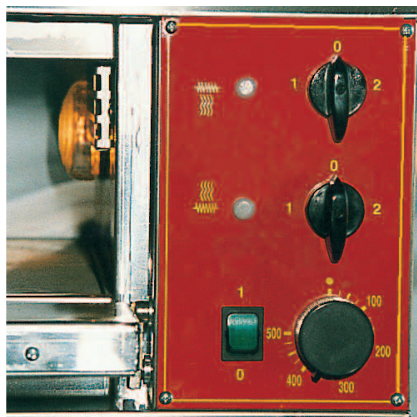
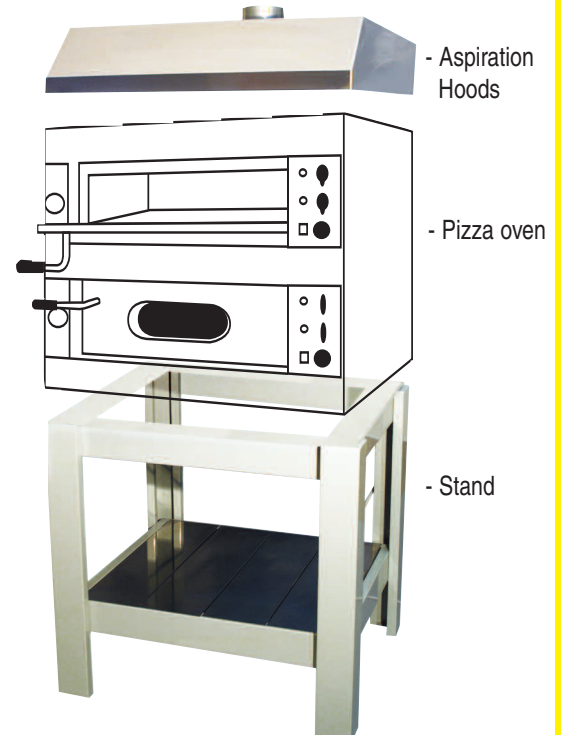


PRATICAL ELECTRIC OVENS FOR PIZZERIAS AND DELICATESSEN



- Temperature display pyrometer

- Three position switches control both top and bottom elements

General characteristics:

- Front in stainless steel
- Cooking chamber in stainless steel
- Cooking chamber floor in refractory material
- Temperature controlled thermostat up to 500° C
- Internal lighting
- Steam outlet
- Dried mineral wood insulation
- Three steeled electric resistors in the top and three steeled electric resistors in the base
- Temperature display pyrometer

ELECTRIC OVEN

MODEL	DIMENSIONI EXTERNAL cm.			DIMENSIONI INTERNAL cm.			watt	WEIGHT	Mc	N. PIZZA
	A	B	C	D	E	F				
CIP 24	91	83	80	62	62	14	8400	187	0,77	4+4
CIP 26	91	113	80	91	62	92	14.400	237	1,03	6+6

STAND OVEN

MODEL	WIDTH	DEPTH	HEIGHT	Mc
SUP CIP 24	90	81	85	0,04
SUP CIP 26	90	111	85	0,05

ASPIRATION HOOD

MODEL	WIDTH	DEPTH	HEIGHT	Mc
CAPPA CIP 24	91	103	20	0,33
CAPPA CIP 26	91	133	20	0,42

