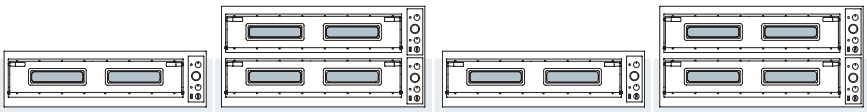


OPTIMIZED FOR

Baking tray 40x60cm
Teglia del formato 40x60cm





		TRAYS 6L	TRAYS 66L	TRAYS 9	TRAYS 99
MECHANICAL MECCANICO					
CHAMBERS CAMERE	n°	1	2	1	2
PIZZE PIZZE	n°	Ø40		Ø35	
TRAYS 40X60 TEGLIE 40X60	n°				
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
POWER I 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	cm	**123,0** **84,0** **17,5**	**123,0** **84,0** **17,5**	**123,0** **108,0** **17,5**	**123,0** **108,0** **17,5**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	cm	150,0 108,0 41,5	150,0 108,0 74,5	150,0 132,0 41,5	150,0 132,0 74,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	cm	154,0 114,0 57,0	154,0 114,0 90,0	158,0 142,0 57,0	158,0 142,0 90,0
NET WEIGHT I PESO NETTO	kg	127,0	225,0	178,0	307,0
GROSS WEIGHT I PESO LORDO	kg	144,0	247,0	207,0	340,0
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	–

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