

AMALFI 80x50 - family PIZZA ITALIA

general introduction	<p>A traditional wood oven, ideal for cooking pizza and bread. Designed for professionals, but dedicated to domestic use. Made with the more resistant stainless steel, AMALFI is made to withstand the most severe constraints in terms of use and cooking results.</p>
sales arguments	<p>Pre-assembled, avoiding lengthy and costly assembly time: immediately ready for use! Lightweight and easily transportable; placeable anywhere, including terraces and balconies, with its low weight.</p> <p>Easy to use: it reaches the desired temperature in a few minutes (10 mins), thanks to the vault made of stainless steel. Insulation with rock wool and the natural refractory fireplace can effectively keep the temperature for longer time and limit the consumption of wood.</p> <p>Its structure is super resistant to high temperatures. Product manufacture in heavy gauge stainless steel, heavy duty welded vault (not screwed) make this product working for many years without any problems.</p> <p>Refractory stones certified for food use.</p>
product description	<p>Oven with cooking chamber of 80X50 cm. With a painted steel trolley and wheels, it is provided with pipe and rain-hat, oven door. The fireplace is made of high quality refractory fireclay and certified for food use. The internal structure is made of stainless steel, while the outside is made of galvanized steel treated with coatings for maximum resistance to heat, weather and rust. The furnace insulation is made of natural rock wool and helps to preserve the temperature more effectively and avoid the outside temperature is too high.</p>
fuel	wood
external sizes	P93 x L106 x H195 cm
cooking chamber size	P 50 x L 80 soit 3 pizza
weight	kg 105
supplied accessories	pipe and rain-hat, closing door
logistic info	2 pcs x palette 90x120 cm - 36 pcs x 20' ctr - 78 pcs x 40' ctr

