





FORNO A GAS PER PIZZA

CE

GAS PIZZA OVEN
GAS PIZZAÖFEN
FOUR À GAZ POUR PIZZA
ГАЗОВАЯ ПЕЧЬ ДЛЯ ПИЦЦЫ

modello **G**



DATI TECNICI				
TECHNICAL DATA • TECHNISCHE ANGABEN • DONNEES TECHNIQUES				
MODELLO		G 4		G 6
<ul style="list-style-type: none"> • Misure interne camera • <i>Inner dimensions</i> • <i>Innenmass der Kammer</i> • <i>Mésures intérieures</i> 	mm	A 610 B 640 C 150	A 610 B 940 C 150	
<ul style="list-style-type: none"> • Misure esterne • <i>Outside dimensions</i> • <i>Aussenmasse</i> • <i>Mésures extérieures</i> 	mm	A 960 B 935 C 520	A 960 B 1235 C 520	
<ul style="list-style-type: none"> • Assorbimento • <i>Absorbtion</i> • <i>Verbrauch</i> • <i>Absorbtion</i> 	kcal,h	8.500	9.900	
<ul style="list-style-type: none"> • Peso netto • <i>Net weight</i> • <i>Netto Gewicht</i> • <i>Poids net</i> 	kg	140	170	
<ul style="list-style-type: none"> • Dimensione supporti • <i>Supports dimensions</i> • <i>Abmessungen der Gestelle</i> • <i>Dimensions supports</i> 	mm	A 960 B 935 C 850	A 960 B 1235 C 850	
<ul style="list-style-type: none"> • Dimensioni imballo • <i>Package dimensions</i> • <i>Verpackungsmaße</i> • <i>Dimension emballage</i> 	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
Untergestell ist zur Verfügung für jedes Modell G
support disponible pour tous les modèles G
Стенд для всех моделей 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 fibrocementa. 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.

 Backkammer aus aluminierem Stahlblech. Backkammer-Boden des Ofens aus Schamottmaterial. Entlüftung der Kochdämpfe. Isolierung aus Steinwolle und Platten aus Keramik-Faser. Innenbeleuchtung.

 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.

 КАМЕРА ГОТОВКИ ИЗ ЛИСТОВОГО АЛЮМИНИЯ. ДНО ПЕЧИ ИЗ ШАМОТНЫХ ПЛИТ. ДЫМОТВОД. ИЗОЛЯЦИЯ ИЗ СТЕКЛОВАТЫ И ПАНЕЛЕЙ ИЗ КЕРАМИЧЕСКОГО ВОЛОКНА. ВНУТРЕННЕЕ ОСВЕЩЕНИЕ