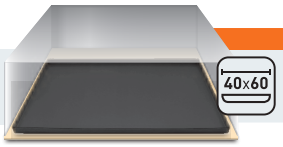
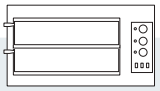
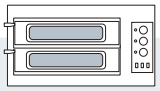
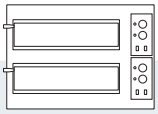


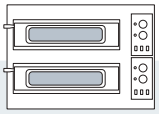
OPTIMIZED FOR

1 baking tray 40x60cm
1 teglia del formato 40x60cm









MECHANICAL MECCANICO			BASIC 2/50 3T	BASIC 2/50 VETRO 3T	BASIC 2/50 4T	BASIC 2/50 VETRO 4T
CHAMBERS CAMERE		n°	2	2	2	2
PIZZE PIZZE		n°	+	+	+	+
TRAYS 40X60 TEGLIE 40X60		n°	+	+	+	+
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO		°C	50 - 450	50 - 450	50 - 450	50 - 450
POWER I POTENZA		kW	6,0	6,0	8,0	8,0
TOP		W	2000x2	2000x2	2000x2	2000x2
BOTTOM		W	2000x1	2000x1	2000x2	2000x2
POWER SUPPLY ALIMENTAZIONE		volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE		Amp x phase	26,1	26,1	34,8	34,8
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE		Amp x phase	8,7	8,7	17,4	17,4
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H	cm	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H	cm	91,5 69,0 53,0	91,5 69,0 53,0	91,5 69,0 62,5	91,5 69,0 62,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H	cm	97,0 77,0 65,0	97,0 77,0 65,0	97,0 77,0 75,0	97,0 77,0 75,0
NET WEIGHT I PESO NETTO		kg	71,0	71,0	76,0	76,0
GROSS WEIGHT I PESO LORDO		kg	80,0	80,0	85,0	85,0
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
INTERNAL LIGHT LUCE INTERNA			–	o	–	o
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•

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