

## GAS PIZZA OVEN FGI4

SKU: FGI4



### ADDITIONAL INFORMATION

|                                     |                                          |
|-------------------------------------|------------------------------------------|
| Power Kw                            | <u>13,9 kW</u>                           |
| power supply                        | <u>230V/1N/50-60Hz</u>                   |
| Operating temperature               | <u>50÷450°C</u>                          |
| Timer                               | <u>Digitale</u>                          |
| Kcal/h - BTU/h                      | <u>11.954 kcal/h 47.437 BTU/h</u>        |
| Methane                             | <u>G20 = 1,470 m³/h G25 = 1,710 m³/h</u> |
| LPG                                 | <u>G30/G31 = 1,087 Kg/h</u>              |
| Number of burners                   | <u>4</u>                                 |
| Dimensions of the cooking chamber   | <u>620 x 620 x 155(h) mm</u>             |
| Machine dimensions (l x l x h mm)   | <u>1000 x 840 x 470(h) mm</u>            |
| net weight (kg)                     | <u>115</u>                               |
| gross weight (Kg)                   | <u>131</u>                               |
| packaging dimensions (l x l x h mm) | <u>1090 x 1040 x 640(h) mm</u>           |
| packaging volume (m3)               | <u>0,73</u>                              |

Professional gas ovens for baking pizza, focaccia, etc.

Stainless steel front covering - refractory cooking surface - thermal insulation by means of rock wool coating - doors with pyrex inspection glass - piezoelectric ignition - natural gas supply, supplied with LPG set - internal lighting - digital thermostat - 3/4 "G gas connection.

Accessories: windproof connection to improve combustion - overlap connection for 2 ovens.

