

# STROMBOLI

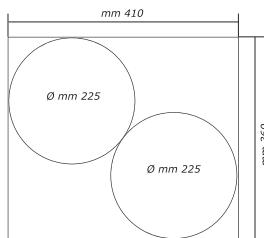


## forni pizza pizza ovens

- Struttura in acciaio inox.
- Piano di cottura in pietra refrattaria.
- Resistenze corazzate.
- Sfiato per i vapori di cottura.
- Capacità per piano: 2 pizze Ø ≤ mm 225
- Structure in stainless steel.
- Refractory brick deck.
- Shock-proof coated heating elements.
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- Capacity to 1 level: 2 pizzas Ø ≤ mm 225



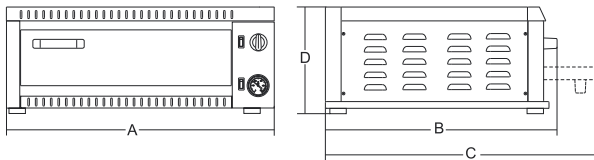
STROMBOLI 2



Piano di cottura in pietra refrattaria  
Refractory brick deck.



Comandi  
Controls



						<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>			
	watt	1ph	min.	°C	mm	mm	mm	mm	mm	kg	mm	kg
<b>Stromboli</b>	1.600	1ph	30	50+350	410x360 h.80	580	490	550	245	22.5	660x540x320	25
<b>Stromboli 2</b>	3.200	1ph	30	50+350	410x360 h.80 (x2)	580	490	550	420	37	660x540x480	40



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