



VESUVIO

MADE IN
ITALY





1 HOOD

Stainless steel hood equipped with anti condensation filter and activated charcoal filter easily removable for better cleaning. Air extraction capacity: 370 m³/h.




























2 G|PRO 6 M

2 water drop trays.
Cooling fan in the electronics area.
Powered steam, chimney vent.

3 PIZZA OVEN

Professional electric oven provided with 1 cooking chamber projected and optimized for pizzas with diameter of 30 cm. Control throughout independent mechanical thermostats for both oven top and bedplate, high-density evaporated dried mineral wool insulation, cooking surface in refractory stone, pyrometer and internal halogen illumination.

4 PROOFER

1	 180 W	 230 V	 50/60 Hz
2	 6 trays (2 trays included) 600 x 400 mm  Side-hinged door with hermetic closure  80 mm  9.600 W	 Mechanical timer 0-60 min  2 motors with reverse system  800 x 545 mm  400 V~ 3N ±	 0-280 °C  Direct steam injection  92 kg  50/60 Hz
3	 50-500 °C  200/230/400 V	 93 kg  50/60 Hz	 4.200 W  4 pizze Ø 30 cm
4	 5 trays 600 x 400 mm  1.200 W	 80 mm  200/230/400 V	 33 kg  50/60 Hz