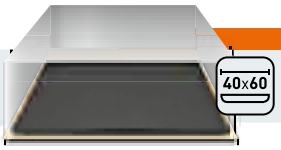

OPTIMIZED FOR

1 baking tray 40x60cm
1 teglia del formato 40x60cm

MECHANICAL MECCANICO		BASIC 2/50 3T	BASIC 2/50 VETRO 3T	BASIC 2/50 4T	BASIC 2/50 VETRO 4T
CHAMBERS CAMERE	n°	2	2	2	2
PIZZE PIZZE n°	n°	+	+	+	+
TRAYS 40X60 TEGLIE 40X60	n°	+	+	+	+
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	45 - 450	45 - 450	45 - 450	45 - 450
POWER | POTENZA	kW	6,0	6,0	8,0	8,0
TOP	W	2000x2	2000x2	2000x2	2000x2
BOTTOM	W	2000x1	2000x1	2000x2	2000x2
POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	26,1	26,1	34,8	34,8
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	8,7	8,7	17,4	17,4
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W D H cm	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**	**62,0** **50,0** **12,0**
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W D H cm	91,5 69,0 53,0	91,5 69,0 53,0	91,5 69,0 62,5	91,5 69,0 62,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	W D H cm	97,0 77,0 65,0	97,0 77,0 65,0	97,0 77,0 75,0	97,0 77,0 75,0
NET WEIGHT | PESO NETTO	kg	71,0	71,0	76,0	76,0
GROSS WEIGHT | PESO LORDO	kg	80,0	80,0	85,0	85,0
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		○	○	○	○
INTERNAL LIGHT LUCE INTERNA		–	○	–	○
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●	●	●

● **As standard** | Di serie ○ **Optional** | Optional