

PIZZA HOT GAS 14



Barriera termica
Thermal barrier



x5 Bruciatori
x5 Burners



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



Doppio vetro panoramico
facilmente sostituibile
Easily replaceable
panoramic double glass



Porta bilanciata
Balanced door



Camere sovrapponibili
Overlapping chambers









25 mm
Platea in pietra
refrattaria alveolare
Alveolar refractory
stone bedplate

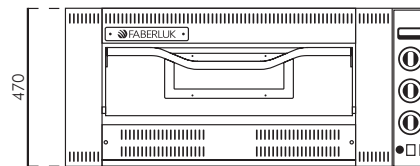
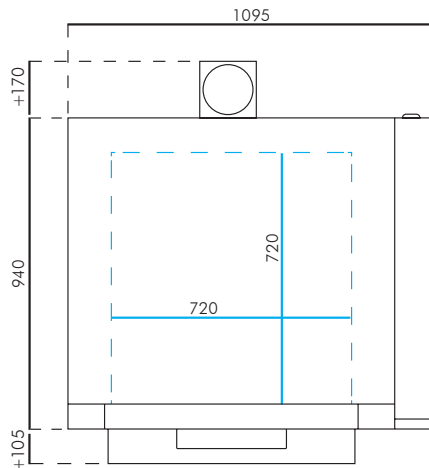


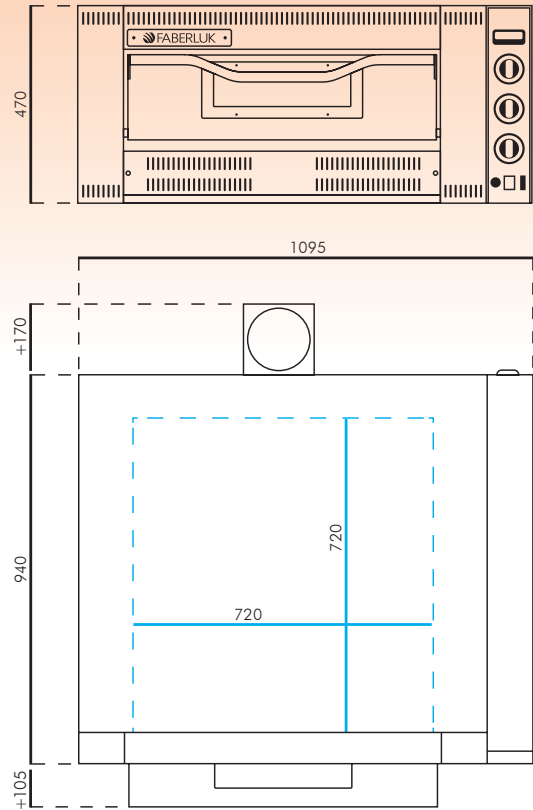
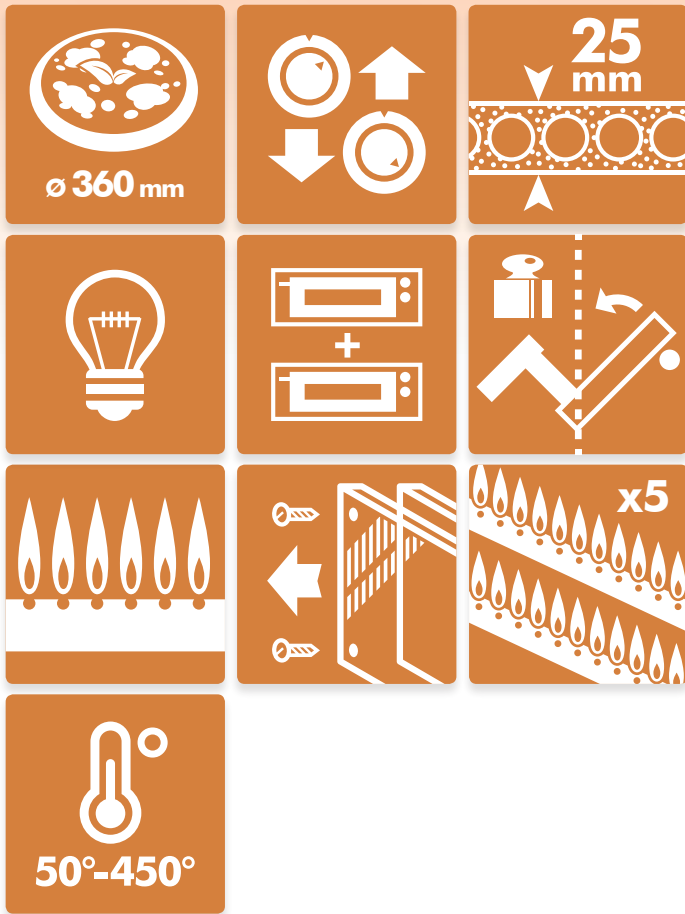
Temperatura di utilizzo
Usage temperature
50°-450°



SCHEDA TECNICA A PAGINA 124
TECHNICAL SHEET ON PAGE 124

			DIMENSIONI ESTERNE EXTERNAL DIMENSIONS
Ø 360 mm			1.1095 x p.940 x h.470 mm
			DIMENSIONI CAMERA CHAMBER DIMENSIONS
600x400 mm			1.720 x p.720 x h.155 mm





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1180 x p.1080 x h.650 mm
DIMENSIONI ESTERNE External dimensions	l.1095 x p.940 x h.470 mm
DIMENSIONI CAMERA Chamber dimensions	l.720 x p.720 x h.150 mm
PESO NETTO Net weight	135 Kg
PESO LORDO Gross weight	145 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	0,51 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	✓
PORTA BILANCIATA Balanced door	✓
CAMERE SOVRAPPONIBILI Overlapping chambers	✓
PLATEA IN PIETRA REFRATTARIA ALVEOLARE Alveolar refractory stone bedplate	✓

CAPACITÀ DI COTTURA/Cooking capacity

TEGLIE 600x400 600x400 trays	x1
PIZZA Ø 36	x4
TEMPERATURE Temperatures	50>450 °C

IMPIANTO GAS ED ELETTRICO/Gas and electric system

ALIMENTAZIONE GAS Gas supply	METANO Methane GPL LPG
BRUCIATORI Burners	x5
PORTATA TERMICA Heat supply	17 kW
ALIMENTAZIONE ELETTRICA Electrical supply	230V P+N+T/50 Hz
ASSORBIMENTO ELETTRICO Power consumption	0,2 kW
CAVO Electric cable	3G1,5