

## COMPACT 4



### Model A4 – PIZZANAPOLI VERSION –Single Deck

- Baking chamber floor in clay brick of the type " Biscotto di Sorrento "
  - Ceiling baking chamber, unique on the market, in clay bricks 40mm
  - Refractory boards 1 cm. on sides and bottom cooking chamber
  - Removable insulated reduction of cooking chamber entrance to allow for open door cooking
  - **Cooking chamber dimensions cm. 75x82x17h.**
  - Independent heat control of the floor and ceiling
  - Maximum precision electronic temperature control in the cooking chamber
  - Electronic programmable timer with acoustic warning of end of cycle ( BUZZER )
  - Electronic programmable timer
  - 10 power settings for the cooking floor
  - 10 power settings for the ceiling
  - Fiberglass gasket positioned on the chamber door counterframe
  - Spiral resistors in bare nichrome 80/20 laid by hand with differential power setting
  - Highly insulating rock wool thermal insulation
  - **External dimensions cm. 118x105x52h.**
  - Power supply: V. 400/3F+N
  - Maximum power for cooking chamber: 11.700 w.
  - Working absorption per baking chamber: about kw. 7,8/hour
  - Microprocessor electronic card for energy saving
  - 3 Metre cable with outlet on the rear of the oven
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