

FORNO A GAS PER PIZZA





GAS PIZZA OVEN
FOUR À GAZ POUR PIZZA



modello

G



DATI TECNICI TECHNICAL DATA • DONNEES TECHNIQUES				
MODELLO		G 4		G 6
<ul style="list-style-type: none"> Misure interne camera Inner dimensions Mésures intérieures 		mm	A 610 B 640 C 150	A 610 B 940 C 150
<ul style="list-style-type: none"> Misure esterne Outside dimensions Mésures extérieures 		mm	A 960 B 935 C 520	A 960 B 1235 C 520
<ul style="list-style-type: none"> Assorbimento Absorbtion Absorbtion 		kcal.h	8.500	9.900
<ul style="list-style-type: none"> Peso netto Net weight Poids net 		kg	140	170
<ul style="list-style-type: none"> Dimensione supporti Supports dimensions Dimensions supports 		mm	A 960 B 935 C 850	A 960 B 1235 C 850
<ul style="list-style-type: none"> Dimensioni imballo Package dimensions Dimension emballage 		mm	A 985 B 985 C 670	A 985 B 1285 C 670



pedistallo disponibile per tutti i modelli G
floor-stand available for all models G
support disponible pour tous les mod les G



Camera di cottura in lamiera alluminata. Suolo del forno in materiale refrattario. Sfiatatoio vapori di cottura. Isolamento in lana di roccia e pannelli in fibraceramica. Illuminazione interna.



Baking chamber in aluminium coated metal-sheet. Bottom of the baking chamber in refractory bricks. Vent-hole for cooking steam. Insulation in rock wool and panels in baked clay fibre. Innerlight.



Chambre de cuisson en tôle aluminée. Sole du four en matériel réfractaire. Ventouse pour les vapeurs de cuisson. Isolation en laine de roche et panneaux en fibre céramique. Eclairage intérieur.