

Cod: 1881

Gas Oven 10 Pizzas



Description

The pizza ovens in this series are of the dome type. They are made of vibrated refractory material with a high percentage of aluminium oxide (Al₂O₃), which guarantees high wear resistance and robustness. Heating is cyclometric and is done by an environmentally friendly burner that runs on methane or propane-butane and a recirculation fan. The fan maintains the optimal oven floor temperature and prevents cooling. The return of part of the combustion gases/thermal cycle/ saves energy. The firing temperature control of the floor and dome is independent and controlled by a digital controller. The burner power can be changed by an electronic modulator within the limits of 5 to 100 %. Power supply - 230 Volt/50-60 Herz. Hourly output of pizzas: 150.

Dimensions

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Technical data

Peso	1800 kg
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