ELECTRIC CONVEYOR OVENS

			TUNNEL C 40	TUNNEL C 50	TUNNEL C 65	TUNNEL C 80
DIGITAL DIGITALE	Ø32					
CHAMBERS CAMERE		n°	1	1	1	1
PIZZE/HOUR PIZZE/ORA		n°	26	43	103	120
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO		°C	0 - 350	0 - 350	0 - 350	0 - 350
POWER I POTENZA		kW	7,8	14,2	18,4	24,4
		BTU/hr	26500	48500	63000	83000
		kcal/h	6700	12200	15800	21000
TOP		W	1500x2	2800x2	3600x2	6000x2
BOTTOM		W	2200x2	4100x2	5400x2	6000x2
POWER SUPPLY ALIMENTAZIONE		volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE		Amp x phase	33,9	61,7	75,7	106,1
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE		Amp x phase	11,3	20,6	25,2	35,4
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H	cm	**40,0** **54,0** **10,0**	**50,0** **75,0** **10,0**	**65,0** **100,0** **10,0**	**80,0** **110,0** **10,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H	cm	136,5 100,5 46,5	190,0 122,0 51,5	219,0 139,0 57,5	237,0 158,0 61,5
EXTERNAL DIMENSIONS WITH STAND DIMENSIONI ESTERNE CON SUPPORTO	W D H	cm	136,5 100,5 110,0	190,0 122,0 105,0	219,0 139,0 111,0	237,0 158,0 115,0
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H	cm	147,5 111,5 73,0	203,5 143,5 76,0	226,5 148,5 85,5	251,5 183,0 91,5
NET WEIGHT I PESO NETTO		kg	101,0	255,0	284,0	411,0
GROSS WEIGHT I PESO LORDO		kg	163,0	318,0	367,0	480,0
STAND SUPPORTO			○	•	•	•
VENTILATED CHAMBER CAMERA VENTILATA			•	•	•	•

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