





OPTIMIZED FOR

Baking tray 40x60cm
Teglia del formato 40x60cm

H14

Ø40

MECHANICAL MECCANICO		TINY 1	TINY 2	TINY PRO 1	TINY PRO 2
CHAMBERS CAMERE	n°	1	2	1	2
PIZZE PIZZE n°	n°	⊙	⊙ + ⊙	⊙	⊙ + ⊙
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
POWER I POTENZA	kW	3,1	6,2	3,1	6,2
TOP	W	1900x1	1900x2	1900x1	1900x2
BOTTOM	W	1200x1	1200x2	1200x1	1200x2
POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	13,5	27,0	13,5	27,0
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	6,7	13,5	6,7	13,5
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm	**62,0**	**62,0**	**62,0**	**62,0**
	D	**42,0**	**42,0**	**42,0**	**42,0**
	H	**14,0**	**14,0**	**14,0**	**14,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm	96,5	96,5	96,5	96,5
	D	62,5	62,5	62,5	62,5
	H	38,0	68,0	38,0	68,0
PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm	97,0	97,0	97,0	97,0
	D	77,0	77,0	77,0	77,0
	H	49,5	79,5	49,5	79,5
NET WEIGHT I PESO NETTO	kg	49,0	86,0	49,0	86,0
GROSS WEIGHT I PESO LORDO	kg	60,0	98,0	60,0	98,0
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•

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