

|                         | Tel. 091 685 1784 Mobile +39 351 87<br>e-mail: info@allfoodproject.com webs   | -<br>Via Maltese, 62/64 - 90146 Palermo (PA) - Italia<br>Tel. 091 685 1784 Mobile +39 351 8753628<br>e-mail: info@allfoodproject.com website: www.allfoodproject.com.com<br>C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241  |  |                      |             |                   |  |
|-------------------------|---|--|--|----------------------|-------------|-------------------|--|
|                         |   |  | Estimate No.                                 | 7086                 | of the      | 12/22/2024        |  |
|                         |   |  | is for FREE consultin<br>itsapp +39351875362 | •                    | 091 685 178 | 4 or CHAT with us |  |
| Cod. art.<br>FIMAR/ FGI | Description<br>Professional gas oven AFP/ FGI 4   | Qty1   | Price  | Discount<br>2,219.00 | Amour<br>D  | ıt                |  |
|                         | - Mechanical model number 1 chamber<br>- Room measures cm L 62 x P<br>62 x H 15.5 - Pizza number capacity 4 ø<br>cm 30 - Platea in<br>refractory bricks   | i  |  |                      |             |                   |  |
|                         | <ul> <li>With the active carbon filter (accessory) it is possible<br/>without connecting it to the chimney - Power 0.31 kW<br/>Dimensions cm W 90 x 97 x 24 - Weight Kg 2</li> <li>LEAVENING CELL FOR PIZZA OVENS - INCLUDIN</li> </ul> | or hood - Easy installation - Motorisation with three speeds<br>e active carbon filter (accessory) it is possible to use it<br>onnecting it to the chimney - Power 0.31 kW - 230V/1/50Hz -<br>ons cm W 90 x 97 x 24 - Weight Kg 2<br>NING CELL FOR PIZZA OVENS - INCLUDING HEATER - Power W 1100 -<br>tat 0/90°C - Single-phase power supply 230V/50Hz - CE Standard |  |                      |             |                   |  |

## **Technical Sheet**

| Number 1 room  | Absorption Kw 13.9                       |
|--|--|
| Totally in refractory brick                              | Thermometer and thermostatic regulation  |
| Number 1 tray 60 x 40 cm                                 | Rock wool insulation                     |
| Number of pizzas 4 cm 30                                 | Interior light                           |
| Structure in stainless steel and pre-painted sheet metal | Temperature 50 / 450                     |
| CE standard  | Oven measurements cm L 100 x D 84 x H 47 |
| 220 / 230V single-phase power supply                     | Chamber size cm L 62 x D 62 x H 15.5     |
| Weight 115 kg  | Ignition with piezoelectric              |
| N. 4 burners   |  |







For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

Pursuant to Legislative Decree 196/2003 we only use your data for the purpose of communicating with existing commercial relations between us. Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.