



Technical Data Sheet

Code	Catalogue	Page
CAB0033/CN	CATALOGUE	235CS
HS Code		84198180
Oven Temperature		+400°C
Oven capacity		4+4x ø 350 mm
Electric Oven KW		10,400
Control		mechanical

Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Nett. Weight kg
1000 x 860 x 690			380-415	3F+N	50/60	1	178.00

GB

electric pizza oven for 4+4 pizzas ø 350 mm, mechanical control

Aluminium-plated sheet metal cooking chamber with lighting. Individual, specific voltages for oven top and bed plate heating elements. Cordierite layered hob. Thick fibreglass insulation. Stainless steel face. Panoramic glass door. Individual, specific controls for chamber temperature and oven bed plate temperature. Chamber pyrometer temperature control. Safety thermostat. Maximum operating temperature 400 °C.

I

forno pizza elettrico da 4+4 pizze ø 350 mm, controllo meccanico

Camera di cottura in lamiera alluminata con lampada di illuminazione. Resistenze con carico differenziato cielo platea. Piano di cottura in mattoni di cordierite. Isolamento in lana di roccia evaporata di grosso spessore. Facciata in acciaio inox. Porta con vetro panoramico. Controllo differenziato della temperatura della camera e della platea. Pirometro di visualizzazione della temperatura della camera. Termostato di sicurezza. Temperatura massima di esercizio 400 °C.

D

Elektro-Pizzaofen für 4+4 Pizzen ø 350 mm, mechanische Bedienung

Backkammer aus aluminierterem Blech mit Beleuchtung. Widerstände für die differenzierte Erwärmung von Ofendecke Backplatte. Backfläche aus Cordieritsteinen. Besonders dicke Isolierschicht aus verdampfter Steinwolle. Vorderseite aus Edelstahl. Tür mit Panoramaverglasung. Differenzierte Kontrolle der Temperatur der Kammer und der Backplatte. Pyrometer zur Anzeige der Temperatur der Kammer. Sicherheitsthermostat. Betriebshöchsttemperatur 400 °C.

E

horno pizza eléctrico para 4+4 pizzas ø 350 mm, control mecánico

Cámara de cocción en chapa aluminizada con lámpara de iluminación. Resistencias con carga diferenciada bóveda solera. Superficie de cocción realizada con ladrillos de cordierita. Aislamiento de lana de roca evaporada de gran espesor. Frente de acero inoxidable. Puerta con cristal panorámico. Control diferenciado de la temperatura de la cámara y de la solera. Pirómetro de visualización de la temperatura de la cámara. Termostato de seguridad. Máxima temperatura de funcionamiento 400 °C.

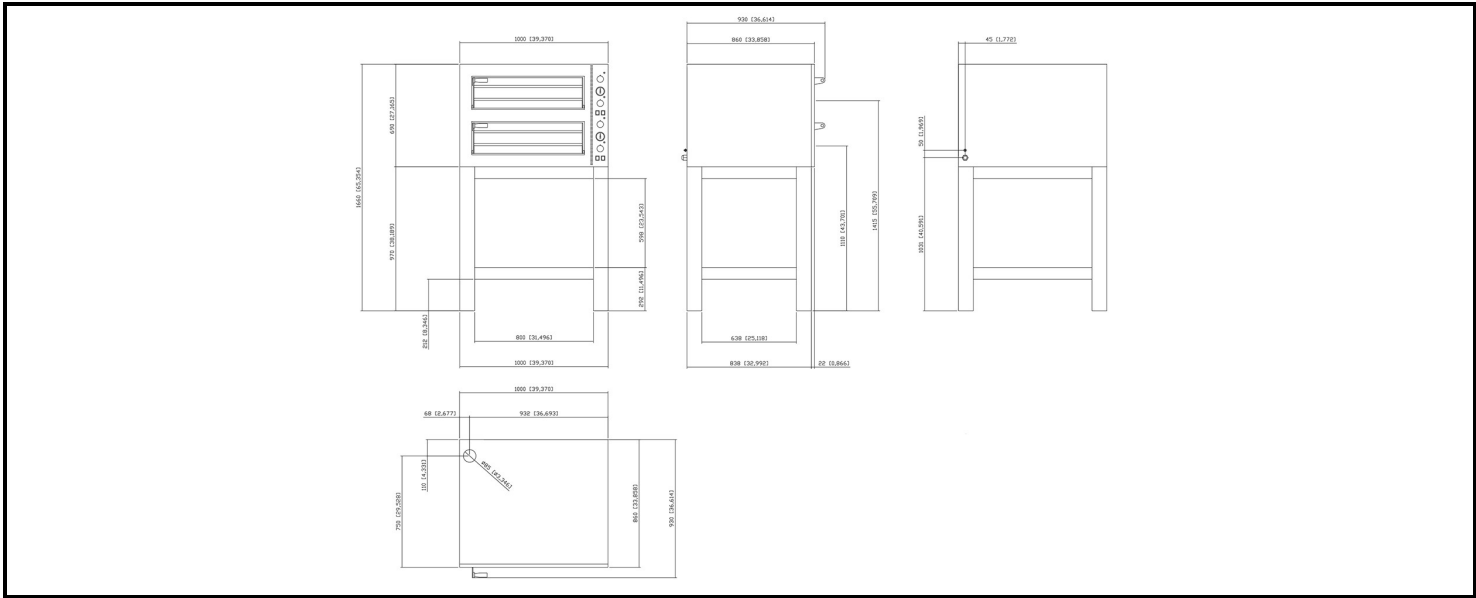
FR

four à pizza électrique pour 4+4 pizzas ø 350 mm, contrôle mécanique

Chambre de cuisson en tôle aluminée avec lampe d'éclairage. Résistances avec charge différenciée voûte sole. Plan de cuisson en briques de cordierite. Isolation en laine de roche évaporée de grosse épaisseur. Façade en acier inox. Porte avec vitre panoramique. Contrôle différencié de la température de la chambre et de la sole. Pyromètre d'affichage de la température de la chambre. Thermostat de sécurité. Température maximale de fonctionnement 400 °C.

P

Forno de pizzas elétrico para 4+4 pizzas ø 350 mm, controle mecânico



OPTIONAL ACCESSORIES

**Code:** ACPRO**Catalogue:** CATALOGUE**Page:** 266CS

rack for 15 pizzas on screen max ø 360 mm
Pizzablechständer für 15 Pizzen max ø 360 mm

**Code:** Z/CKTZ435**Catalogue:** CATALOGUE**Page:** 235CS

hood without motor for pizza oven CAB0032/CN, CAB0033/CN
Haube ohne Motor für Pizzaofen CAB0032/CN, CAB0033/CN

**Code:** Z/CSTZ4352P**Catalogue:** CATALOGUE**Page:** 235CS

painted stand for pizza oven CAB0033/CN
lackiertes Untergestell für Pizzaofen CAB0033/CN

**Code:** Z/D4174560**Catalogue:** CATALOGUE**Page:** 269CS

rectangular baking tray in blue steel, 600x400x30 mm
rechteckiges Backblech in blau, 600x400x30 mm

**Code:** Z/GA32RF**Catalogue:** CATALOGUE**Page:** 263CS

pizza shovel, rectangular, perforated, 330x330 mm, l=1560 mm
Pizzaschaufel, rechteckig, durchlöchert, 330x330 mm, L=1560 mm

**Code:** Z/GACBSM**Catalogue:** CATALOGUE**Page:** 268CS

roller docker, stainless steel handle and pins
Teigdurchlöcherer, Griff und Spitzen aus Edelstahl

**Code:** Z/GACHTB**Catalogue:** CATALOGUE**Page:** 265CS

ember spreader, l=1555 mm
Glutschieber, L=1555 mm

**Code:** Z/GACSPGT**Catalogue:** CATALOGUE**Page:** 264CS

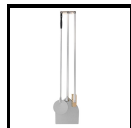
Grill brush 145 mm
Gitterbürste 145 mm

**Code:** Z/GACST4M**Catalogue:** CATALOGUE**Page:** 267CS

scraper in stainless steel
Spachtel in Edelstahl

**Code:** Z/GBTD4020**Catalogue:** CATALOGUE**Page:** 270CS

thermal bag for 4 pizza boxes, max ø 400 mm
Thermotasche für 4 Pizzakartons, max ø 400 mm

**Code:** Z/GS2AMICA**Catalogue:** CATALOGUE**Page:** 262CS

set pizzeria composed of squared shovel 320 mm, round shovel 200 mm, brush and wall support
Pizzaset bestehend aus quadratische Schaufel 320 mm, runde Schaufel 200 mm, Besen und Wandhalterung

**Code:** Z/HACHPLL**Catalogue:** CATALOGUE**Page:** 265CS

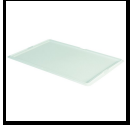
shovel to pick up ashes, l=1750 mm
Schaufel für Asche, L=1750 mm

**Code:** Z/HACHSPL**Catalogue:** CATALOGUE**Page:** 262CS

brush for ovens, l=1570 mm
Bürste für Öfen, L=1570 mm

**Code:** Z/HACROM**Catalogue:** CATALOGUE**Page:** 262CS

pizza cutter, ø 100 mm
Schneiderad, ø 100 mm

**Code:** Z/HDF30**Catalogue:** CATALOGUE**Page:** 269CSround screen for pizzas ø 300 mm
Pizzablech, durchlöchert, ø 300 mm**Code:** Z/HE6410**Catalogue:** CATALOGUE**Page:** 270CSplastic box for pizza balls, 600x400x100 mm
Plastikkiste für Pizzabällchen, 600x400x100 mm**Code:** Z/HTLN3025**Catalogue:** CATALOGUE**Page:** 269CSround tray for pizzas ø 300 mm
Pizzablech ø 300 mm**Code:** Z/M4400N**Catalogue:** CATALOGUE**Page:** 270CSlid for plastic box, 600x400 mm
Deckel für Plastikkiste, 600x400 mm**Code:** Z/SPTF3025**Catalogue:** CATALOGUE**Page:** 269CSRound tray for pizzas ø 300 mm in aluminium, perforated ø 3 mm
Pizzablech ø 300 mm aus Aluminium, gelocht ø 3 mm