

QUATTRO PRO



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



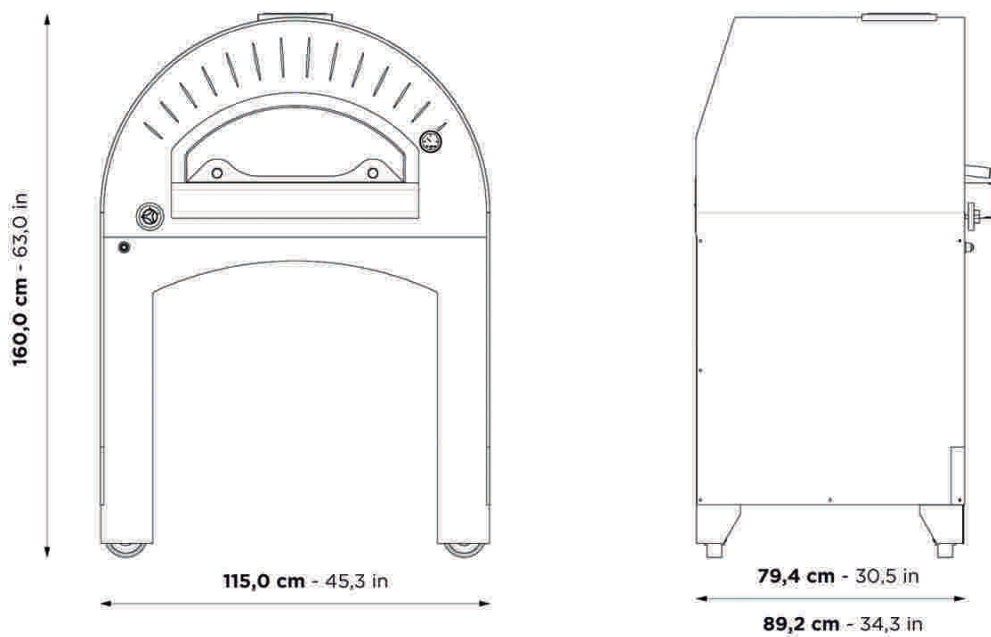
Pizza by the meter - Pizza "al metro"
2 - 50x30 cm - 20x12 in



Trays - Bandejas
2 - GN1/1

Technical sheet - Ficha técnica

*Available in gas and wood versions
Disponibile a gas y a leña



Cooking floor WxD (Wood)	90 x 60 / 35,7 x 23,8 in	Solera (ancho x profundidad) Leña
Cooking floor WxD (Gas)	78 x 60 / 30,9 x 23,8 in	Solera (ancho x profundidad) Gas
Cooking floor height	110 cm / 43,5 in	Altura del piso de cocción
Heating time	30'	Tiempo de calentamiento
Bread capacity	4 Kg / 8,8 lbs	Hornada de pan
Pizza capacity	3	Número de pizzas a la vez
Pizzas every 60 minutes	60	Pizzas en 60 minutos
Average consumption Wood	4,5 kg/h	Consumo leña
Average consumption LPG	1,35 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 18 cm / Ø 7,14 in	Chimenea
Weight	240 kg / 528 lbs	Peso

rear wheels revolving
ruote posteriori girevoli



corten