

PIZZA HOT N16L



Cielo/platea indipendenti
Ceiling/bedplate controls



Illuminazione alogena
Halogen lighting



Camere sovrapponibili
Overlapping chambers









17 mm
Platea in pietra refrattaria reversibile
Reversible refractory stone bedplate

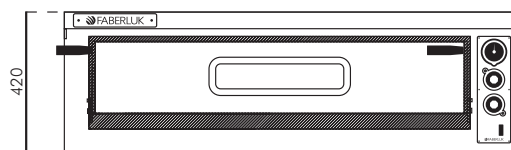
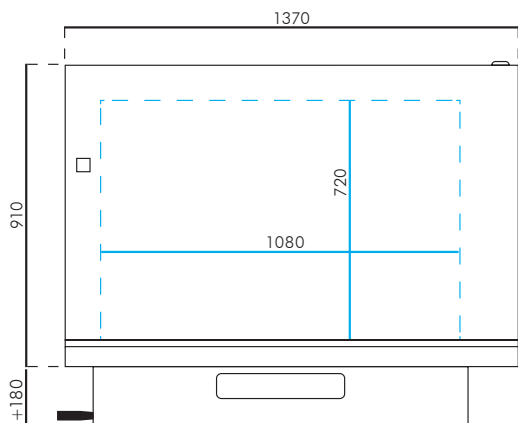


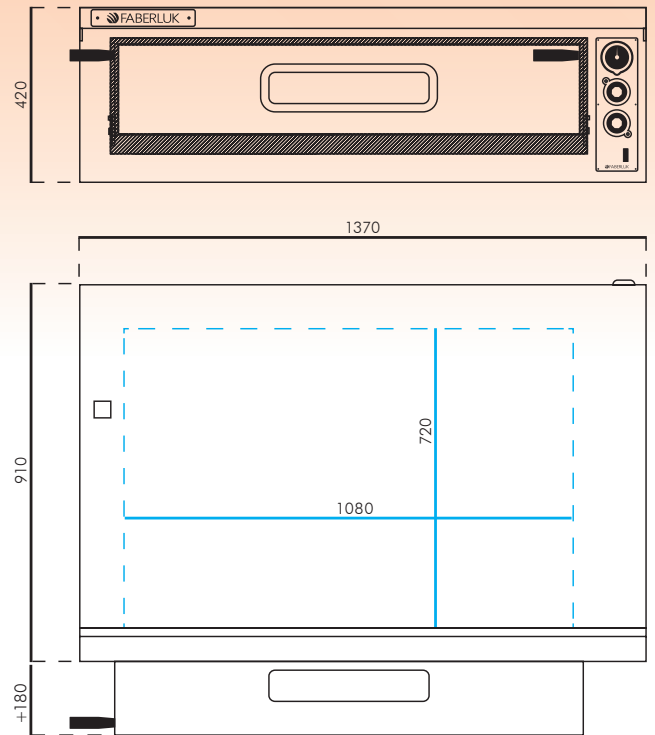
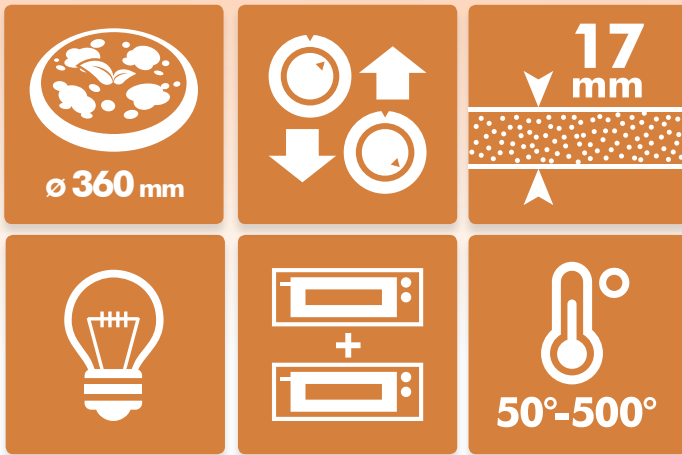
Temperatura di utilizzo
Usage temperature



			DIMENSIONI ESTERNE EXTERNAL DIMENSIONS
Ø 360 mm			I.1370 x p.910 x h.420 mm
			DIMENSIONI CAMERA CHAMBER DIMENSIONS
600x400 mm			I.1080 x p.720 x h.140 mm

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DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	l.1090 x p.1400 x h.580 mm
DIMENSIONI ESTERNE External dimensions	l.1370 x p.910 x h.420 mm
DIMENSIONI CAMERA Chamber dimensions	l.1080 x p.720 x h.140 mm
PESO NETTO Net weight	135 Kg
PESO LORDO Gross weight	150 Kg
SUPERFICIE TOTALE COTTURA Total cooking surface	0,77 m ²

CARATTERISTICHE/Details

CIELO/PLATEA INDIPENDENTI Ceiling/bedplate controls	✓
ILLUMINAZIONE ALOGENA Halogen lighting	✓
VETRO PANORAMICO SOSTITUIBILE Replaceable panoramic glass	✓
VALVOLA RILASCIO VAPORE Steam release valve	✓
PORTA BILANCIATA Balanced door	✓
CAMERE SOVRAPPONIBILI Overlapping chambers	✓
PIETRA REFRATTARIA REVERSIBILE Reversible refractory stone	✓

CAPACITÀ DI COTTURA/Cooking capacity

TEGLIE 600x400 600x400 trays	x2
PIZZA Ø 36	x6
TEMPERATURE Temperatures	50>500 °C

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	400V 3P+N+T/ 50Hz	
	230V 3P+T/ 50Hz	
POTENZA Power consumption	9 kW	
RESISTENZE e POTENZA Resistors and power consumption	6x - 1500 W	
CORRENTE NOMINALE Nominal current	400V 3P+N+T	13 A
	230V 3P+T	22,6 A
CAVO Electric cable	400V 3P+N+T	5G4
	230V 3P+T	5G4