



# SYNTHESIS OVENS

GAS AND ELECTRIC  
VENTILATED TUNNEL OVENS  
PATENTED

The synthesis ovens are suitable for a **non-stop production** of:  
Pizza, Poasted bread, Plat loaves, Pasagne Bread, Croissants, Chicken wings, etc. in large quantity and with untrained staff without losing an excellent baking quality



**Synthesis 05/40 V**  
pizze/h ( Ø 30 cm) n° 30



**Synthesis 08/50 V**  
pizze/h ( Ø 30 cm): n° 60



**Synthesis 10/75 V**  
pizze/h ( Ø 30 cm) n° 120



Oven chambers maybe placed on top of one another



TYPE	DIMENSION		WEIGHT	TEMPER. MAX WEIGHT Kg.	POWER	
	EXT.	INT.			GAS kw - (kcal/h)	elect. kw -
SYNTH. 05/40V	94x110x52	40x56x8,5	80	320° C	-	6
SYNTH. 05/40V - gas	99x110x52	40x56x8,5	90	320° C	7,5 - (6.500)	0,45
SYNTH. 08/50V	128x172x111	50x85x10	190	320° C	-	10,8
SYNTH. 08/50V - gas	128x172x111	50x85x10	190	320° C	13,9 - (12.000)	0,45
SYNTH. 10/75V	163x200x125	75x109x10	325	320° C	-	18
SYNTH. 10/75V - gas	163x200x125	75x109x10	325	320° C	26 - (22.400)	0,9

