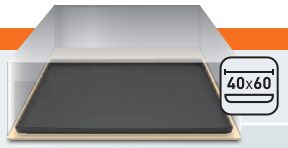
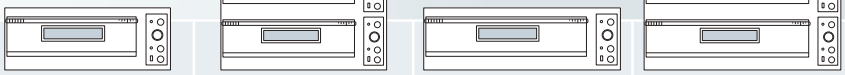
OPTIMIZED FOR



1 baking tray 40x60cm
1 teglia del formato 40x60cm



MECHANICAL MECCANICO		BASIC XL 2L	BASIC XL 22L	BASIC XL 3L	BASIC XL 33L
CHAMBERS CAMERE	n°	1	2	1	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	5,0	10,0	6,0	12,0
TOP	W	2500x1	2500x2	3000x1	3000x2
BOTTOM	W	2500x1	2500x2	3000x1	3000x2
POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	21,7	43,5	26,1	52,2
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	10,9	21,7	13,0	26,1
INTERNAL DIMENSIONS DIMENSIONI INTERNE	cm	**82,0** **41,0** **14,0**	**82,0** **41,0** **14,0**	**108,0** **41,0** **14,0**	**108,0** **41,0** **14,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	cm	110,0 60,0 41,5	110,0 60,0 74,5	130,5 60,0 41,5	130,5 60,0 74,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	cm	115,0 72,0 57,0	115,0 72,0 90,0	137,0 69,0 57,0	137,0 69,0 90,0
NET WEIGHT I PESO NETTO	kg	59,0	106,0	72,1	124,9
GROSS WEIGHT I PESO LORDO	kg	66,0	119,0	82,0	136,0
DIGITAL VERSION VERSIONE DIGITALE		o	o	o	o
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
INTERNAL LIGHT LUCE INTERNA		•	•	•	•
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
OPTIONAL REFRACTORY STONE PIETRA REFRATTARIA OPZIONALE		o	o	o	o

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