

Cod: 1895

Gas rotary oven 5 pizzas with Mosaic decoration



Description

These ovens are of the dome type with a rotating chamber base and are intended for baking pizzas. The rotation of the base results in more uniform baking, higher productivity and better working conditions. The rotation speed can be increased gradually and can also be reversed. Heating is via an environmentally friendly burner, which runs on methane or propane-butane. The power of the burner can be changed by an electronic modulator from 5 to 100 per cent. A circulation fan maintains the optimum base temperature. The cooking temperature control is electronic with digital display. The power supply is 230 Volt/50-60 Herz. Hourly output of pizzas: 5.

Dimensions

Dimensioni esterne	1450x1700x2050 mm
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Technical data

Alimentazione	Gas
Peso	1250 kg