

PIAZZA 90 TOP



Round pizza - Pizza redonda
4 - Ø 33 cm - Ø 13 in



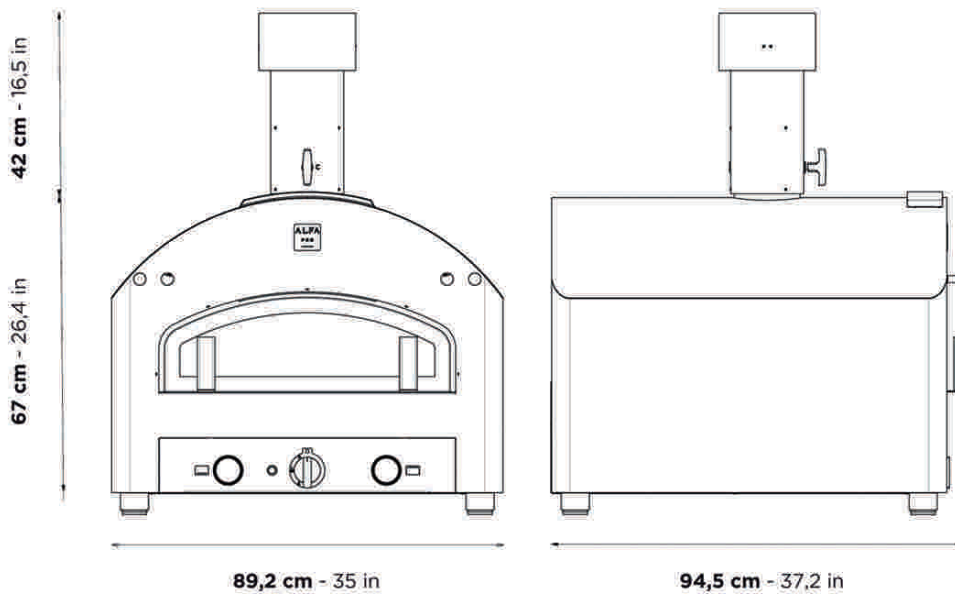
Pizza by the meter - Pizza "al metro"
2 - 60x30 cm - 23x12 in



Trays - Bandejas
2 - GN1/1

Technical sheet - Ficha técnica

*Only gas version
Disponible solo con gas



Cooking floor WxD (Gas)	70 x 66 / 28 x 26 in	Solera (ancho x profundidad) Gas
Heating time	30'	Tiempo de calentamiento
Bread capacity	4 Kg / 8,8 lbs	Hornada de pan
Pizza capacity	4	Número de pizzas a la vez
Pizzas every 60 minutes	80	Pizzas en 60 minutos
Average consumption LPG	1,4 kg/h	Consumo GLP
Average consumption Methane	1,80 m³/h	Consumo gas metano
Maximum temperature	450°C / 850°F	Temperatura máxima
Chimney dimension	Ø 15 cm / Ø 5,9 in	Chimenea
Oven Weight	180 kg / 96 lbs	Peso

 **antique white**
blanco antiguo