

COMPACT 6



Model A6 – PIZZANAPOLI VERSION – Single

- Baking chamber floor in clay brick of the type " Biscotto di Sorrento "
 - Ceiling baking chamber, unique on the market, in clay bricks of mm. 40 thick grooved for accommodation resistances
 - Refractory boards 1 cm. on sides and bottom cooking chamber
 - Removable insulated reduction of the light cooking chamber for cooking "open mouth".
 - **Cooking chamber dimensions cm. 75x113x17h.**
 - Independence of ignition resistances 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 for ignition up to 6 days
 - 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. 118x145x52h.
 - Power supply: V. 400/3F+N
 - Maximum power for cooking chamber: 13.200 w.
 - Working absorption per baking chamber: about kw. 8,5/hour
 - Microprocessor electronic card for energy saving
 - Single pentapolar power cable of mtl. 3 with outlet on the rear of the oven
 - There is no vapour valve in PIZZANAPOLI trim
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