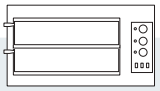
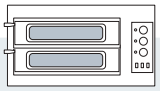
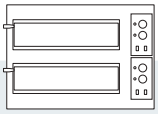


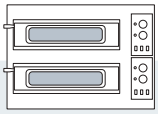
OPTIMIZED FOR

1 baking tray 40x60cm
1 teglia del formato 40x60cm









		BASIC 2/50 3T	BASIC 2/50 VETRO 3T	BASIC 2/50 4T	BASIC 2/50 VETRO 4T
MECHANICAL MECCANICO	Ø45				
CHAMBERS CAMERE	n°	2	2	2	2
PIZZE PIZZE n°	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	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	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	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