








STENDIPIZZA GEMMA INOX
 "GEMMA" STAINLESS STEEL MODEL
 MODÈLE "GEMMA" INOX
 MODELL "GEMMA" AUS EDELSTAHL
 MODELO "GEMMA" INOXIDABLE

2300/L30-L40



Caratteristiche Tecniche
 Technical Features
 Caractéristiques Techniques
 Technische Eigenschaften
 Características técnicas

Due coppie di rulli – struttura in acciaio inox – pulsantiera digitale V. 24 – termica salvamotore predisposti per comando a pedale.
 Two pairs of rollers – stainless steel frame – digital 24 V. control panel – thermal motor protection devices equipped with pedal controls.
 Deux couples de rouleaux – structure en acier inox – panneau digital à boutons poussoirs 24 V. courant thermique protégé-moteur – prédisposés pour commande à pédale.
 Zwei Paar Rollen – aus Edelstahl – digitale Schalttafel 24 V. – Motorschutzschalter – vorgesehen für Pedalantrieb.
 Dos copias de rodillos – estructura en acero inoxidable – teclado digital a 24 V. – térmico salva motor predispuostos para control a pedal.

		2300/L30	2300/L40
motore monofase		Hp 0,5 V230 - Hz 50	Hp 0,5 V230 - Hz 50
peso porzione di impasto		g.100/250	g.100/400
ø larghezza pizza		cm. 10/30	cm 10/40
larghezza		cm. 42	cm. 52
profondità		cm. 42	cm. 52
altezza		cm. 70	cm. 80
peso (circa)		Kg 34	Kg 44