



RG LINE

Forno a gas modulare ideale per pizza

Modular gas oven ideal for pizza





Gestione separata di cielo e platea / Separate control of the heat intensity



Interno camera / Internal chamber

Caratteristiche

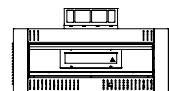
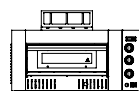
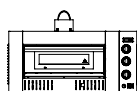
Sono costruiti in acciaio inox e in lamiera preverniciata. Piano di cottura in pietra refrattaria. Isolamento in lana di roccia evaporata. Scarico vapori a centro camera. Illuminazione interna. Alimentazione a gas con valvole di sicurezza con ugelli installati per GPL ed in dotazioni quelli per il gas metano. Bruciatori posti sotto la pietra. Progettati per cucinare ottimamente le pizze più fantasiose e raffinati piatti di gastronomia.

I nostri forni gas RG, danno la possibilità di controllare separatamente l'intensità del calore su cielo e platea.







Features

Is made of stainless steel and coated metal sheet. Firestone cook top. Evaporated mineral wool isolation. Vapors exhaust at the center of backing chamber. Interior lighting. Gas supply with safety valves with installed nozzles for LPG and equipped with those for the methane gas. Burners placed under the stone. Designed to cook the perfect pizza and sophisticated dishes.

Our ovens RG allow the user a separate control of the heat intensity on the top and the base of the cooking chamber.



RG LINE

	4	6	9
			
DIMENSIONI INTERNE cm INSIDE DIMENSIONS cm	62 62 15,5	62 92 15,5	92 92 15,5
DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	100 84 47,5	100 114 47,5	130 114 47,5
DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm	100 100 64	100 135 64	135 135 64
CAMERA COTTURA n° BAKING CHAMBER n°	1	1	1
BRUCIATORI n° BURNERS N°	4	4	6
POTENZA KW POWER KW	13.2	21.0	27.0
TEMPERATURA °C TEMPERATURE °C	450°	450°	450°
PESO Kg WEIGHT Kg	104	120	163
TOTALE PIZZE Ø 36 cm TOTAL PIZZA Ø 36 cm			
TEGLIE 60X40 cm PANS 60X40 cm	1	2	2
COD.	7020221RG4	7020221RG6	7020221RG9

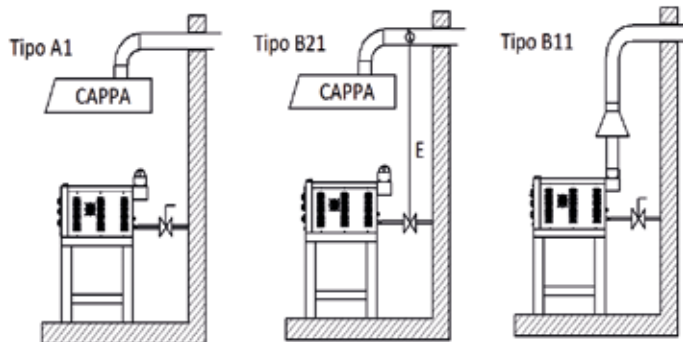
Specificare tipo di gas: metano o GPL (butano o propano)
Specify methane gas or LPG (butane or propane)

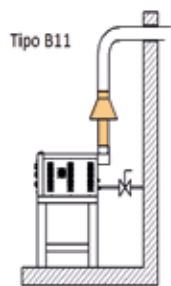
I forni sono sovrapponibili uno sopra l'altro per un massimo di due
The ovens are stackable one above the other for a maximum of two

Schema di installazione forni linea RG
Oven technical setting diagram

Tipo A1 - Type A1 - Typ A1 - Type A1 - Tipo A1
Tipo B21 - Type B21 - Typ B21 - Type B21 - Tipo B21
Tipo B11 - Type B11 - Typ B11 - Type B11 - Tipo B11

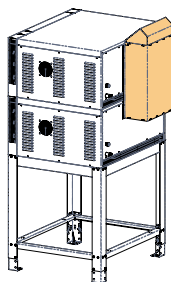
Cappa
Hood









Tipo B11 - Type B11 - Typ B11 - Type B11 - Tipo B11

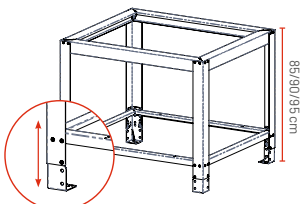
Nota: il Camino antivento viene fornito a richiesta.
 Note: The Chimney is supplied on request.



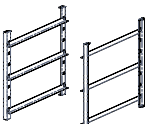
Nota: Il raccordo fumi verrà fornito a richiesta.
 Note: The exhauster connection for stackable ovens is supplied on request.

		DIMENSIONI cm DIMENSIONS cm 	IMBALLO cm PACKAGE cm 	WEIGHT Kg	OPTIONAL	CODICE
	CAMINO ANTIVENTO CHIMNEY	46 36 89	50 42 61	7,00	/	7020120007
	RACCORDO FUMI PER SOVRAPPORRE FORNO EXHAUSTER CONNECTION FOR STACKABLE OVENS	46 21 75	48 23 76	8,50	/	7020120008

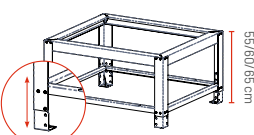
SUPPORTO REGOLABILE - ADJUSTABLE SUPPORT

	4	101 91 85/90/95	105 30 20	25,50	/	7020100013
	6	101 116 85/90/95	130 30 20	27,00	/	7020100014
	9	132 116 85/90/95	140 30 20	29,00	/	7020100015

KIT PORTA TEGLIE - TRAYHOLDER KIT

	4	/	100 30 20	5,00	/	7020110006
	6/9	/	130 30 20	6,50	/	7020110004

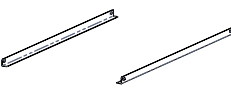
SUPPORTO REGOLABILE - ADJUSTABLE SUPPORT

	4+4	101 91 55/60/65	105 30 20	22,00	/	7020100023
	6+6	101 116 55/60/65	130 30 20	23,50	/	7020100024
	9+9	132 116 55/60/65	140 30 20	25,50	/	7020100025

KIT PORTA TEGLIE - TRAYHOLDER KIT

	4+4	/	100 30 20	4,50	/	7020110025
	6+6 / 9+9	/	130 30 20	6,00	/	7020110026

COPPIA ANGOLARI - CORNERS COUPLE

	4	/	90 10 10	1,10	/	7020110011
	6 / 9	/	130 10 10	1,50	/	7020110012

	KIT RUOTE - CASTORS KIT	+ 14 cm	30 20 20	5,00	/	7020110019
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