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Технические характеристики на печи для пиццы электрические AZZURRO TRAY 2, AZZURRO TRAY 3 компании **GAM International**

AZZURRO TRAY 2 AZZURRO TRAY 3



PER PIZZA IN TEGLIA FOR TRAY PIZZA

Disponibile solo
con apertura verso l'alto

Available only
with upward opening

400°C

teglie
60x40
trays

energia
-30%
energy

La qualità GAM International per cuocere ogni tipo di impasto

Azzurro Tray è pensato specificatamente per la produzione in **teglie 60x40**, è perciò ideale per la **realizzazione di pizze, focaccia in teglia e molto altro**. La piana è di serie in acciaio inox bugnato o su richiesta in pietra refrattaria.

Azzurro Tray è stato progettato per il **risparmio energetico**. Ha un grande spessore di isolamento e nella versione a tre teglie è dotato di due porte, che permettono di lavorare con la minima dispersione di calore.

Azzurro Tray è **modulare**, permette perciò che vengano sovrapposte più camere. Può essere abbinato ad Azzurro Bakery.

GAM International quality for baking all types of dough

Azzurro Tray is dedicated specifically to the production in **trays 60x40**, it is therefore **ideal for tray pizza and focaccia and much more**. The standard floor is made of rusticated stainless steel. Refractory stone is also available on request.

Azzurro Tray is engineered for **energy saving**. It has a thick insulation and in the three trays version it has two independent doors that allow to work with a very low heat waste.

Azzurro Tray is **modular**, therefore it allows to stack several chambers. It can be combined with Azzurro Bakery.



RISPARMIO ENERGETICO

- 8 cm di isolamento che riduce al minimo la dispersione di calore
- Doppio vetro che sigilla il calore
- Guarnizione di tenuta per alte temperature per isolare la porta
- Pulsante economy per risparmiare energia quando il forno non è in uso

ENERGY SAVING

- 8 cm thick insulation that reduces drastically the heat waste
- Double glazing door (which insulates better)
- Sealing gasket for high temperature to insulate the door
- Economy switch that allows to save energy when the oven is not in use

INTELLIGENTE

- Possibilità di memorizzare fino a 9 programmi di cottura
- Sistema elettronico che indica ed individua eventuali malfunzionamenti
- Auto mode per programmare l'orario di accensione automatica

SMART

- Possibility to store up to 9 baking programs
- Dual control system that indicated any malfunctioning
- Auto mode to set switching on time

PRATICO E ROBUSTO

- Camera di cottura in acciaio inox
 - struttura esterna (Fianchi, tetto) in lamiera preverniciata.

HANDY AND STURDY

- Stainless steel chamber
- External structure (sides, roof) in pre-painted sheet metal

PERFORMANTE

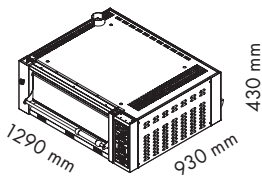
- Altezza interna camera 18 cm
- Comoda ed ampia impugnatura ergonomica rotante che asseconda il movimento del polso
 - Indicatore di temperatura
- Controllo potenza di cielo e platea

EXCELLENT PERFORMANCE

- Baking chamber internal height 18 cm
- Rotating ergonomic handle that follows the natural movement of the wrist
- Temperature display
- Top and bottom power display

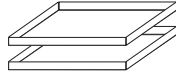


AZZURRO TRAY 2



Dim. con manico e cavo
Dim. with handle and cable
1290 x 1100 x 430 mm

n. 2 teglie
n. 2 trays
60 x 40 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
6,0 kW



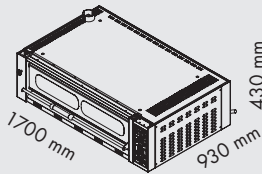
60 - 400 °C



165 kg

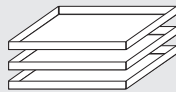
Misure interne camera LxPxH
Chamber internal dimensions LxDxH
835 x 615 x h=180 mm

AZZURRO TRAY 3



Dim. con manico e cavo
Dim. with handle and cable
1700 x 1100 x 430 mm

n. 3 teglie
n. 3 trays
60 x 40 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
9,0 kW



60 - 400 °C



205 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1250 x 615 x h=180 mm

AZZURRO TRAY 2

AZZURRO TRAY 3

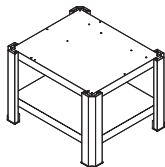
Fianchi esterni e tetto in acciaio inox
Stainless steel external side panels and roof

Piedistalli

inox

Stainless

steel stands



Misure LxPxH Dimensions LxDxH

1280x920x1165 mm (x 1 modulo) - Kg 98

1280x920x965 mm (x 2 modulo) - Kg 88

1280x920x565 mm (x 3 modulo) - Kg 78

Misure LxPxH Dimensions LxDxH

1690x920x1165 mm (x 1 modulo) - Kg 118

1690x920x965 mm (x 2 modulo) - Kg 108

1690x920x565 mm (x 3 modulo) - Kg 98

Kit portateglie
(opzionale)
Baking trays rack
(optional)

per 12 teglie
for 12 trays

per 12 teglie
for 12 trays

Piano estraibile
per piedistallo
Sliding table for stand

Sì-Yes

Sì-Yes

Cappa neutra
Neutral hood

1290x1030x80 mm

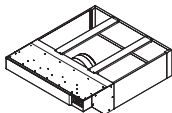
1700x1030x80 mm

Cappa aspirante
Extractor hood

705 mc/h

0,11 kW

230 Volt AC 1/N/PE



1290 x 1290 x h=350 mm - 69 Kg

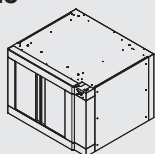
1700 x 1290 x h=350 mm - 77 Kg

Cella di lievitazione
Proofer

230 Volt
AC 1/N/PE

20-60 °C

non disponibile per piedistallo a H 565
not available for stand H565



Misure LxPxH Dimensions LxDxH
720x820x610 mm
800 W - 36 Kg

Misure LxPxH Dimensions LxDxH
720x820x610 mm
800 W - 36 Kg

La cella di lievitazione non sostituisce il piedistallo ma è un modulo da inserire nel vano inferiore del piedistallo stesso.
The proofer doesn't substitute the stand, it has to be placed inside the stand itself.

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