

**Dalles réfractaires**

- Température : de 40 à 400°C
- Thermomètre
- Foyer régulé par 2 thermostats mécaniques
- Structure inox
- Porte vitrée
- Eclairage
- 400/50-60Hz/3

**FP\*02PE**

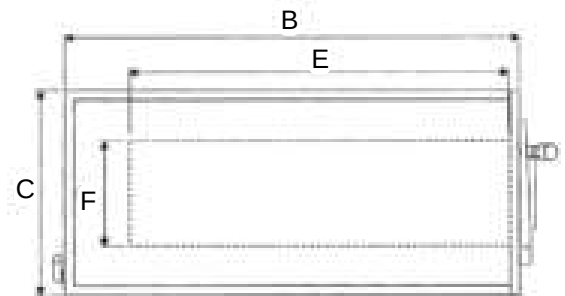
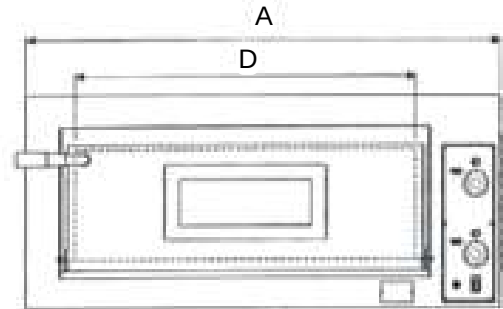
- Options :
- Support
  - Etuve
  - Hotte



**Refractory floor plates**

- Temperature : from 40 to 400°C
- Thermometer
- Cooking chamber regulated by 2 mechanical thermostats
- Stainless steel frame
- Glass door
- Lighting
- 400/50-60Hz/3

- Options :
- Support
  - Proofer
  - Hood



FPx02PE support + hotte



	FP602PE	FP902PE
<b>Nombre d'étages / Number of decks</b>	2	2
<b>Nombre de pizzas / Number of pizzas</b>	2x4	2x6
<b>Dimensions</b>		
A mm	929	990
B mm	920	1270
C mm	680	680
D mm	700	700
E mm	700	1050
F mm	150	150
<b>Poids / Weight</b>		
Kg	149	175
<b>Puissance / Power</b>		
kW	11.2	18.6