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Технические характеристики на электрические печи для пиццы, газовые печи для пиццы G4, G8, G12, B11, B1E компании **GAM International**

G12 - GAS PIZZA OVEN



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: G12

This line of ovens is manufactured in the single block version with 1 chamber and on demand in the modular and stackable version. The use of special materials with high insulation capacity, the result of the experience of many years in the field of professional pizzerias, determine an optimal thermal efficiency and therefore low current consumptions. Baking chamber in alumin- ized steel. In the internal chamber are used certificated refractory stone plates for food baking. The oven ins equipped with flue connected to the outside for the smoke discharge. The temperature is chosen by elec- tromechanical thermostat, which is placed on the main board. With internal lighting.

Available Options

Stand

Stainless steel stand (+860mm height)

Kit wheels

Yes

B11 - ELECTRIC PIZZA OVEN

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORB11MN230

The oven B is a small electromechanical oven with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean.



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DESCRIPTION

The oven B is a small electromechanical oven with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean.

Main features

- Mechanical
- Chamber in stainless steel
- Only 1.6 kw Low power consumption
- It reaches 350°C Versatile
- It reaches 300°C in less than 20 minutes Fast
- Glass fiber insulation
- No gap refractory stone
- Available with one or double chamber
- Available in the electronic version too
- Stainless steel door

B1E - ELECTRIC PIZZA OVEN

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORB1EMN230

The oven B is a small electromechanical oven with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean.



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DESCRIPTION

The oven B1 is a small electromechanical oven with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean.

Main features

- Electronic
- Chamber in stainless steel
- Only 1.6 kw Low power consumption
- It reaches 350°C Versatile
- It reaches 300°C in less than 20 minutes Fast
- Glass fiber insulation
- No gap refractory stone
- Available with one chamber
- Stainless steel door

G6 - GAS PIZZA OVEN



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: G6

This line of ovens is manufactured in the single block version with 1 chamber and on demand in the modular and stackable version. The use of special materials with high insulation capacity, the result of the experience of many years in the field of professional pizzerias, determine an optimal thermal efficiency and therefore low current consumptions. Baking chamber in alumin- ized steel. In the internal chamber are used certificated refractory stone plates for food baking. The oven ins equipped with flue connected to the outside for the smoke discharge. The temperature is chosen by elec- tromechanical thermostat, which is placed on the main board. With internal lighting.

Available Options

[Stand](#)

Stainless steel stand (+860mm height)

[Kit wheels](#)

Yes

G4 - GAS PIZZA OVEN



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: G4

This line of ovens is manufactured in the single block version with 1 chamber and on demand in the modular and stackable version. The use of special materials with high insulation capacity, the result of the experience of many years in the field of professional pizzerias, determine an optimal thermal efficiency and therefore low current consumptions. Baking chamber in alumin- ized steel. In the internal chamber are used certificated refractory stone plates for food baking. The oven ins equipped with flue connected to the outside for the smoke discharge. The temperature is chosen by elec- tromechanical thermostat, which is placed on the main board. With internal lighting.

Available Options

[Stand](#)

Stainless steel stand (+860mm height)

[Kit wheels](#)

Yes

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