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Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.gam.nt-rt.ru | | gma@nt-rt.ru

Технические характеристики на печи для пиццы электрические SUN, Dolomiti, SMALL 1, PRINCE, SMALL 1+1 компании **GAM International**

SUN

Forno elettrico per pizza
Electric pizza oven



- MODELLO CONSIGLIATO PER IL "NO GLUTINE"
- RECOMMENDED MODEL FOR "GLUTEN FREE"

SUN



1 pizza
oppure
1 teglia

1 pizza
or
1 tray

Un piccolo forno semplice e funzionale

Il forno SUN è un **piccolo forno meccanico altamente performante** che è economico, facile da usare, a risparmio energetico e sicuro. Il forno è **perfettamente isolato e semplice da pulire**. Dotato di porta in vetro e luce interna, è ideale per coloro a cui occorre monitorare con attenzione la cottura del cibo all'interno.

SUN è dotato di una apertura interna di 12 cm di altezza, che lo rende **ideale per tutti coloro i quali hanno necessità di cuocere o riscaldare velocemente qualunque tipo di cibo senza occupare troppo spazio o assorbire troppa corrente**. SUN è uno strumento prezioso e versatile in qualunque cucina.

A small easy-to-use and functional oven

*The SUN oven is a small, **high performance mechanical model which is convenient, easy to use, energy saving and safe**. The oven is **fully insulated and easy to clean**. Equipped with glass door and interior light, it is perfect for those who need to carefully check the cooking of the food inside.*

*SUN has an inner opening of 12 cm in height, making it **perfect for all those who need to cook or reheat quickly any type of food without taking up too much space or absorb too much energy**.*

SUN is a valuable and versatile equipment in any kitchen.

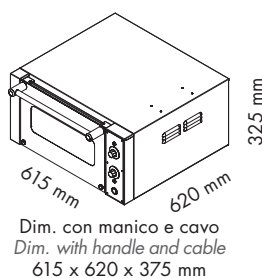
CARATTERISTICHE PRINCIPALI

- Camera di cottura in lamiera alluminata
- Struttura esterna (Fianchi, tetto) in lamiera preverniciata.
- Elevata altezza interna
- Meccanico
- Porta a triplo vetro per evitare scottature e monitorare il cibo in cottura
- Luce interna
- Raggiunge 500°C ➔ Versatile
- Raggiunge 350°C in meno di 20 minuti ➔ Veloce
- Doppio termostato con cielo e platea indipendenti
- Porta rimovibile per facilitare la pulizia
- Pietra refrattaria rettificata

MAIN FEATURES

- *Aluminised sheet metal chamber*
- *External structure (sides, roof) in pre-painted sheet metal*
- *Higher baking chamber*
- *Mechanical*
- *Triple glass door to check the baking and avoid any burns*
- *Interior light*
- *It reaches 500 ° C ➔ Versatile*
- *It reaches 350 ° C in less than 20 minutes ➔ Fast*
- *Double thermostat with independent top and bottom*
- *Removable door to ease cleaning*
- *No gap refractory stone*

SUN



n. 1 pizza
n. 1 pizza
Ø 35 cm



oppure n. 1 teglia
or n. 1 tray
35x40 cm



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



50 - 500 °C



32 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
360 x 410 x 125 mm



DOLOMITI

Forno elettrico per pizza
Electric pizza oven



- **MODELLO CONSIGLIATO PER IL "NO GLUTINE"**
- **RECOMMENDED MODEL FOR "GLUTEN FREE"**

DOLOMITI



350°C

1 pizza
oppure
1 teglia

1 pizza
or
1 tray

Un piccolo forno semplice e funzionale

Il forno Dolomiti è un **piccolo forno meccanico** altamente performante che è economico, facile da usare, a risparmio energetico e sicuro. Il forno è **perfettamente isolato e facile da pulire**. Dotato di porta in vetro e luce interna è ideale per coloro a cui occorre monitorare con attenzione la cottura del cibo all'interno.

Dolomiti è dotato di una apertura interna di 12 cm di altezza che lo rende **ideale per tutti coloro i quali hanno necessità di cuocere o riscaldare velocemente qualunque tipo di cibo senza occupare troppo spazio o assorbire troppa corrente**. Dolomiti è uno strumento prezioso e versatile in qualunque cucina.

A small easy-to-use and functional oven

The Dolomiti oven is a **high performance small mechanical model** which is convenient, easy to use, energy saving and safe. The oven is **fully insulated and easy to clean**. Equipped with glass door and interior light, it is perfect for those who need to carefully check the cooking of the food inside.

Dolomiti has an inner opening of 12 cm in height, making it **perfect for all those who need to cook or reheat quickly any type of food without taking up too much space or absorb too much energy**.

Dolomiti is a valuable and versatile equipment in any kitchen.

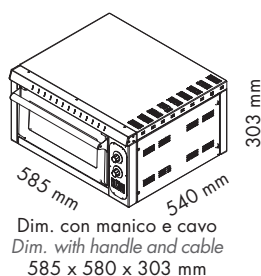
CARATTERISTICHE PRINCIPALI

- Camera di cottura in lamiera alluminata
- Struttura esterna (Fianchi, tetto) in lamiera preverniciata.
- Elevata altezza interna
- Meccanico
- Porta a doppio vetro per evitare scottature e monitorare il cibo in cottura
- Luce interna
- Solo 1.6 kw ➔ Consumo ridotto
- Raggiunge 350°C ➔ Versatile
- Raggiunge 300°C in meno di 20 minuti ➔ Veloce
- Doppio termostato con cielo e platea indipendenti ➔ Accurato
- Porta rimovibile per facilitare la pulizia
- Pietra refrattaria rettificata

MAIN FEATURES

- *Aluminised sheet metal chamber*
- *External structure (sides, roof) in pre-painted sheet metal*
- *Higher baking chamber*
- *Mechanical*
- *Double glass door to check the baking and avoid any burns*
- *Interior light*
- *Only 1.6 kw ➔ Low power consumption*
- *It reaches 350 ° C ➔ Versatile*
- *It reaches 300 ° C in less than 20 minutes ➔ Fast*
- *Double thermostat with independent top and bottom ➔ Accurate*
- *Removable door to ease cleaning*
- *No gap refractory stone*

DOLOMITI



n. 1 pizza
n. 1 pizza
Ø 35 cm



oppure n. 1 teglia
or n. 1 tray
35x40 cm



230 Volt AC 1/N/PE
2,0 kW



50 - 350 °C



32 kg

Misure interne camera LxPxH
Chamber internal dimensions LxDxH
360 x 410 x 125 mm

PRINCE - ELECTRIC PIZZA OVEN



Product Code: FORP9TR400

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Available Options

Leavening cell

230V - 0,12kW - 20-60°C

Hood

230V - 0,11kW - 705 mc/h - 1500x1370x500mm

SMALL 1+1 - ELECTRIC PIZZA OVEN



DESCRIPTION

The SMALL oven is a medium sized oven, electromechanical, cheap, easy to use, suitable for those who have a limited space and a small budget. Main features

- Electromechanical
- The external structure (sides, roof and back) is made of painted sheet
- Baking chamber made of aluminized sheet
- Available in single block versions only
- Removable door to ease cleaning
- Glass fiber insulation to better keep heat inside the oven
- Double glass door to check the baking and avoid any burns
- No gap refractory stone
- Top and bottom heat control

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORSML11TR400

The SMALL oven is a medium sized oven, electromechanical, cheap, easy to use, suitable for those who have a limited space and a small budget. Dimensioni camera: 505x520x115 mm

SMALL 1 - ELECTRIC PIZZA OVEN



DESCRIPTION

The SMALL oven is a medium sized oven, electromechanical, cheap, easy to use, suitable for those who have a limited space and a small budget. Main features

- Electromechanical
- The external structure (sides, roof and back) is made of painted sheet
- Baking chamber made of aluminized sheet
- Available in single block versions only
- Removable door to ease cleaning
- Glass fiber insulation to better keep heat inside the oven
- Double glass door to check the baking and avoid any burns
- No gap refractory stone
- Top and bottom heat control
- Interior light

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORSML1TR400

The SMALL oven is a medium sized oven, electromechanical, cheap, easy to use, suitable for those who have a limited space and a small budget.

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