



PROFESSIONAL DESCRIPTION

HOT STOVE IN STAINLESS STEEL with INFRARED LAMPS, COMPLETE RANGE of 3 models, from 1 to 3 TRAYS GN 1/1 (mm 530x325):

- **stainless steel structure** ;
- **lateral deflectors** in **smoked polycarbonate** ;
- **stainless steel floor heating** via **electric heating elements** ;
- upper frame with **infrared lamps** (W.250, one for each Gastro-Norm pan);
- **thermostat adjustable** from + 30 ° to +90 ° C.

CE marking
Made in Italy

AVAILABLE MODELS

FO-PCI4711



Delivery

Hot plates for pizza

STAINLESS STEEL HOT TOP with 1 W.250 INFRARED LAMP and POLYCARBONATE SIDE DEFLECTORS, version for 1 GN 1/1 TRAY (325X530 mm), adjustable temperature from + 30 ° to + 90 ° C, V.230 / 1 , Kw.0,5, dim.mm.450x640x800h

FO-PCI4712



Delivery

Hot tops for pizza

HOT TOP in STAINLESS STEEL with 2 INFRARED LAMPS of W.250 each and SIDE DEFLECTORS in polycarbonate, version for 2 GN 1/1 TRAYS (mm 325X530), temperature adjustable from +30° to +90°C, V.230/ 1, Kw.0.95, dim.mm.850x640x800h

FO-PCI4713



Delivery

Hot tops for pizza

HOT PLATE in STAINLESS STEEL with 3 INFRARED LAMPS of W.250 each and SIDE DEFLECTORS in polycarbonate, version for 3 GN 1/1 TRAYS (mm 325X530), temperature adjustable from +30° to +90°C, V.230/ 1, Kw.1,35, dim.mm.1270x680x800h