

Fornitalia Black Line BL 125/70

Description

Fornitalia Black Line BL 125/70

Blackline BL 125: the new reference point among professional static ovens. The quality Fornitalia achieves its highest point thanks to a series of exclusive functionalities;

You choose the number of decks up to a maximum of 4

- 12 cm insulated crown and iron casing insulated by ceramic fibre.
- Frontal bodywork with multiple profiles.
- Double chamber observation window.
- Electronic control panel complete with timer that allows the user to set the switch-on time required (2 times can be pre-set)
- Glass gasket resistant to any kind of technical or mechanical stress.
- Automatic maintenance and control of the following temperatures: ceiling, plate and balance between left and right side of the plate.
- Automatic oven adjustment 50% or 100% of power
- In accordance with Worldwide health and safety regulations.

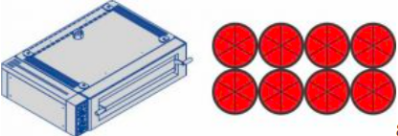
Oven as specified in the table is a SINGLE deck.

Three varieties of deck options are available (Single, Double & Triple Deck).

Contact sales for details.



Fornitalia Black Line BL 125/70 Specifications

MODEL	Specification
Fornitalia BL 125/70 Deck Oven	 <p>8 x 33 cm pizza</p>
Internal Dimensions	1250 x 720 x 170 (W x D x H)
External Dimension	1650 x 940 x 370 (W x D x H)
Temperature Range	60°C to 400°C
Power	7.2 / 12.6 kW per deck
Electrical	3 Phase, 415V, 50Hz
Weight	162 kg per deck
Warranty	1 Year
Warmer	Optional