

## B1



- Machinery for professional use
- Structure in AISI 304 stainless steel
- Oven floor in refractory material
- Armored heating elements
- Control panel timer
- NO Internal lighting
- Temperature from 50 ° C to 350 ° C
- Temperature control thermostats
- Insulation in ceramic fiber
- Thermometer
- CE standards
- Manufactured in Italy

### TECHNICAL SPECIFICATIONS

<b>Power supply (Volt / Hz)</b>	230/50
<b>Power (Kwatt / Hp)</b>	1.6 (2.15)
<b>Internal dimensions</b>	410x360 h.80
<b>Thermostats</b>	1
<b>Pizza capacity</b>	1
<b>Pizza diameter</b>	Ø30
<b>Temperature</b>	50-350
<b>Single-phase net weight (kg)</b>	23.0
<b>Single phase gross weight (Kg)</b>	25.0
<b>Packing size (mm)</b>	B. 660 D. 540 H. 330
<b>Dimensions (mm)</b>	B. 585 D. 480 H. 245