

OPTIMIZED FOR

Baking tray 40x60cm
Teglia del formato 40x60cm



H27

			TRAYS 4 ALTO	TRAYS 4 ALTO GLASS	TRAYS 6 ALTO	TRAYS 6 ALTO GLASS
MECHANICAL MECCANICO		Ø40 / Ø35				
CHAMBERS CAMERE			1	1	1	1
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	6,9	6,9	10,2	10,2
TOP		W	1150x3	1150x3	1700x3	1700x3
BOTTOM		W	1150x3	1150x3	1700x3	1700x3
POWER SUPPLY ALIMENTAZIONE		volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE		Amp x phase	30,0	30,0	44,3	44,3
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE		Amp x phase	10,0	10,0	14,8	14,8
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H	cm	**82,0** **84,0** **27,0**	**82,0** **84,0** **27,0**	**82,0** **108,0** **27,0**	**82,0** **108,0** **27,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H	cm	110,0 108,0 51,0	110,0 108,0 51,0	110,0 132,0 51,0	110,0 132,0 51,0
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H	cm	115,0 115,0 66,5	115,0 115,0 66,5	118,0 142,0 66,5	118,0 142,0 66,5
NET WEIGHT I PESO NETTO		kg	108,0	108,0	133,0	133,0
GROSS WEIGHT I PESO LORDO		kg	124,0	124,0	155,0	155,0
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
STEAM GENERATOR VAPORIERA			o	o	o	o

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