



# Modulo

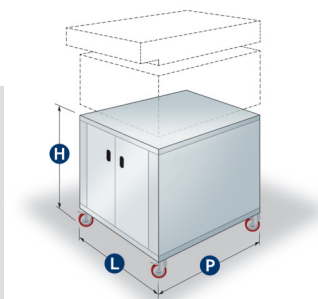
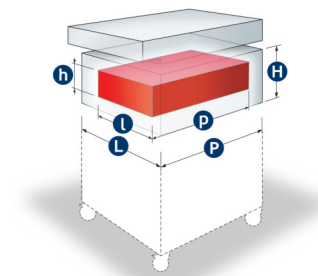
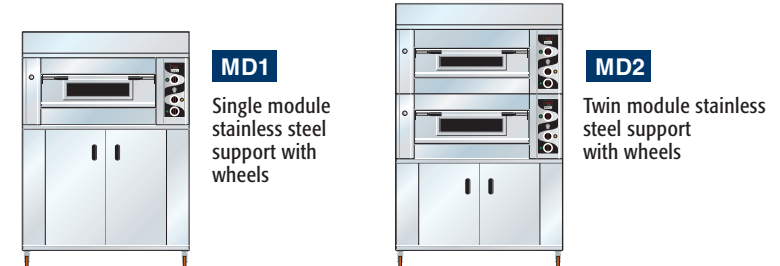
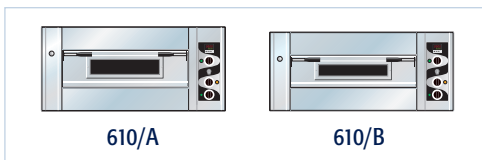


## OVENS FOR ROUND PIZZA AND AND SHOVEL PIZZA

The components are made in different sizes as single overlapping cooking boxes to suit any productive capacity. Having small bulk, the structure can be easily handled and installed even in small spaces.



All modular ovens, as far as 610 and Superpizza models, can be operated either by electromechanical or electric control panels.



Model	External Size			Internal Size			Power		Weight
	L	cm P	H	l	cm p	h	min	max	
<b>610/A</b>	108	135	50	62	105	18	2	6	220
<b>610/B</b>	108	135	44	62	105	12	2	6	200

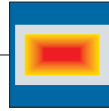
Model	External Size				Cabinet support		Open support			
					cm				Weight / Kg	
	L	P	cm	H	MD1	MD2	MD1	MD2	MD1	MD2
<b>Mod. 610/A</b>	108	120	100	76	MD1	MD2	MD1	MD2	MD1	MD2
<b>Mod. 610/B</b>	128	120	100	76	91	86	40	35	49	44



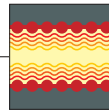
Modular structure, solid and compact entirely made of stainless steel.



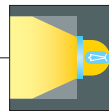
Upon request, the components may be topped with a stainless steel cowl provided with an engine and a speed changer.



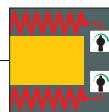
The baking units are conceived in such a way that they can work totally independently. The high quality of the insulation offers the chance to obtain a consistent energy saving, reducing thermal waste.



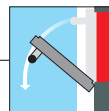
Electric resistance units are made of an alloy of nickel and chromium and are set on proper frames situated beneath the plane and along the ceiling of the baking boxes. This particular setting guarantees a more uniform heat diffusion, together with a more effectiveness in the cooking process and the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



Placed on a steel trolley equipped with polyurethane wheels to easily move it.