



MECHANICAL MECCANICO	Ø45		**BASIC 2/50 PLUS**
CHAMBERS CAMERE		n°	2
PIZZE PIZZE n°		n°	+
RAILS FOR GASTRONORM-GN PANS GUIDE PER TEGLIE GASTRONORM-GN			•
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO		°C	50 - 450
POWER I POTENZA		kW	8,0
TOP		W	2000x2
BOTTOM		W	2000x2
POWER SUPPLY ALIMENTAZIONE		volt	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE		Amp x phase	34,8
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE		Amp x phase	17,4
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H	cm	**54,0** **50,0** **14,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H	cm	85,0 68,0 63,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H	cm	97,0 77,0 75,0
NET WEIGHT I PESO NETTO		kg	87,0
GROSS WEIGHT I PESO LORDO		kg	96,0
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			○
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA			•

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

OPTIMIZED FOR

Rails for Gastronorm-GN pans
Guide per teglie Gastronorm-GN



Integrated heat recirculation system in the cooking chamber

Sistema integrato di recupero di calore in camera di cottura

Integriertes Wärmerückgewinnungssystem im Backraum

Système de récupération de chaleur intégré dans la chambre de cuisson

Sistema de recuperación de calor integrado en la cámara de cocción

Встроенная система рециркуляции тепла в камере