

PIZZA HOT N24



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



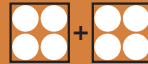
17 mm
Platea in pietra refrattaria reversibile
Reversible refractory stone bedplate



50°-500°
Temperatura di utilizzo
Usage temperature



Ø 360 mm



600x400 mm



DIMENSIONI ESTERNE
EXTERNAL DIMENSIONS

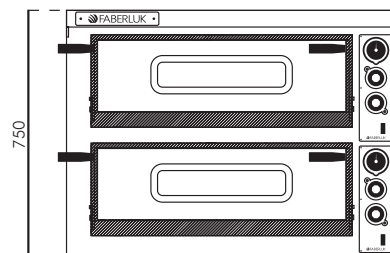
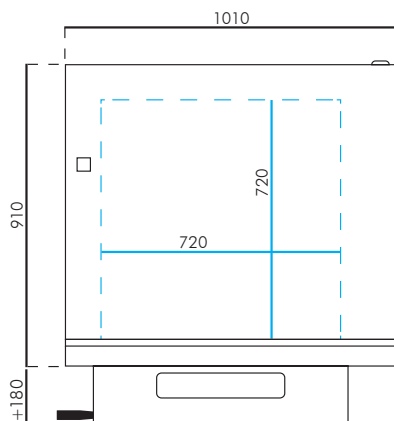
l.1010 x p.910 x h.750 mm

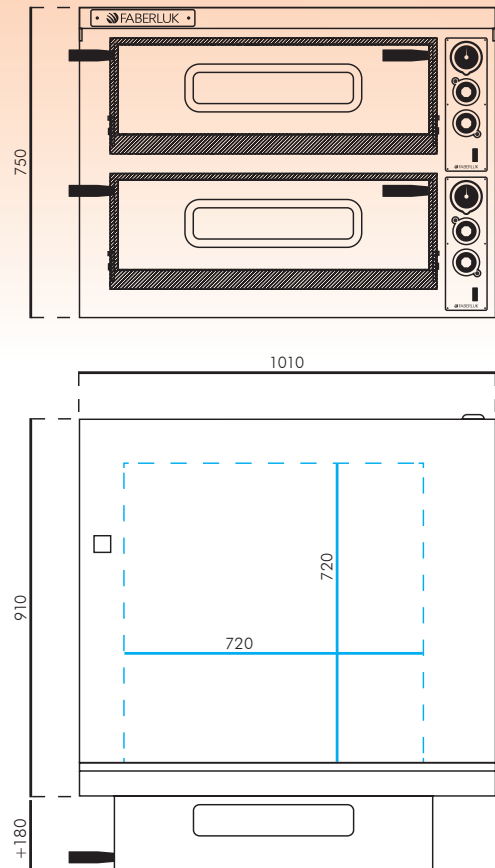
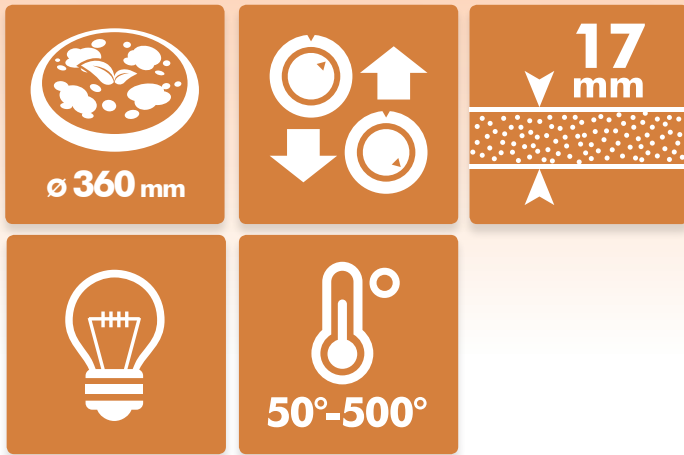


DIMENSIONI CAMERE
CHAMBERS DIMENSIONS

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

SCHEDA TECNICA A PAGINA 108
TECHNICAL SHEET ON PAGE 108




DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1090 x p.1040 x h.920 mm
DIMENSIONI ESTERNE External dimensions	l.1010 x p.910 x h.750 mm
DIMENSIONI CAMERA Chamber dimensions	l.720 x p.720 x h.140 mm
PESO NETTO Net weight	135 Kg
PESO LORDO Gross weight	145 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	1,02 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	x2
PIZZA Ø 36	x8
TEMPERATURE Temperatures	50>500 °C

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	400V 3P+N+T/ 50Hz
	230V 3P+T/ 50Hz
POTENZA Power consumption	12 kW
RESISTENZE e POTENZA Resistors and power consumption	12x - 1000 W
CORRENTE NOMINALE Nominal current	400V 3P+N+T 17,3 A
	230V 3P+T 30,1 A
CAVO Electric cable	400V 3P+N+T 5G4
	230V 3P+T 5G4