

Pizza Oven Static Professional Single Deck

Description



Fornitalia MG 70/70

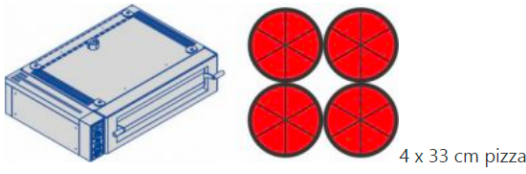
Ideal to mount on a bench in a pizzerias, confectioneries or shops selling roast meat and other cooked food. High quality and low energy consumption due to a special insulation system. Specially designed for mass production. Fire resistant surface. Optional trolley is available.

Features

- Modular Electric Pizza Oven.
- Single chamber unit.
- Refractory floor.
- Available in 2 different voltages, single or 3 phase.
- Simple mechanical control panel.
- Independent power regulators for the ceiling and the surface, in order to guarantee perfect cooking.
- High Visibility window.
- Heat proof double handle.
- Budget priced.



Fornitalia MG 70/70 Single Deck Specifications

MODEL	Specification
Single Deck MG 70/70	 <p>4 x 33 cm pizza</p>
Internal Dimensions	700 x 700 x 150 (W x D X H)
External Dimension	990 x 950 x 380 (W x D X H)
Temperature Range	60°C to 400°C
Power	4.2 kW per deck
Electrical	3 Phase — 415V, 4.2 Kw or Single phase — 240V, 20 amp
Weight	80 kg per deck
Warranty	1 Year
Trolley	Optional