

PIZZA HOT N19



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



Camere sovrapponibili
Overlapping chambers



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

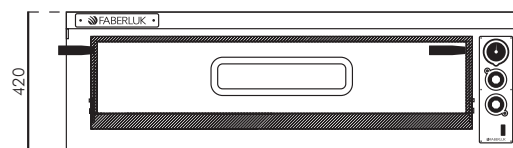
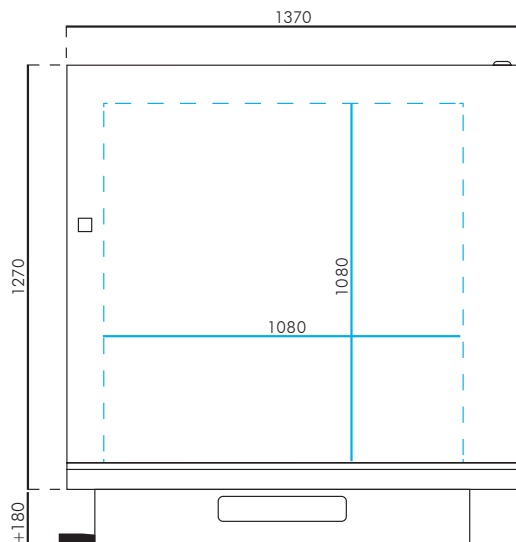
l.1370 x p.1270 x h.420 mm

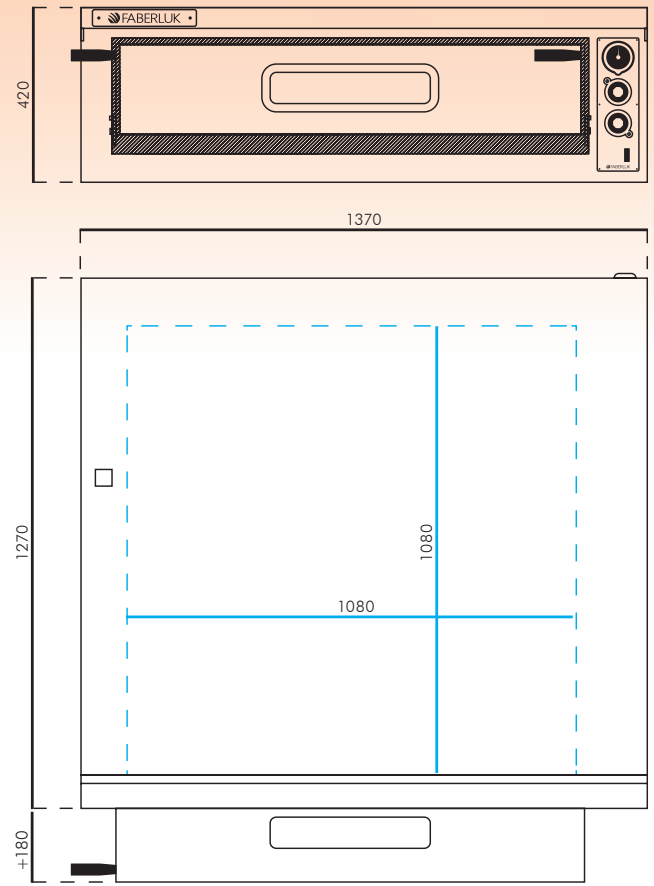
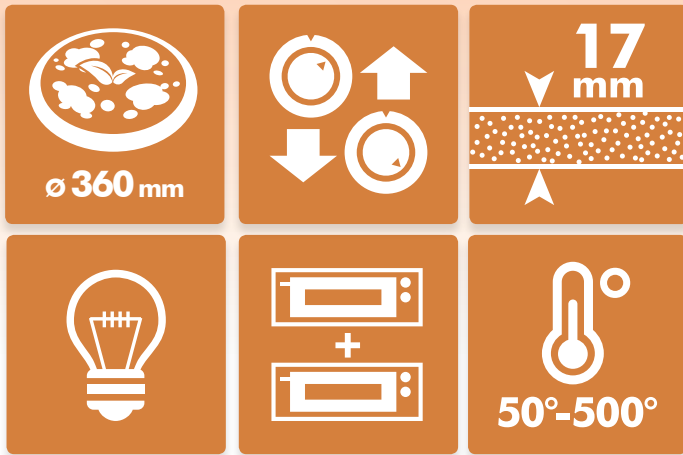


DIMENSIONI CAMERA
CHAMBER DIMENSIONS

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

SCHEDA TECNICA A PAGINA 107
TECHNICAL SHEET ON PAGE 107





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1400 x p.1400 x h.580 mm
DIMENSIONI ESTERNE External dimensions	l.1370 x p.1270 x h.420 mm
DIMENSIONI CAMERA Chamber dimensions	l.1080 x p.1080 x h.140 mm
PESO NETTO Net weight	175 Kg
PESO LORDO Gross weight	195 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	1,16 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	x3
PIZZA Ø 36	x9
TEMPERATURE Temperatures	50>500 °C

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	400V 3P+N+T/ 50Hz
	230V 3P+T/ 50Hz
POTENZA Power consumption	13,2 kW
RESISTENZE e POTENZA Resistors and power consumption	6x - 2200 W
CORRENTE NOMINALE Nominal current	400V 3P+N+T 19 A
	230V 3P+T 33,1 A
CAVO Electric cable	400V 3P+N+T 5G4
	230V 3P+T 5G4