



STROMBOLI

forni pizza
pizza ovens

- Struttura in acciaio inox
- Mantello esterno in lamiera nera preverniciata a polvere
- Piani di cottura in pietra refrattaria
- Resistenze corazzate
- Sfiato per i vapori di cottura
- Isolamento in fibra di vetro
- 2 camere di cottura indipendenti isolate termicamente per lo Stromboli 2
- 2 termostati per ogni camera che regolano la zona inferiore e superiore
- Structure in stainless steel
- External body in black oven prepainted steel
- Refractory brick decks
- Shock-proof coated heating elements
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- Glass fiber lining
- 2 separate baking chambers thermal insulated for Stromboli 2
- 2 thermostats for each chamber which select the lower and upper zone

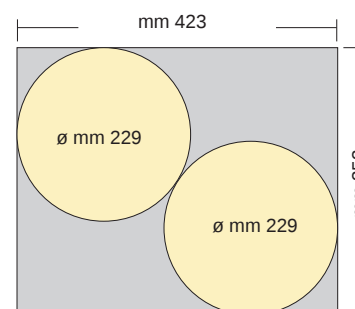
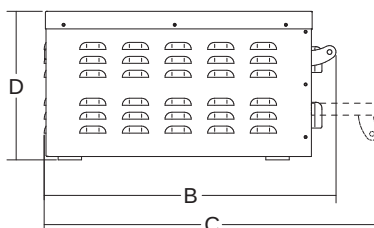
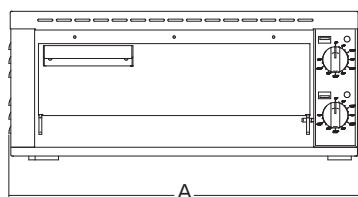


STROMBOLI 2



STROMBOLI 1

Piano di cottura in pietra refrattaria
Refractory brick deck



	watt	ph	min.	°C	mm	mm	mm	mm	mm	kg	mm	kg
Stromboli 1	1.600	1ph	30	50 ÷ 350	423x353 h.81	600	490	575	254	23	890x800x650	33
Stromboli 2	3.200	1ph	30	50 ÷ 350	423x353 h.81 (x2)	600	490	575	460	38	890x800x650	48