



OPTIMIZED FOR

Baking tray 40x60cm
Teglia del formato 40x60cm



		TRAYS 6L		TRAYS 66L		TRAYS 9		TRAYS 99	
(M) MECHANICAL MECCANICO									
CHAMBERS CAMERE	n°	1		2		1		2	
PIZZE PIZZE	n°	4		8		9		18	
TRAYS 40X60 TEGLIE 40X60	n°	2		4		3		6	
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450		50 - 450		50 - 450		50 - 450	
POWER POTENZA	kW	10,2		20,4		15,3		30,6	
TOP	W	1700x3		1700x6		2550x3		2550x6	
BOTTOM	W	1700x3		1700x6		2550x3		2550x6	
POWER SUPPLY ALIMENTAZIONE	volt	230 - 400		230 - 400		230 - 400		230 - 400	
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	44,3		88,7		66,5		133,0	
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	14,8		29,6		22,2		44,3	
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W	123,0		123,0		123,0		123,0	
	D	84,0		84,0		108,0		108,0	
	H	17,5		17,5		17,5		17,5	
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W	150,0		150,0		150,0		150,0	
	D	108,0		108,0		132,0		132,0	
	H	41,5		74,5		41,5		74,5	
PACKING DIMENSIONS DIMENSIONI IMBALLO	W	154,0		154,0		158,0		158,0	
	D	114,0		114,0		142,0		142,0	
	H	57,0		90,0		57,0		90,0	
NET WEIGHT PESO NETTO	kg	127,0		225,0		178,0		307,0	
GROSS WEIGHT PESO LORDO	kg	144,0		247,0		207,0		340,0	
DIGITAL VERSION VERSIONE DIGITALE		○		○		○		○	
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		○		○		○		○	
INTERNAL LIGHT LUCE INTERNA		●		●		●		●	
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		●		●		●		●	
OPTIONAL REFRACTORY STONE PIETRA REFRATTARIA OPZIONALE		○		○		○		○	
STEAM GENERATOR VAPORIERA		○		—		○		—	

● As standard | Di serie ○ Optional | Opzionale