

MOD. AMALFI TRASPORTABILE



Forno in monoblocco completamente rivestito in acciaio inox, con frontale in rame martellato e brunito, pertanto non necessita di alcuna opera di finitura aggiuntiva.

Pallettizzato per essere spostato con facilità.

Pianali di cottura in cotto ad alta resistenza.

Cupola in calcestruzzo refrattario vibrato.

Tutti i forni possono essere alimentati a gas.

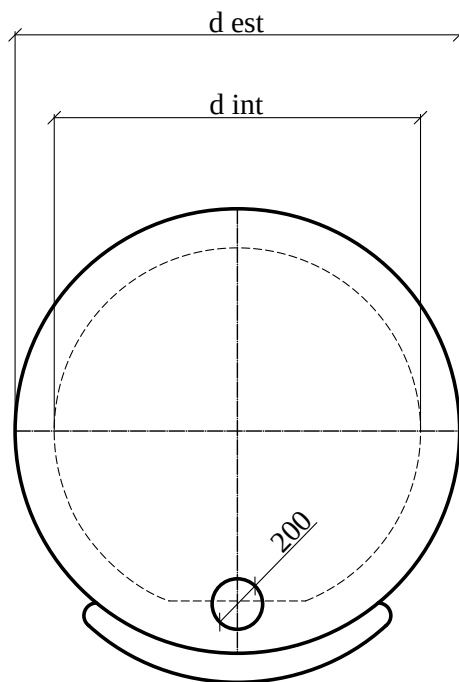
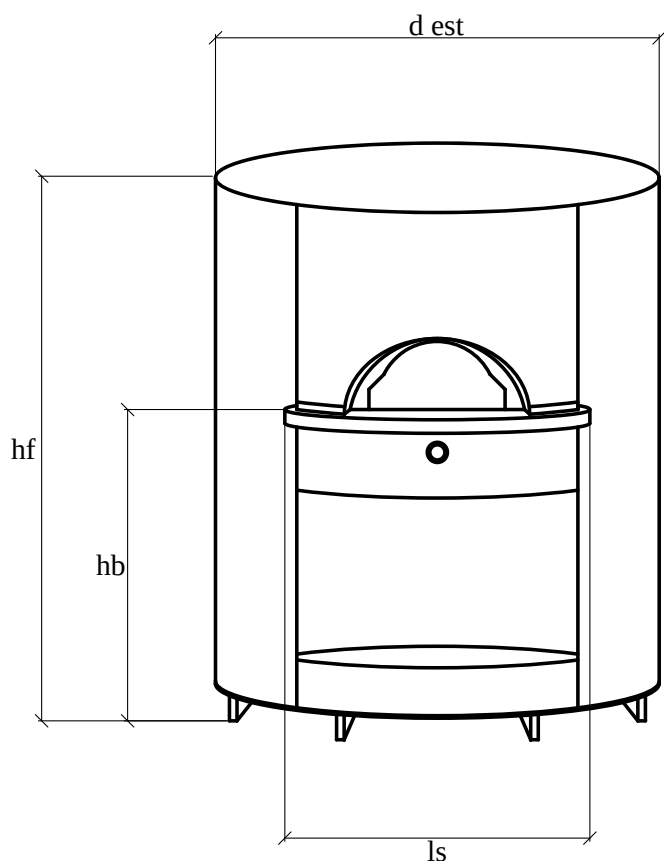
Provided in a unique block completely covered with inox steel and with hammered and burnished copper mantelpiece. Additional covering is not required.

Incorporated pallet for easy moving.

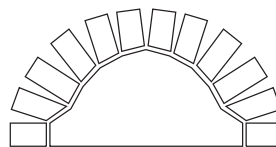
Baking surface in highly resistance brick.

Dome in vibrated refractory material.

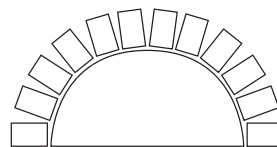
All ovens could be fitted with gas arrangement.



d est	d int	hf	hb	ls
1600	1300	2020	1190	1250
1760	1450	2020	1190	1250
1900	1540	2020	1190	1250
2040	1670	2020	1190	1250
2016	1840	2020	1190	1470



Bocca standard
Standard stoke hole



Bocca tradizionale
Traditional stoke hole

Le misure delle bocche possono variare a seconda delle esigenze.
The sizes of the stoke holes may change according to the requirements.

