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Технические характеристики на печи для пиццы электрические AZZURRO 4, AZZURRO 6, AZZURRO 9, AZZURRO 66G компании **GAM International**

AZZURRO



460°C

pizze
4-6-9
pizzas

energia
-30%
energy

Un grande forno per un piccolo spazio

Azzurro è il forno per pizza **ideale per il pizzaiolo che ha un locale di dimensioni ridotte**. L'apertura verso l'alto (a richiesta) permette di lavorare con pale corte e il piedistallo del forno è fornito di un robusto tavolo scorrevole che funge da piano di lavoro supplementare. Inoltre, il forno è isolato con uno **strato di ben 8 cm di spessore**, che donano prestazioni superiori al forno e un **concreto risparmio energetico**.

A magnificent oven for smaller spaces

Azzurro is the pizza oven **ideal for the baker who has a small working area**. The door opening upwards (on demand) allows to work with shorter shovels and the stand provided with the oven has an extractable sliding table that provides an additional work surface. Furthermore, the baking chamber **has an 8 cm thick insulation layer**, that all-ows outstanding baking performance and **real energy saving**.

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
- Camera di cottura ad altezza ridotta per riscaldare rapidamente e ridurre lo spreco di energia quando la porta è aperta
- Pulsante economy per risparmiare energia quando non ci sono pizze in cottura

INTELLIGENTE

- Disponibile a richiesta con apertura verso l'alto (utile per spazi ristretti) o verso il basso (tradizionale)
- 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
- Modulare (si possono sovrapporre fino a 3 camere di cottura)

PRATICO E ROBUSTO

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

PERFORMANTE

- Raggiunge velocemente la temperatura di lavoro, raggiunge 300°C in meno di 30 minuti e 460° in meno di 50 minuti
- Comoda ed ampia impugnatura ergonomica rotante che asseconda il movimento del polso
- Indicatore di temperatura
- Controllo potenza di cielo e platea



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
- Low baking chamber for quickly warming the baking chamber and reducing the waste of energy when the door is open
- Economy switch that allows to save energy when there is no pizza baking

SMART

- Available with upwards opening (useful for confined spaces) or downwards (traditional)
- Possibility to save up to 9 baking programs
- Dual control system that indicates any malfunctioning
- Auto mode to set switching on time
- Modular (up to 3 baking chambers can be piled on)

HANDY AND STURDY

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

EXCELLENT PERFORMANCE

- It reaches quickly the working temperature, 300°C in less than 30 minutes and 460° in less than 50 minutes, allowing to bake any kind of pizza or bakery product
- Rotating ergonomic handle that follows the natural movement of the wrist
- Temperature display
- Top and bottom power display



La linea AZZURRO è disponibile anche nella versione TOP

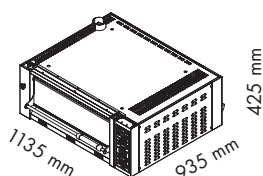
Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, la temperatura viene mantenuta meglio, e il consumo notevolmente ridotto.

The AZZURRO line is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.

Forni elettrici - Electric ovens

AZZURRO 4



Dim. con manico e cavo
Dim. with handle and cable
1135 x 1090 x 425 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
5,6 kW



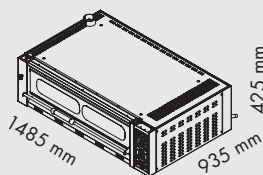
60 - 460 °C



167 kg
TOP 182 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
700 x 700 x 155 mm

AZZURRO 6



Dim. con manico e cavo
Dim. with handle and cable
1485 x 1090 x 425 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
10,4 kW



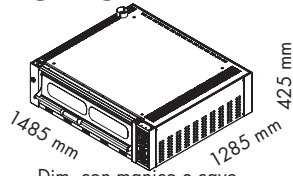
60 - 460 °C



192 kg
TOP 217 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 700 x 155 mm

AZZURRO 9



Dim. con manico e cavo
Dim. with handle and cable
1485 x 1440 x 425 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
15,6 kW



60 - 460 °C



265 kg
TOP 296 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 1050 x 155 mm

AZZURRO 4

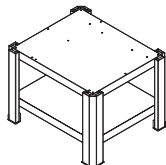
AZZURRO 6

AZZURRO 9

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

Piedistalli
inox

Stainless
steel
stands



1120x920x1165 mm (x 1 modulo) - Kg 82
1120x920x965 mm (x 2 modulo) - Kg 72
1120x920x565 mm (x 3 modulo) - Kg 62

1470x920x1165 mm (x 1 modulo) - Kg 98
1470x920x965 mm (x 2 modulo) - Kg 88
1470x920x565 mm (x 3 modulo) - Kg 78

1470x1270x1165 mm (x 1 modulo) - Kg 118
1470x1270x965 mm (x 2 modulo) - Kg 108
1470x1270x565 mm (x 3 modulo) - Kg 98

Kit portateglie (opzionale)
Baking trays rack (optional)

non disponibile per piedistallo H 565
not available for stand H565

per 12 teglie
for 12 trays

per 12 teglie
for 12 trays

per 12 teglie
for 12 trays

Piano estraibile
per piedistallo
Sliding table for stand

non disponibile per piedistallo H 565
not available for stand H565

Sì-Yes

Sì-Yes

Sì-Yes

Cappa neutra
Neutral hood

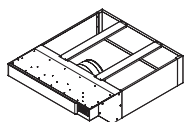
1135x1035x80 mm

1485x1035x80 mm

1485x1385x80 mm

Cappa aspirante
Extractor hood

705 mc/h
0,11 kW
230 Volt AC 1/N/PE



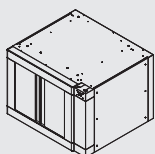
1135x1300x352 mm - 40 kg

1485x1300x352 mm - 62 kg

1485x1650x352 mm - 77 kg

Cella di lievitazione
Proofer

230 Volt
AC 1/N/PE
20-60 °C



Misure LxPxH Dimensions LxDxH
720x820x610 mm
800 W - 36 K g

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.

AZZURRO 66G - ELECTRIC PIZZA OVEN



[Click Image for Gallery](#)

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORA66TR400AA

Azzurro is the pizza oven ideal for the baker who has a small working place. The door opening upwards (on demand) allows to work with shorter shovels and the stand provided with the oven has an extractable sliding table that provides an additional work surface. Furthermore the baking chamber is insulated with a layer of extra-thick insulation of 8 cm that allows outstanding baking performance and a real energy saving.

Available Options

Stand

Stainless steel stand with shovel holder set (+964mm height)

Stainless steel stand (+964mm height)

Hood

230V - 0,11kW - 705 mc/h - 1484x1289x352mm

DESCRIPTION

Azzurro is the pizza oven ideal for the baker who has a small working place. The door opening upwards (on demand) allows to work with shorter shovels and the stand provided with the oven has an extractable sliding table that provides an additional work surface. Furthermore the baking chamber is insulated with a layer of extra-thick insulation of 8 cm that allows outstanding baking performance and a real energy saving.

Which are the advantages for the pizza baker?

Ideal for the pizza baker who has little space and/or works a lot.

Main features

ENERGY SAVING

- 8 cm thickness insulation that reduces drastically the heat waste.
- Double glazing door (which insulates better)
- Sealing gasket for high temperature to insulate the door
- Low baking chamber for quickly warming the baking chamber and reduce the waste of energy when the door is open.
- Economy switch that allows to save energy when there is no pizza baking

SMART

- Available with opening up (useful for confined spaces) or down (traditional)
- Large sliding table built inside the stand
- No gap refractory stone, there is no difficult-to-clean spot where flour and cheese can get stuck, burn and ruin the taste of the pizza
- Possibility to store up to 9 baking programs
- Dual control system that indicated any malfunctioning
- Auto mode to set switching on time
- Optional: Universal spade support easy to assemble on the right or left of the oven
- Optional: Intermediate surface built inside the stand

EXCELLENT PERFORMANCE

- It reaches quickly the working temperature, 300°C in less than 30 minutes and 420° in less than 45 minutes, allowing to bake any kind of pizza or bakery product
- Rotating ergonomic handle that follows the natural movement of the wrist
- Temperature display
- Top and bottom power display
- Double bulb in each baking chamber

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