

Fornitalia MG2 105/105 Pizza Ovens



Description



Fornitalia MG2

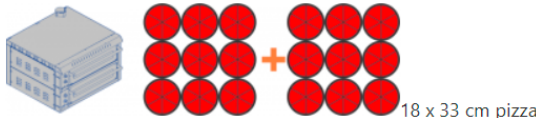
Introducing the NEW range of professional Pizza ovens – the Fornitalia MG2 105/105 Pizza Ovens

Its main characteristics are:

- Front in stainless steel
- Ergonomic handle
- Wide glass for chamber internal control and baking monitoring
- Door easily removable for a careful cleaning
- Internal chamber fully realized in stainless steel 430
- Refractory Base.
- Internal lighting with on/off switch
- Control panel with adjustment for top / bottom
- Regulation with mechanical thermostat, mechanical Pyrometer. "Large", knobs in solid aluminium.



Fornitalia MG2 105/105 Pizza Ovens Specifications

MODEL	Specification
Double Deck & Hood Model	
External Dimension	1360 x 1470 x 970 [W x D X H]
Temperature Range	60°C to 400°C
Power	14.0 kW per deck
Electrical	3 Phase, 415V
Stand with wheels	Included (1360 x 1200 x 910 [W x D X H])
Warranty	1 year

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