

PIZZA HOT A14



Cielo/platea indipendenti
Ceiling/bedplate controls



14 mm
Platea in pietra refrattaria
Refractory stone bedplate







Camere sovrapponibili
Overlapping chambers

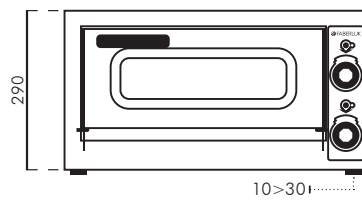
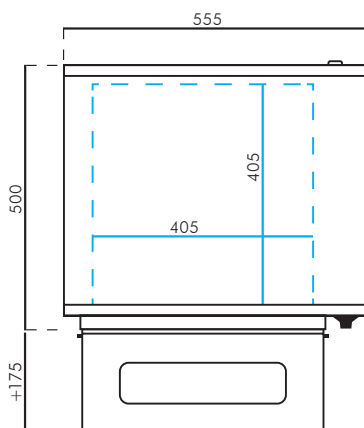


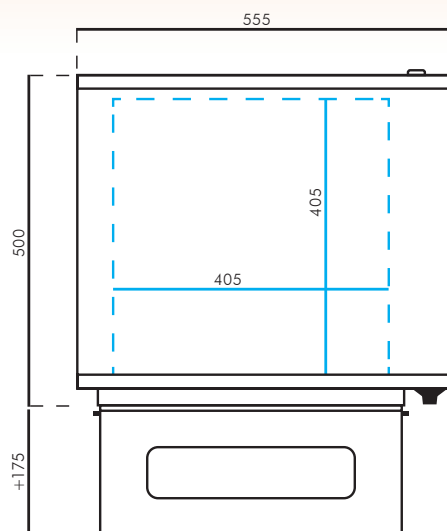
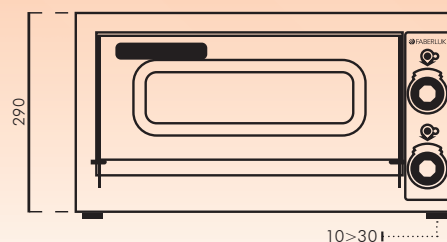
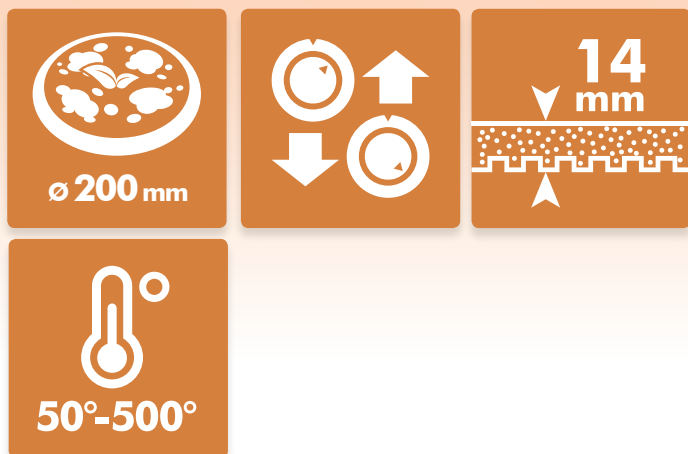
50°-500°
Temperatura di utilizzo
Usage temperature



 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

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.290 mm
DIMENSIONI CAMERA Chamber dimensions	l.405 x p.405 x h.110 mm
PESO NETTO Net weight	26 Kg
PESO LORDO Gross weight	32 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	1600 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	x4
TEMPERATURE Temperatures	50 > 500 °C

IMPIANTO ELETTRICO/Electric system

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