

## PRODUCT DESCRIPTION

Electric convection oven for a fast pizza cooking and useable for a traditional gastronomy, it reaches a max temperature of 440°C in few minutes. The two removable cylinders channel the heat assuring an homogeneous cooking. Grill bearing and grill for traditional cooking. Two heating elements, one upper and one lower, allow to set two different cooking temperatures. The oven is equipped with a high thermic insulation.

Structure made in stainless steel.

#### PRODUCT CHARACTERISTICS

Dimensions		
XxYxZ	650 x 620 x 626/6	56 mm
Net weight		52 kg
Elect. connection		YES
Gas connection		NO
Energy: Electricity		
		E
Height adjustment of feet Ø 1"1/4		
70-100 mm		
Recyclability % weig	ght of appliance	98%
Water connection		NO
Drain connection		NO

Voltage	230V
Number of phases	1
Amperes	12,72 A
Frequency	50 Hz
Total power	2,926 kW
Electric energy consumption	2,926 kW
Water ingress protection rating	IPX3

## **TECHNICAL FEATURES**

2
1,2 kW
1,6 kW

- Exterior
- Side panels: Stainless steel

Front panel: Stainless steel

Top: Stainless steel

Frame: Stainless steel

#### PACKAGING

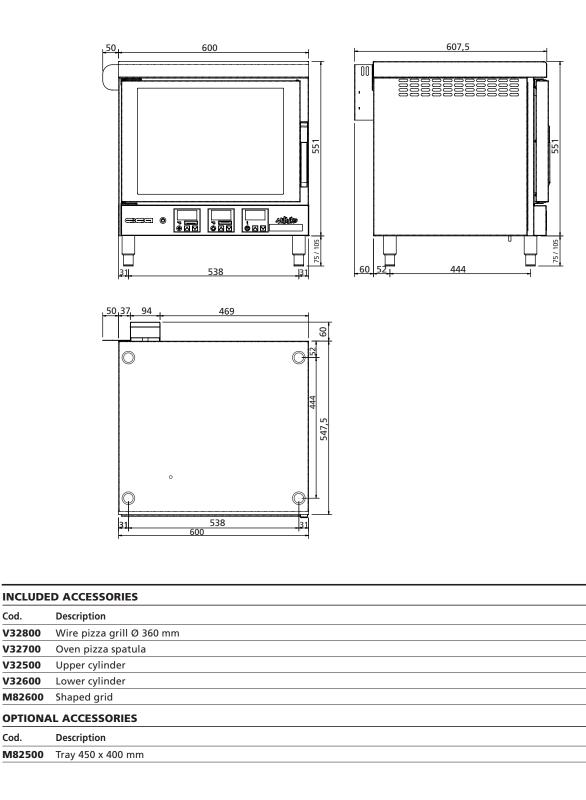
XxYxZ	650 x 650 x 760 mm
Gross weight	57 kg
Volume	0,13 m <sup>3</sup>



## GSP01 / 941-000-00

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# **ELECTRIC OVEN**



Quantity

Quantity

2

1

1

1

2

-

**Legenda** X x Y x Z = Width x Depth x Height

MADE IN ITALY



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