio vapore
Steam release valve



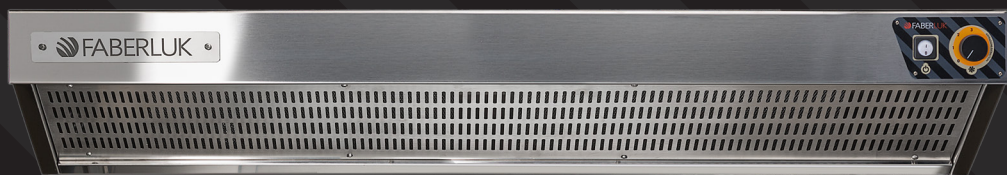
Porta bilanciata
Balanced door



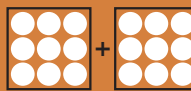
17 mm
Pietra refrattaria reversibile
Reversible refractory stone



50°-500°
Temperatura di utilizzo
Usage temperature



Ø 360 mm



600x400 mm



DIMENSIONI ESTERNE
EXTERNAL DIMENSIONS

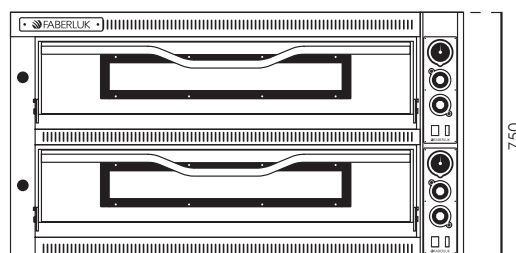
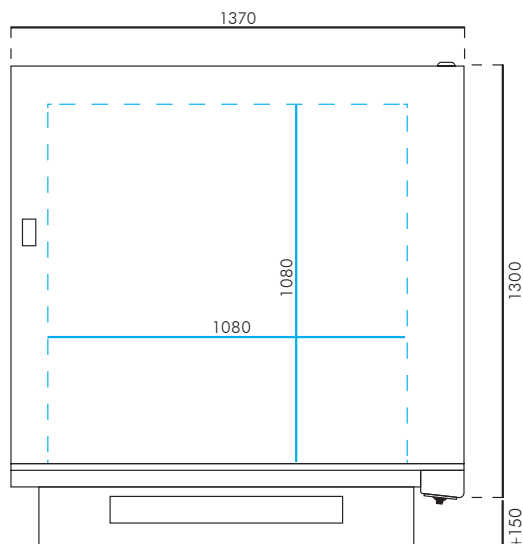
l.1370 x p.1300 x h.750 mm

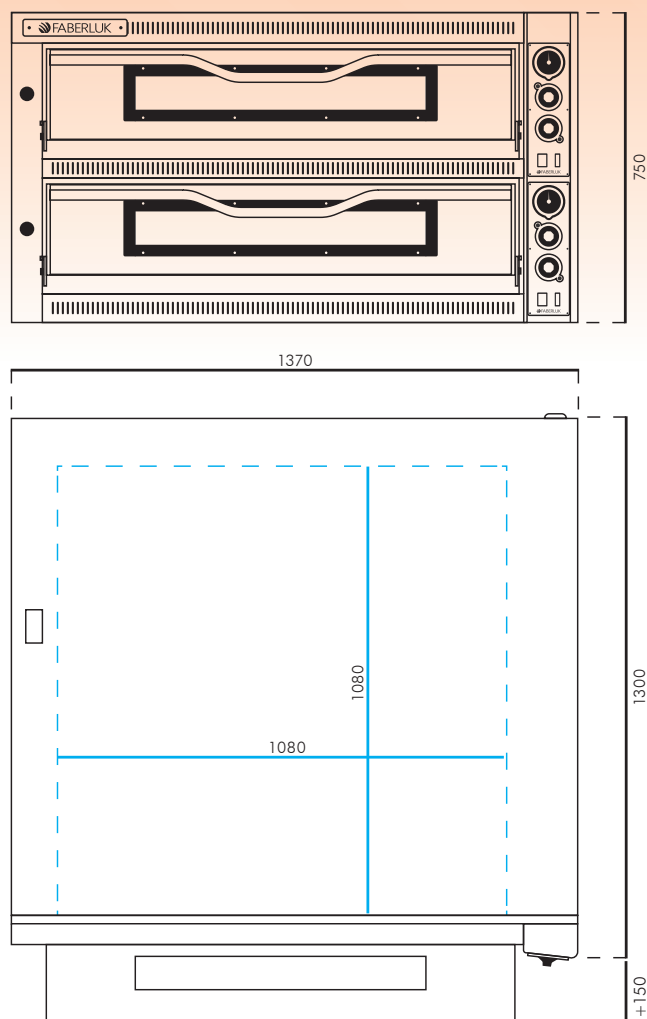
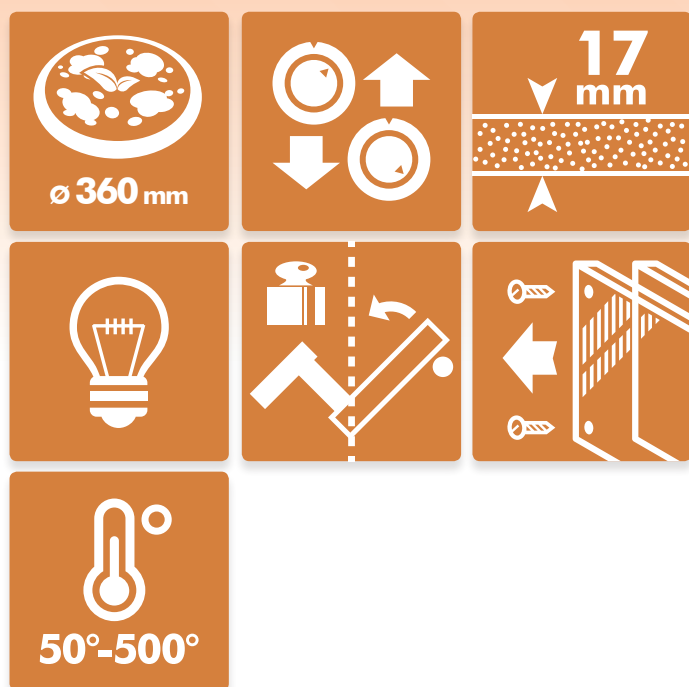


DIMENSIONI CAMERE
CHAMBERS DIMENSIONS

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

SCHEDA TECNICA A PAGINA 121
TECHNICAL SHEET ON PAGE 121





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1400 x p.1400 x h.920 mm
DIMENSIONI ESTERNE External dimensions	l.1370 x p.1300 x h.750 mm
DIMENSIONI CAMERA Chamber dimensions	l.1080 x p.1080 x h.140 mm
PESO NETTO Net weight	335 Kg
PESO LORDO Gross weight	355 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	2,32 m ²

CARATTERISTICHE/Details

BARRIERA TERMICA Thermal barrier	✓
CIELO/PLATEA INDIPENDENTI Ceiling/bedplate controls	✓
ILLUMINAZIONE ALOGENA Halogen lighting	✓
DOPPIO VETRO PANORAMICO FACILMENTE SOSTITUIBILE Easily replaceable panoramic double 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	x6
PIZZA Ø 36	x18
TEMPERATURE Temperatures	50>500 °C

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply		400V 3P+N+T/ 50Hz	
		230V 3P+T/ 50Hz	
POTENZA Power consumption		26,4 kW	
RESISTENZE e POTENZA Resistors and power consumption		12x - 2200 W	
CORRENTE NOMINALE Nominal current	400V 3P+N+T	38,1 A	
	230V 3P+T	66,3 A	
CAVO Electric cable	400V 3P+N+T	5G10	
	230V 3P+T	5G10	