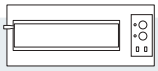


OPTIMIZED FOR

1 baking tray 40x60cm
1 teglia del formato 40x60cm









			BASIC 1/50 2T	BASIC 1/50 VETRO 2T
MECHANICAL MECCANICO	Ø45			
CHAMBERS CAMERE		n°	1	1
PIZZE PIZZE n°		n°		
TRAYS 40X60 TEGLIE 40X60		n°		
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO		°C	50 - 450	50 - 450
POWER I POTENZA		kW	4,0	4,0
TOP		W	2000x1	2000x1
BOTTOM		W	2000x1	2000x1
POWER SUPPLY ALIMENTAZIONE		volt	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE		Amp x phase	17,4	17,4
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE		Amp x phase	8,7	8,7
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H	cm	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H	cm	91,5 69,0 36,0	91,5 69,0 36,0
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H	cm	97,0 77,0 48,0	97,0 77,0 48,0
NET WEIGHT I PESO NETTO		kg	48,0	48,0
GROSS WEIGHT I PESO LORDO		kg	56,0	56,0
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			o	o
INTERNAL LIGHT LUCE INTERNA			–	o
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•

• **As standard** I Di serie o **Optional** I Optional