



SCALDAPIZZA

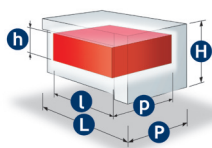
PIZZA WARMER

This oven is extremely compact and functional and it can be easily incorporated in any setting. Unbeatable for its convenience and simplicity of use, it represents a perfect solution for pizzerias, snack bars and cafeterias. Suitable for small outputs, they are particularly useful to heat up pizza slices or to complete baking.

SPB/1-E



SPB/3-E



Modello Model	Dimensioni esterne External Size			Dimensioni interne Internal Size			Potenza Power kW/h	Peso Weight Kg
	L	cm P	H	l	cm p	h		
SPB/1-E	65	65	47	40	44,5	18	2,5	70
SPB/3-E	87	65	47	62	44,5	18	3	92

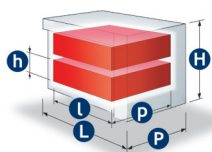


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SPB/2C-E



SPB/2CCM



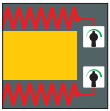
Model	External Size			Internal Size			Power kW/h	Weight Kg
	L	cm P	H	l	cm p	h		
SP/2C-E	95	65	73	70	45	15/15	6	175
SP/2CCM	95	65	73	70	45	15/15	6	175



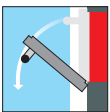
One body structure, solid and compact entirely made of stainless steel.
Available in three different models with one or two baking boxes.



Refractory cooking top. The armed electric resistance units placed on the oven roof and floor guarantee a uniform heat diffusion together with a more efficiency of the cooking process and the capability of maintaining the temperature.



Independent control boards for each cooking box and temperature digital display.



Front flap opening with ergonomic handles. Tempered glass to allow perfect visibility of the inside part of the cooking boxes (model SPB/3).



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.