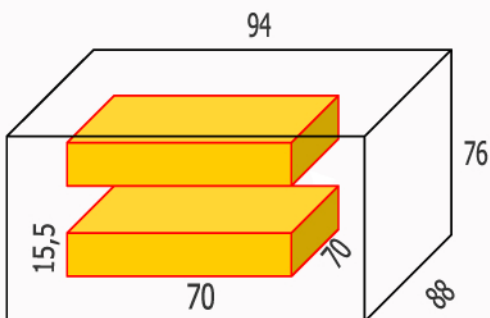




Restaurant Equipment Worldwide  
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# 70/2

Weight net / gross	165 / 179 kg
KW max	4,6+4,6
Volts - possible settings	400 3N - 230 3 - 230
Temperature range	65°C - 450°C

- Electric oven. Two independent decks. Top and bottom long-life heating elements. It is possible to bake direct on the stones or in a tray.
- User friendly. Two thermostats per deck, in order to set top and bottom temperatures independently.
- Suitable for baking fresh pizzas as well as frozen ones.
- Very robust and designed in order to allow easy maintenance.
- The use of modern technology, enhance a traditional backing result.
- Version with thermometer available (70/2T) on request at extra cost.
- Open stand available on request. Not included.

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