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Белгород (4722)40-23-64
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Технические характеристики на печи для пиццы электрические SB, SBD компании **GAM International**

SB

Forno elettrico per pizza
Electric pizza oven



SB



450°C

pizze
4-18
pizzas

Forno per pizza elettromeccanico

Il forno SB è essenziale, robusto, semplice e intuitivo da utilizzare. Vanta un ottimo rapporto qualità-prezzo.

Electromechanical pizza oven

The SB oven is essential, robust, simple and easy to use. A great value for money

CARATTERISTICHE PRINCIPALI

- Elettromeccanico
- La struttura esterna (fianchi, tetto) è realizzata in lamiera preverniciata
- Camere di cottura in lamiera alluminata
- Disponibile nelle sole versioni monoblocco
- Porta rimovibile per facilitare la pulizia
- Porta in acciaio inox
- Pietra refrattaria rettificata
- Apertura e chiusura dell'uscita fumi meccanica

MAIN FEATURES

- *Electromechanical*
- *The external structure (sides, roof) is made of painted sheet*
- *Baking chamber made of aluminised sheet metal*
- *Available in single block versions only*
- *Removable door to ease cleaning*
- *Stainless steel door*
- *No gap refractory stone*
- *Adjustable exhaust fumes*



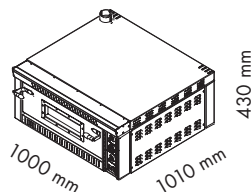
La linea SB è disponibile anche nella versione TOP

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 line SB 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.

SB4



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1100 x 430 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
4,8 kW

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm

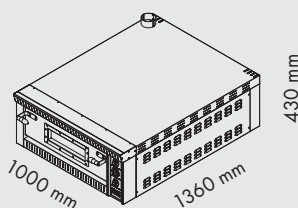


60 - 450 °C



80 kg
TOP 98 kg

SB6



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1450 x 430 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
7,2 kW

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
700 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm

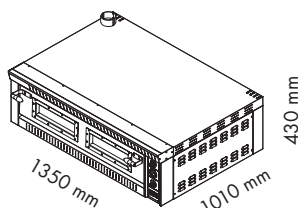


60 - 450 °C



97 kg
TOP 122 kg

SB6G



Dim. con manico e cavo
Dim. with handle and cable
1350 x 1100 x 430 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
8,8 kW

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 700 x 145 mm

Versione TOP / TOP version LxPxH
1020 x 685 x 145 mm

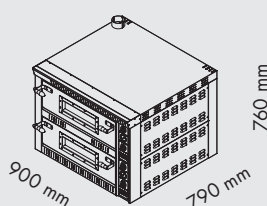


60 - 450 °C



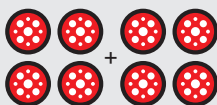
115 kg
TOP 139 kg

SBD44



Dim. con manico e cavo
Dim. with handle and cable
900 x 880 x 760 mm

n. pizze
n. pizzas
Ø 30 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
8,8 kW

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
620 x 620 x 145 mm

Versione TOP / TOP version LxPxH
600 x 605 x 145 mm

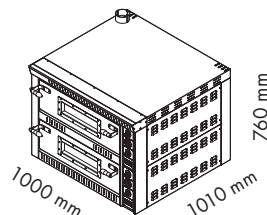


60 - 450 °C



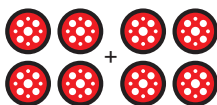
134 kg
TOP 160 kg

SB44



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1100 x 760 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
9,6 kW

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm

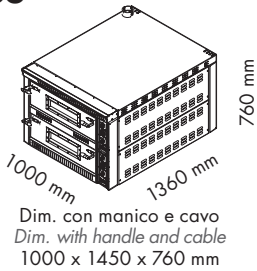


60 - 450 °C

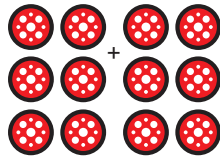


160 kg
TOP 186 kg

SB66



n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
14,4 kW



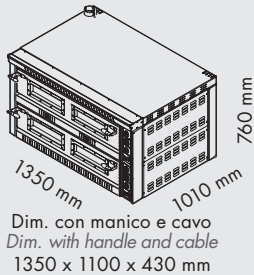
60 - 450 °C

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
700 x 1050 x 145 mm
Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm

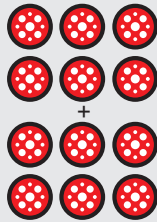


196 kg
TOP 294 kg

SB66G



n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
17,6 kW



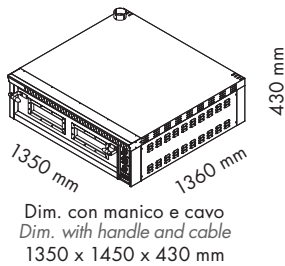
60 - 450 °C

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 700 x 145 mm
Versione TOP / TOP version LxPxH
1020 x 685 x 145 mm

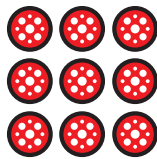


210 kg
TOP 256 kg

SB9



n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
13,2 kW



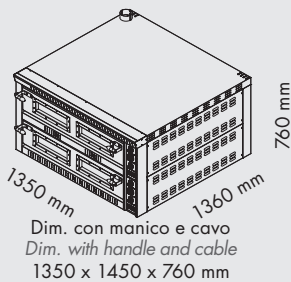
60 - 450 °C

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 1050 x 145 mm
Versione TOP / TOP version LxPxH
1020 x 1035 x 145 mm

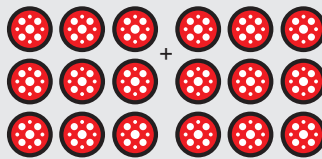


121 kg
TOP 156 kg

SB99



n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
26,4 kW



60 - 450 °C



309 kg
TOP 375 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
1050 x 1050 x 145 mm
Versione TOP / TOP version LxPxH
1020 x 1035 x 145 mm

SB4 SB44

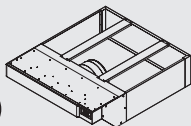
SB6 SB66

SB6G SB66G

SB9 SB99

Cappa aspirante *Extractor hood*

230 Volt
AC 1/N/PE
0,051 kW
218 mc /h



Misure LxPxH
Dimensions LxDxH
1000 x 1210 x 270 mm
29 kg

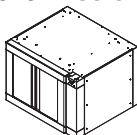
Misure LxPxH
Dimensions LxDxH
1000 x 1560 x 270 mm
31 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1210 x 270 mm
32 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1560 x 270 mm
36 kg

Cella di lievitazione *Proofer*

230 Volt
AC 1/N/PE
20-60 °C



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

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

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

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

SBD44 - ELECTRIC PIZZA OVEN



[Click Image for Gallery](#)

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORSBD44TR400

The SB pizza oven has been engineered to be a highly performing electromechanical oven, easy, energy saving and safe. The oven has the baking chamber made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean. The external structure (sides, roof and back) is made of painted sheet. Available in single block versions only, either with one or two chambers

Chamber Dimensions: 620x620x145 mm

TOP Chamber Dimensions: 600x605x145 mm

Available Options

[Version](#)

[Top](#)

DESCRIPTION

The SB pizza oven has been engineered to be a highly performing electromechanical oven, easy, energy saving and safe. The oven has the baking chamber made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean. The external structure (sides, roof and back) is made of painted sheet. Available in single block versions only, either with one or two chambers

Main features

- Electromechanical
- The external structure (sides, roof and back) is made of painted sheet.
- Baking chamber made of stainless steel
- Available in single block versions only
- Removable door to ease cleaning
- Glass fiber insulation
- Stainless steel door
- No gap refractory stone
- Adjustable exhaust fumes

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