



Mix 3

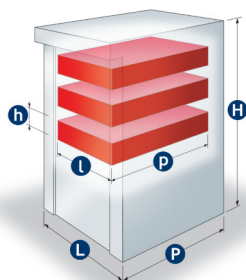
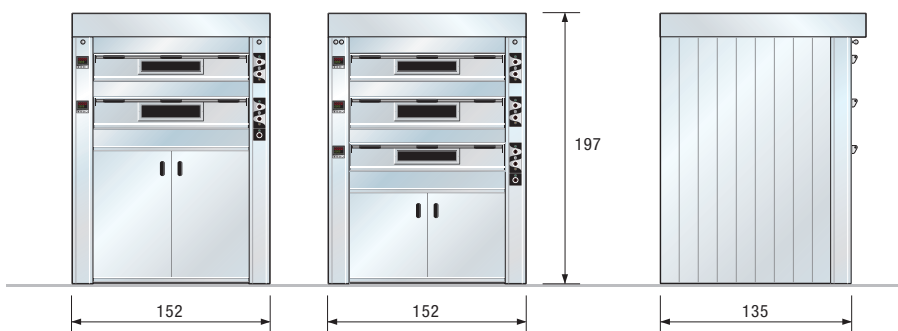


OVENS FOR BAKING TRAY PIZZA AND SHOVEL PIZZA

MIX series ovens feature 2 or 3 baking chambers of different heights to match different types of use. Both models can be operated either by electromechanical or electric control panels.



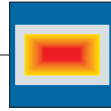
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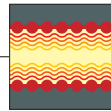
Model	External Size			Internal Size			Power		Weight Kg
	L	cm P	H	l	cm p	h	min	max	
Mix3	152	135	197	102	105	12/18/12	10	30	1.000



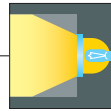
One-body structure, solid and compact entirely made of stainless steel. The standard configuration is made of two or three independent, overlapping baking units of different sizes according to the different productive capability.



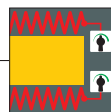
The baking units are conceived in such a way that they can work totally independently. The high quality of the insulation offers the chance to obtain a consistent energy saving, reducing thermal waste.



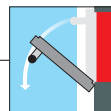
Electric resistance units are made of an alloy of nickel and chromium and are set on proper frames situated beneath the plane and along the ceiling of the baking boxes. This particular setting guarantees a more uniform heat diffusion, together with a more effectiveness in the cooking process and the capability of maintaining the temperature.



Internal lighting thanks to 12v halogen lamps protected by double tempered crystal.



Independent electric control boards for each baking box to regulate heat distribution separately between oven roof and floor.



Front flap opening with ergonomic handles. Tempered glass to allow a perfect visibility of the inside part of the cooking boxes.



All devices, switches and the equipment are placed in order to facilitate the manoeuvrability, the cleaning process and the maintenance in absolute safety in conformity with current regulations.