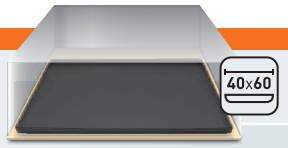
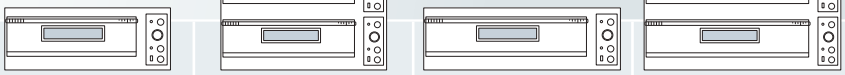
OPTIMIZED FOR



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°				
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	W D H 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	W D H 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	W D H 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