

EXTERNAL STRUCTURE

- Structure made of painted steel sheet
- Countertop with surface in granite of Etna lava rock
- Touch control board placed at the bottom right with closing door

INNER STRUCTURE

- Baking chamber made of refractory material
- Baking ground made of vesuvian clay
- Top and floor with stainless steel alloy heaters that make a direct irradiation

DIMENSIONS

Ext. height	65 cm
Ext. depth	55 cm
Ext. depth with countertop	72 cm
Ext. width	66 cm
Weight	80 kg



BAKING CAPACITY

1 pizza diameter 33 cm

SUPPLY AND POWER

Supply	220 V
Max. power	2,7 kW
Power cable	3x2,5mm
Temp. °C	450°

I dati sono suscettibili a variazioni in accordo al differente utilizzo delle attrezzature

NOTE: SUD FORNI Srl si riserva il diritto di modificare senza preavviso le caratteristiche dei prodotti presentati in questa pubblicazione

CHAMBER DIMENSIONS

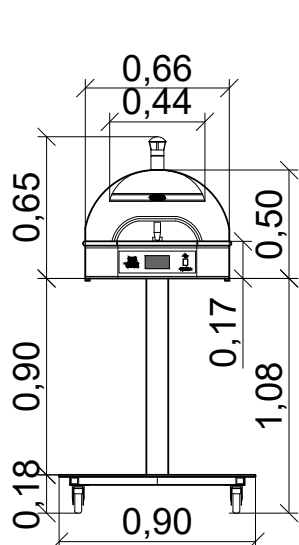
40cm x 40cm x 17 cm

OPALINO

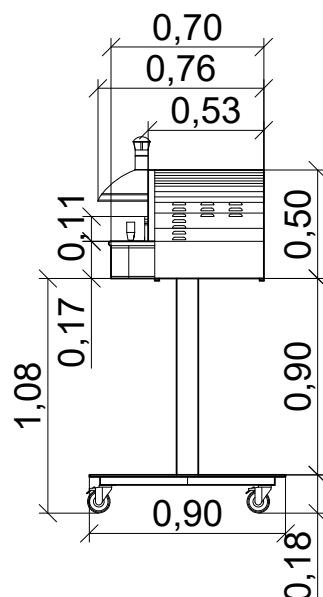
Electric oven for pizzeria



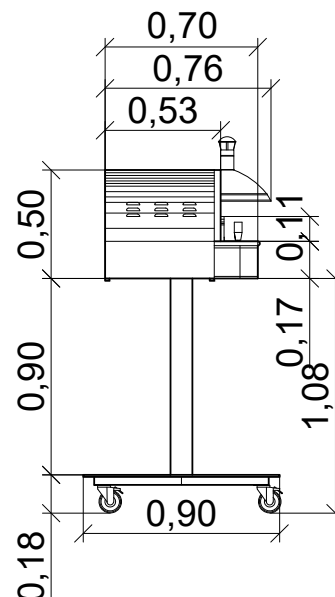
FRONT VIEW



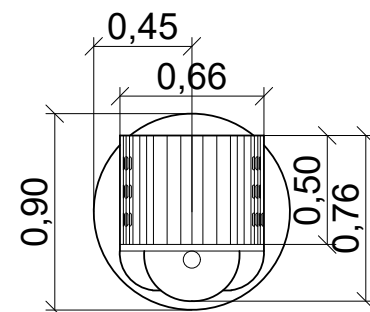
LEFT SIDE VIEW



RIGHT SIDE VIEW



VISTA DALL'ALTO



NOTA: Le quote riportate nelle viste sono espresse in centimetri