

GAS PIZZA OVEN FGI6

SKU: FGI6



ADDITIONAL INFORMATION

Power Kw	<u>18</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>15.480 kcal/h 61.429 BTU/h</u>
Methane	<u>G20 = 1,904 m³/h G25 = 2,215 m³/h</u>
LPG	<u>G30/G31 = 1,408 Kg/h</u>
Number of burners	<u>4</u>
Dimensions of the cooking chamber	<u>620 x 920 x 155(h) mm</u>
Machine dimensions (l x l x h mm)	<u>1000 x 1140 x 470(h) mm</u>
net weight (kg)	<u>146</u>
gross weight (Kg)	<u>163</u>
packaging dimensions (l x l x h mm)	<u>1070 x 1340 x 640(h) mm</u>
packaging volume (m3)	<u>0,92</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.

