



Technical Data Sheet

Code	Catalogue	Page
CAB0098/P	CATALOGUE	233CS
HS Code		84198180
Oven Temperature		50°-320°C
Oven capacity		1x ø 320 mm
Electric Oven KW		1,600
Capacity		chamber 410x360x90 h mm
Control		mechanical

Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Nett. Weight kg
615 x 500 x 280			220-240	1F+N	50/60	1	21.00

GB Electric pizza oven for 1 pizza ø 32 cm, mechanical control

Designed for the best baking of fresh and frozen pizzas. Built for the intensive and continuous work in traditional pizzerias and in take-away pizza shops, our pizza ovens are ideal to be used also by Snack-Bars, Pubs, Cafés. The restrained dimensions and the simple way of using make them suitable as desk ovens

I Forno pizza elettrico da 1 pizza ø 32 cm, controllo meccanico

Forno progettato per la cottura ottimale della pizza sia fresca che surgelata. Studiati e costruiti per l'uso intensivo e continuo in pizzerie tradizionali e per asporto, i nostri forni sono ideali per l'utilizzo anche in Snack-Bars, Pubs, Caffés, grazie alla loro semplicità d'uso e alle dimensioni contenute che permettono di impiegarli persino come forni da banco.

D Elektro-Pizzaofen für 1 Pizza ø 32 cm, mechanische Bedienung

Entwickelt für das optimale Backen von frischer und gefrorener Pizza. Unsere Öfen werden für den anhaltenden Einsatz in traditionellen Pizzeria und in Take-away Pizzerias geplant und gebaut. Danke ihrem einfachen Gebrauch und den geringen Größen, sind unsere Öfen für den Einsatz in Snack-Bars, Pubs, und Cafés hervorragend geeignet.

E Horno pizza eléctrico para 1 pizza ø 32 cm, control mecánico

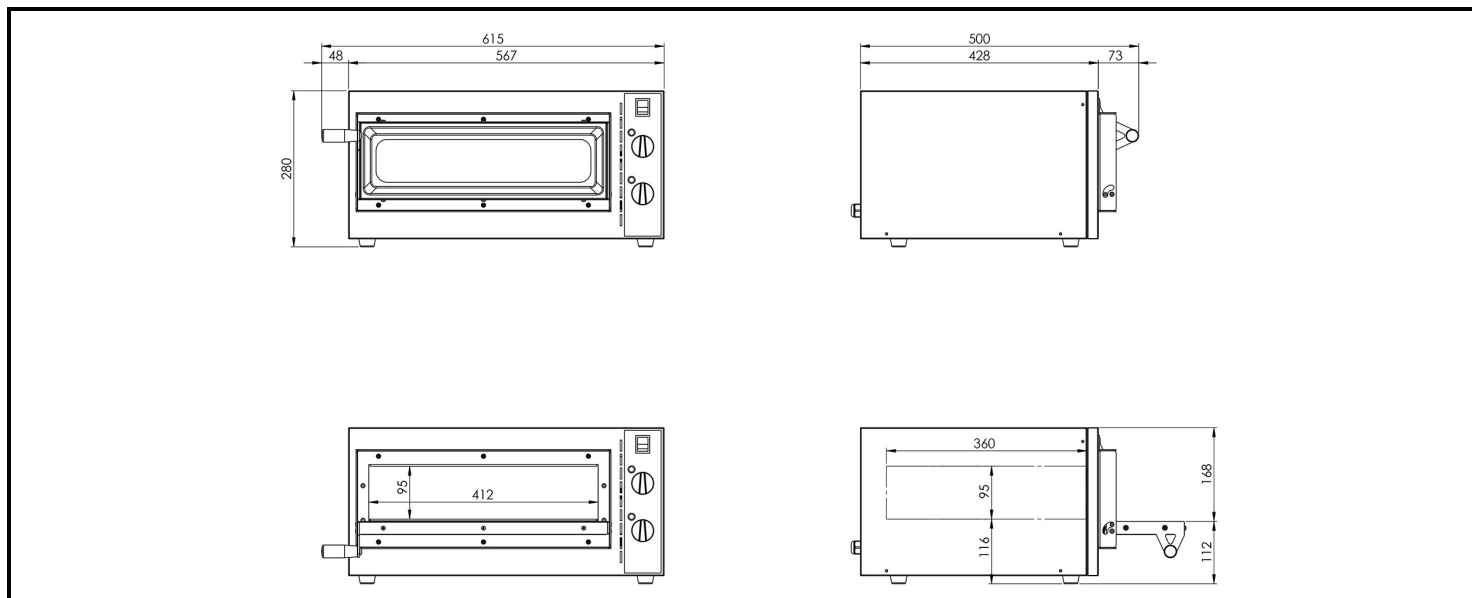
Horno diseñado para una cocción óptima tanto de pizza fresca como congelada. Diseñados y fabricados para un uso intensivo y continuado en pizzerías tradicionales y de comida para llevar, nuestros hornos también son ideales para su uso en Snack-Bars, Pubs, Cafeterías, gracias a su facilidad de uso y a sus dimensiones compactas que permiten su utilización incluso como hornos de mostrador.

FR Four à pizza électrique pour 1 pizza ø 32 cm, contrôle mécanique

Fours électrique conçu pour la cuisson optimale de la pizza fraîche et congelée. Réalisés pour l'usage intensif et continuée dans les Pizzerias traditionnelles et Pizza à emporter, nos fours électriques sont idéals pour snack-bars, pubs et cafés aussi, grâce à leur simple utilisation et aux petites dimensions qui vous permettent de les utiliser également comme fours de banc.

P Forno de pizzas elétrico para 1 pizza ø 32 cm, controlo mecânico

Forno concebido para uma cozedura ótima de pizzas frescas e congeladas. Concebidos e construídos para uma utilização intensiva e contínua em pizzerias tradicionais e take-away, os nossos fornos são também ideais para utilização em Snack-Bares, Pubs, Cafés, graças à sua facilidade de utilização e dimensões compactas que permitem a sua utilização mesmo como fornos de bancada.



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WEEE-Reg.-Nr.: DE 99768220
VerpackG: DE1211413051725

OPTIONAL ACCESSORIES



Code: ACPRO

Catalogue: CATALOGUE

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



Code: Z/D4174560

Catalogue: CATALOGUE

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



Code: Z/GA32RF

Catalogue: CATALOGUE

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



Code: Z/GACBSM

Catalogue: CATALOGUE

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



Code: Z/GACHTB

Catalogue: CATALOGUE

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



Code: Z/GACSPGT

Catalogue: CATALOGUE

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Grill brush 145 mm
Gitterbürste 145 mm



Code: Z/GACST4M

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scraper in stainless steel
Spachtel in Edelstahl



Code: Z/GBTD4020

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



Code: Z/GS2AMICA

Catalogue: CATALOGUE

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set pizzaeria 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

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



Code: Z/HACHSPL

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



Code: Z/HACROM

Catalogue: CATALOGUE

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pizza cutter, ø 100 mm
Schneiderad, ø 100 mm

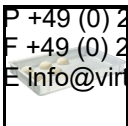


Code: Z/HDF30

Catalogue: CATALOGUE

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round screen for pizzas ø 300 mm
Pizzablech, durchlöchert, ø 300 mm



Code: Z/HE6410

Catalogue: CATALOGUE

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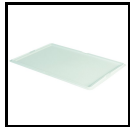
plastic box for pizza balls, 600x400x100 mm
Plastikkiste für Pizzabällchen, 600x400x100 mm



Code: Z/HTLN3025
round tray for pizzas ø 300 mm
Pizzablech ø 300 mm

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Code: Z/M4400N
lid for plastic box, 600x400 mm
Deckel für Plastikkiste, 600x400 mm

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Code: Z/SPTF3025
Round tray for pizzas ø 300 mm in aluminium, perforated ø 3 mm
Pizzablech ø 300 mm aus Aluminium, gelocht ø 3 mm

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