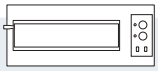



**OPTIMIZED FOR**

**1 baking tray 40x60cm**
1 teglia del formato 40x60cm









| | | | BASIC 1/50 2T | BASIC 1/50 VETRO 2T |
|---|---|---|---|---|
| **MECHANICAL** MECCANICO | Ø45 | | | |
| **CHAMBERS** CAMERE | | n° | 1 | 1 |
| **PIZZE** PIZZE n° | | n° | | |
| **TRAYS 40X60** TEGLIE 40X60 | | n° | | |
| **WORKING TEMPERATURE** TEMPERATURA D'ESERCIZIO | | °C | 50 - 450 | 50 - 450 |
| **POWER** I POTENZA | | kW | 4,0 | 4,0 |
| **TOP** | | W | 2000x1 | 2000x1 |
| **BOTTOM** | | W | 2000x1 | 2000x1 |
| **POWER SUPPLY** ALIMENTAZIONE | | volt | 230 - 400 | 230 - 400 |
| **ELECTRICAL ABSORPTION SINGLE PHASE** ASSORBIMENTO MONOFASE | | Amp x phase | 17,4 | 17,4 |
| **ELECTRICAL ABSORPTION THREE PHASE** ASSORBIMENTO TRIFASE | | Amp x phase | 8,7 | 8,7 |
| **INTERNAL DIMENSIONS** DIMENSIONI INTERNE | W<br>D<br>H | cm | **62,0**<br>**50,0**<br>**12,0** | **62,0**<br>**50,0**<br>**12,0** |
| **EXTERNAL DIMENSIONS** DIMENSIONI ESTERNE | W<br>D<br>H | cm | 91,5<br>69,0<br>36,0 | 91,5<br>69,0<br>36,0 |
| **PACKING DIMENSIONS** DIMENSIONI IMBALLO | W<br>D<br>H | cm | 97,0<br>77,0<br>48,0 | 97,0<br>77,0<br>48,0 |
| **NET WEIGHT** I PESO NETTO | | kg | 48,0 | 48,0 |
| **GROSS WEIGHT** I PESO LORDO | | kg | 56,0 | 56,0 |
| **12V TRANSFORMER AND LAMP HOLDER** TRASFORMATORE 12V E PORTALAMPADA | | | o | o |
| **INTERNAL LIGHT** LUCE INTERNA | | | – | o |
| **REFRACTORY STONE HOB** PIANO DI COTTURA IN PIETRA REFRATTARIA | | | • | • |

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