

|                                    |                                   |                                        |                                       |                                 |
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| <b>Архангельск</b> (8182)63-90-72  | <b>Иркутск</b> (395)279-98-46     | <b>Мурманск</b> (8152)59-64-93         | <b>Рязань</b> (4912)46-61-64          | <b>Томск</b> (3822)98-41-53     |
| <b>Астрахань</b> (8512)99-46-04    | <b>Казань</b> (843)206-01-48      | <b>Набережные Челны</b> (8552)20-53-41 | <b>Самара</b> (846)206-03-16          | <b>Тула</b> (4872)33-79-87      |
| <b>Барнаул</b> (3852)73-04-60      | <b>Калининград</b> (4012)72-03-81 | <b>Нижний Новгород</b> (831)429-08-12  | <b>Саранск</b> (8342)22-96-24         | <b>Тюмень</b> (3452)66-21-18    |
| <b>Белгород</b> (4722)40-23-64     | <b>Калуга</b> (4842)92-23-67      | <b>Новокузнецк</b> (3843)20-46-81      | <b>Санкт-Петербург</b> (812)309-46-40 | <b>Ульяновск</b> (8422)24-23-59 |
| <b>Благовещенск</b> (4162)22-76-07 | <b>Кемерово</b> (3842)65-04-62    | <b>Ноябрьск</b> (3496)41-32-12         | <b>Саратов</b> (845)249-38-78         | <b>Улан-Удэ</b> (3012)59-97-51  |
| <b>Брянск</b> (4832)59-03-52       | <b>Киров</b> (8332)68-02-04       | <b>Новосибирск</b> (383)227-86-73      | <b>Севастополь</b> (8692)22-31-93     | <b>Уфа</b> (347)229-48-12       |
| <b>Владивосток</b> (423)249-28-31  | <b>Коломна</b> (4966)23-41-49     | <b>Омск</b> (3812)21-46-40             | <b>Симферополь</b> (3652)67-13-56     | <b>Хабаровск</b> (4212)92-98-04 |
| <b>Владикавказ</b> (8672)28-90-48  | <b>Кострома</b> (4942)77-07-48    | <b>Орел</b> (4862)44-53-42             | <b>Смоленск</b> (4812)29-41-54        | <b>Чебоксары</b> (8352)28-53-07 |
| <b>Владимир</b> (4922)49-43-18     | <b>Краснодар</b> (861)203-40-90   | <b>Оренбург</b> (3532)37-68-04         | <b>Сочи</b> (862)225-72-31            | <b>Челябинск</b> (351)202-03-61 |
| <b>Волгоград</b> (844)278-03-48    | <b>Красноярск</b> (391)204-63-61  | <b>Пенза</b> (8412)22-31-16            | <b>Ставрополь</b> (8652)20-65-13      | <b>Череповец</b> (8202)49-02-64 |
| <b>Вологда</b> (8172)26-41-59      | <b>Курск</b> (4712)77-13-04       | <b>Петрозаводск</b> (8142)55-98-37     | <b>Сургут</b> (3462)77-98-35          | <b>Чита</b> (3022)38-34-83      |
| <b>Воронеж</b> (473)204-51-73      | <b>Курган</b> (3522)50-90-47      | <b>Псков</b> (8112)59-10-37            | <b>Сыктывкар</b> (8212)25-95-17       | <b>Якутск</b> (4112)23-90-97    |
| <b>Екатеринбург</b> (343)384-55-89 | <b>Липецк</b> (4742)52-20-81      |                                        | <b>Тамбов</b> (4752)50-40-97          | <b>Ярославль</b> (4852)69-52-93 |

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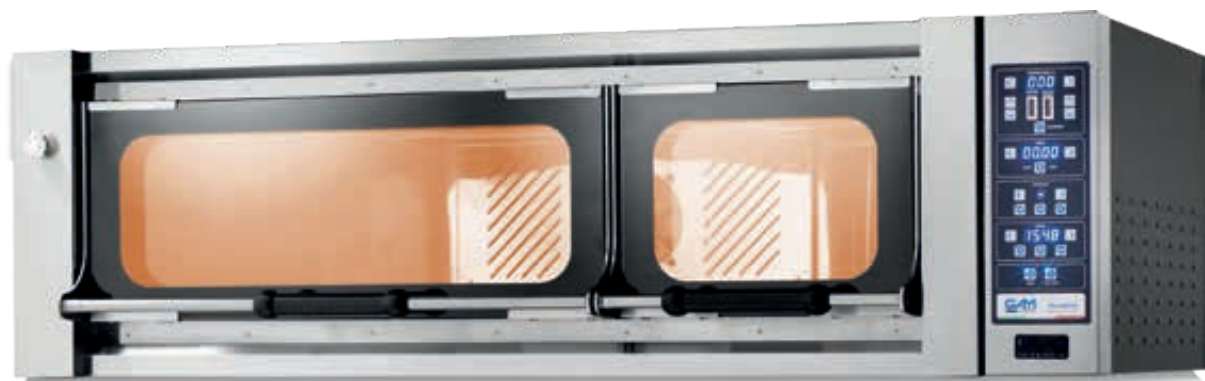
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# Технические характеристики на электрические хлебопекарные печи AZZURRO BAKERY компании **GAM International**

# AZZURRO BAKERY 2 AZZURRO BAKERY 3



## PER PANETTERIA FOR BAKERY

400°C

teglie  
60x40  
trays

energia  
-30%  
energy

Disponibile solo  
con apertura verso l'alto  
Available only  
with upward opening

**La qualità GAM International ideale per  
il piccolo panificio o per il ristoratore**

Azzurro Bakery è **ideale per il piccolo panificio o per il ristoratore** che vuole produrre il proprio **pane, croissant, biscotti** e molto altro.

Azzurro Bakery ha un grande spessore di isolamento e nella versione a tre teglie è dotato di due porte di diverse dimensioni che permettono di lavorare con un notevole risparmio energetico. La piana è di serie in acciaio inox bugnato o su richiesta in pietra refrattaria.

Monta uno spruzzatore di acqua e resistenze dedicate che permettono di dare vapore diretto in camera di cottura.

Azzurro Bakery è modulare, permette perciò che vengano sovrapposte più unità.

**GAM International quality ideal for  
a small bakery or restaurant**

Azzurro Bakery is **ideal for a small bakery or restaurant** that wants to produce its own **bread, croissant, cookies** and much more.

Azzurro Bakery has a thick insulation and in the three trays version it has two different dimensioned doors that allow to operate with a great energy saving. The standard floor is made of rusticated stainless steel. Refractory stone is also available on request.

It has a water sprayer and a dedicated heater that allow to spray direct steam into the cooking chamber.

Azzurro Bakery is modular, allowing to stack several units.



### RISPARMIO ENERGETICO

- 8 cm di isolamento che reduce 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
- Sealing gasket for high temperature to insulate the door
- Economy switch that allows to save energy when the oven is not in use

### IDEALE PER PANETTERIA

- Altezza interna camera 25 cm
- Sistema di vaporizzazione dell'acqua incluso nel prezzo
- Piana in acciaio o su richiesta in refrattario
- Possibilità di memorizzare fino a 9 programmi di cottura
- Auto mode per programmare l'orario di accensione automatica

### IDEAL FOR BAKERY

- Baking chamber internal height 25 cm
- Vaporized water release system included in the price
- Stainless steel floor or on demand refractory stone floor
- Possibility to store up to 9 baking programs
- 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

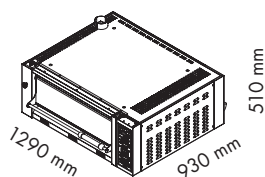
- Display per stabilire la durata di vaporizzazione dell'acqua
- Comoda ed ampia impugnatura ergonomica rotante che asseconda il movimento del polso
- Indicatore di temperatura
- Controllo potenza di cielo e platea

### EXCELLENT PERFORMANCE

- Display allowing to set the length of vaporized water release
- Rotating ergonomic handle that follows the natural movement of the wrist
- Temperature display
- Top and bottom power display



## AZZURRO BAKERY 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

Misure interne camera LxPxH  
Chamber internal dimensions LxDxH  
835 x 615 x h=250 mm

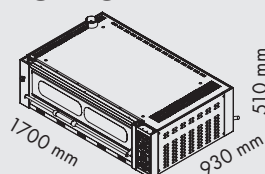


60 - 400 °C



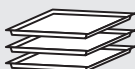
175 kg

## AZZURRO BAKERY 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

Misure interne camera LxPxH  
Chamber internal dimensions LxDxH  
1250 x 615 x h=250 mm



60 - 400 °C



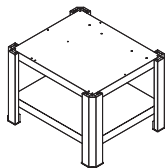
215 kg

### AZZURRO BAKERY 2

### AZZURRO BAKERY 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)

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

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

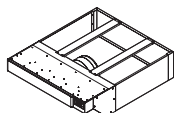
1700x1030x80 mm

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

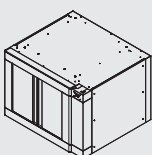
230 Volt

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.

Алматы (7273)495-231  
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Брянск (4832)59-03-52  
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