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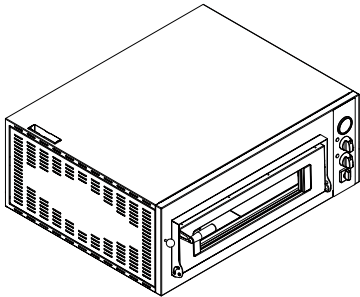
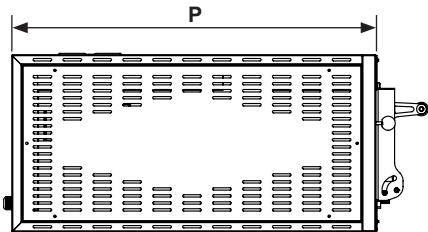
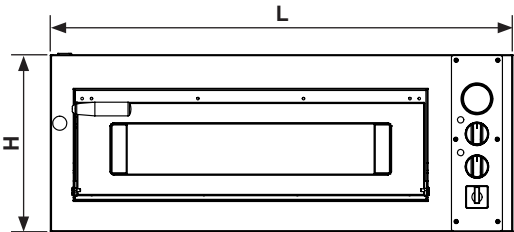
Production code : P010005DIV

03/2025

11.1 FORNO “SKILL” ANALOGICO - ANALOGUE OVEN “SKILL” - ANALOGER BACKOFEN “SKILL” - FOUR “SKILL” ANALOGIQUE

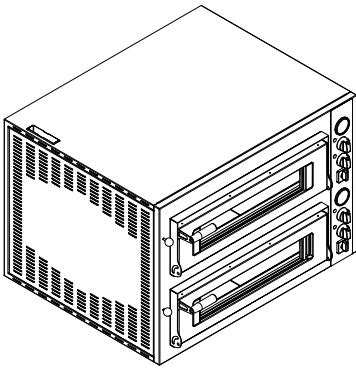
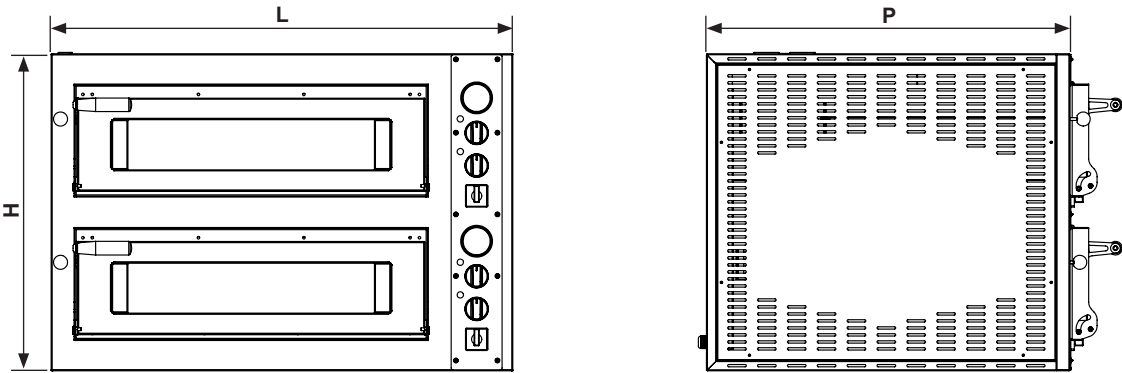
Caratteristiche tecniche – Technical features - Technische Merkmale - Caractéristiques techniques

H380 - Camera singola
Single chamber, Ein Backkammer, Chambre unique



				
Dimensioni esterne [mm] LxPxH <i>External dimensions, Außenmaße, Dimensions extérieures</i>	990x820x380	990x1170x380	1340x820x380	1340x1170x380
Dimensioni camera [mm] LxPxH <i>Chamber dimensions, Raumgröße, Taille de la chambre</i>	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] <i>Pizza size, Pizza Größen, Taille de pizza</i>	4x ø350	6x ø350	6x ø350	9x ø350
Temperatura massima [°C] <i>Max.temperature, Max.temperature, Température max</i>	450	450	450	450
Tensione alimentazione [50Hz] <i>Supply voltage, Versorgungsspannung, Tension d'alimentation</i>	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] <i>Total power, Leistungsaufnahme, Puissance totale</i>	5,75	7,55	10,00	13,10

H620 - Camera doppia
Double chamber, Doppel Backkammer, Chambre double

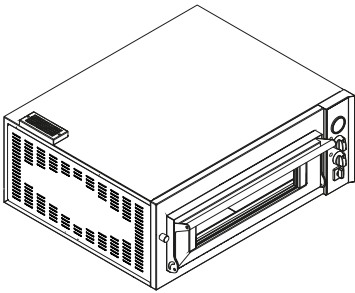
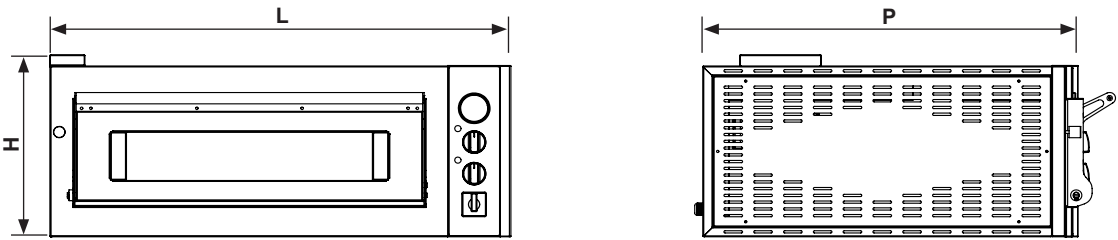


	 x2	 x2	 x2	 x2
Dimensioni esterne [mm] LxPxH External dimensions, Außenmaße, Dimensions extérieures	990x820x680	990x1170x680	1340x820x680	1340x1170x680
Dimensioni camera [mm] LxPxH Chamber dimensions, Raumgröße, Taille de la chambre	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] Pizza size, Pizza Größen, Taille de pizza	8x ø350	12x ø350	12x ø350	18x ø350
Temperatura massima [°C] Max.temperature, Max.temperature, Température max	450	450	450	450
Tensione alimentazione [50Hz] Supply voltage, Versorgungsspannung, Tension d'alimentation	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] Total power, Leistungsaufnahme, Puissance totale	11,5	15,1	20,0	26,2

11.2 FORNO “MASTER” ANALOGICO - ANALOGUE OVEN “MASTER” - ANALOGER BACKOFEN “MASTER” - FOUR “MASTER” ANALOGIQUE

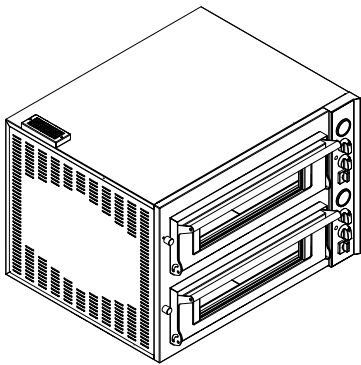
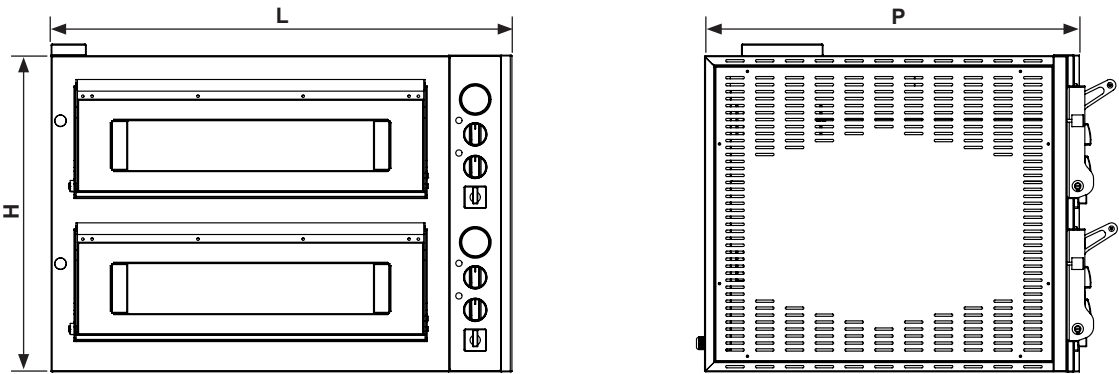
Caratteristiche tecniche – Technical features - Technische Merkmale - Caractéristiques techniques

H380 - Camera singola
Single chamber, Ein Backkammer, Chambre unique



				
Dimensioni esterne [mm] LxPxH <i>External dimensions, Außenmaße, Dimensions extérieures</i>	990x820x380	990x1170x380	1340x820x380	1340x1170x380
Dimensioni camera [mm] LxPxH <i>Chamber dimensions, Raumgröße, Taille de la chambre</i>	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] <i>Pizza size, Pizza Größen, Taille de pizza</i>	4x ø350	6x ø350	6x ø350	9x ø350
Temperatura massima [°C] <i>Max.temperature, Max.temperature, Température max</i>	450	450	450	450
Tensione alimentazione [50Hz] <i>Supply voltage, Versorgungsspannung, Tension d'alimentation</i>	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] <i>Total power, Leistungsaufnahme, Puissance totale</i>	5,75	7,55	10,00	13,10

H620 - Camera doppia
Double chamber, Doppel Backkammer, Chambre double



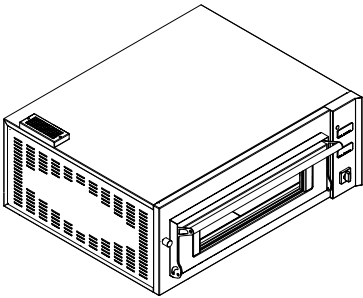
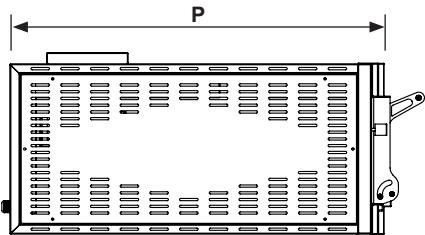
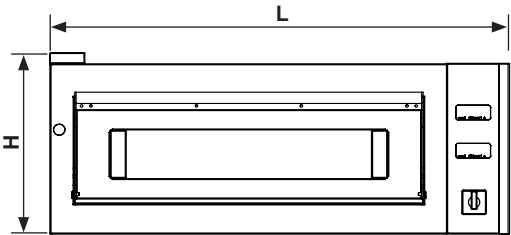
	 x2	 x2	 x2	 x2
Dimensioni esterne [mm] LxPxH External dimensions, Außenmaße, Dimensions extérieures	990x820x680	990x1170x680	1340x820x680	1340x1170x680
Dimensioni camera [mm] LxPxH Chamber dimensions, Raumgröße, Taille de la chambre	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] Pizza size, Pizza Größen, Taille de pizza	8x ø350	12x ø350	12x ø350	18x ø350
Temperatura massima [°C] Max.temperature, Max.temperature, Température max	450	450	450	450
Tensione alimentazione [50Hz] Supply voltage, Versorgungsspannung, Tension d'alimentation	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] Total power, Leistungsaufnahme, Puissance totale	11,50	15,10	20,00	26,20

11.3 FORNO “MASTER” DIGITALE - DIGITAL OVEN “MASTER” - DIGITALER BACKOFEN “MASTER” - FOUR “MASTER” NUMÉRIQUE

Caratteristiche tecniche – Technical features - Technische Merkmale - Caractéristiques techniques

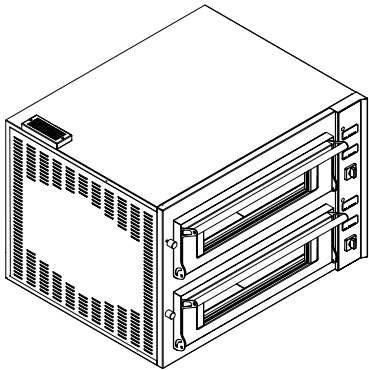
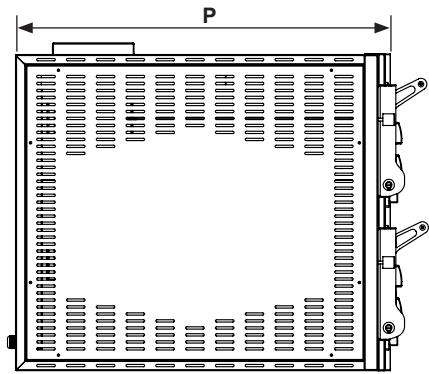
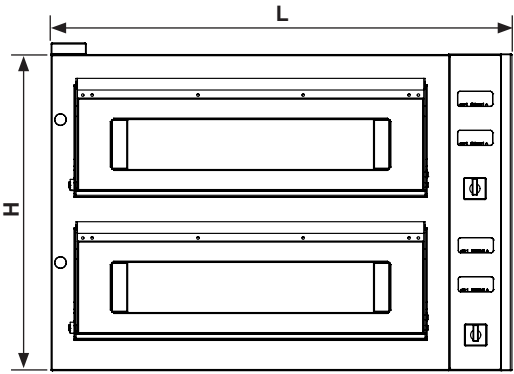
H380 - Camera singola

Single chamber, Ein Backkammer, Chambre unique



				
Dimensioni esterne [mm] LxPxH <i>External dimensions, Außenmaße, Dimensions extérieures</i>	990x820x380	990x1170x380	1340x820x380	1340x1170x380
Dimensioni camera [mm] LxPxH <i>Chamber dimensions, Raumgröße, Taille de la chambre</i>	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] <i>Pizza size, Pizza Größen, Taille de pizza</i>	4x ø350	6x ø350	6x ø350	9x ø350
Temperatura massima [°C] <i>Max.temperature, Max.temperature, Température max</i>	450	450	450	450
Tensione alimentazione [50Hz] <i>Supply voltage, Versorgungsspannung, Tension d'alimentation</i>	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] <i>Total power, Leistungsaufnahme, Puissance totale</i>	5,75	7,55	10,00	13,10

H620 - Camera doppia
Double chamber, Doppel Backkammer, Chambre double



	 x2	 x2	 x2	 x2
Dimensioni esterne [mm] LxPxH External dimensions, Außenmaße, Dimensions extérieures	990x820x680	990x1170x680	1340x820x680	1340x1170x680
Dimensioni camera [mm] LxPxH Chamber dimensions, Raumgröße, Taille de la chambre	700x700x150	700x1050x150	1050x700x150	1050x1050x150
Dimensioni pizza [mm] Pizza size, Pizza Größen, Taille de pizza	8x ø350	12x ø350	12x ø350	18x ø350
Temperatura massima [°C] Max.temperature, Max.temperature, Température max	450	450	450	450
Tensione alimentazione [50Hz] Supply voltage, Versorgungsspannung, Tension d'alimentation	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T	400V 3Ph+N+T
Potenza Tot. [KW] Total power, Leistungsaufnahme, Puissance totale	11,50	15,10	20,00	26,20

