**1.PF 5504, Piron Italy, Mini convection Oven.**

[](http://img.archiexpo.com/images_ae/photo-g/electric-ovens-convection-commercial-64983-6229559.jpg)

Load Capacity : 4 trays 442x325

Space between trays:75 mm

Power/Voltage : 2.6kw -230v-50/60 Hz

Temperature : 50 – 260’C

Weight : 28 Kg9

**2.PF7604 Convection Humidity 4 trays.**



Outside dimensions :750x690x535 (WxDxH)

Load capacity : 4 trays EN 600x400 or GN1/1

Space between trays : 75 mm

Power – Voltage : 6,5 kW – 230/400V – 50/60 Hz

Temperature : 50 - 280 °C

Weight : 62 Kg

**3.PF2106 Combi Steam Oven 6 trays.**



Outside dimensions : 810x895x855 (WxDxH)

Load capacity : 6 trays EN 600x400 or GN 1/1

Space between trays : 80 mm

Power – Voltage : 9,7 kW – 400V – 50/60 Hz

Temperature : 30 - 260 °C

Weight : 110 Kg

**4.PF2104 Combi Steam oven 4 trays.**



Outside dimensions : 810x895x660 (WxDxH)

Load capacity : 4 trays EN 600x400 or GN 1/1

Space between trays : 80 mm

Power - Voltage : 9,6 kW – 400V – 50/60 Hz

Temperature : 30 - 260 °C

Weight : 90 Kg

**5.PF7504G Convection Humidity oven Grill 4 trays.**

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Outside dimensions : 750x690x535 (WxDxH)

Load capacity : 4 trays EN 600x400 or GN 1/1

Space between trays : 75 mm

Power – Voltage : 6,3 kW – 230/400V – 50/60 Hz

Temperature : 50 - 280 °C

Weight : 52 Kg

**6.PL2108 Proofer 8 trays.**



Outside dimensions : 810x800x950 (WxDxH)

Load capacity : 8 trays EN 600x400 or GN 1/1

Space between trays : 75 mm

Power – Voltage : 2 kW – 230V – 50/60 Hz

Temperature : 30 - 60 °C

Weight : 50 Kg

Equipped with : water container

**7. FORBMD1MN230 - MOD MD1 Oven mn 230.**



Volt :230 AC1/N/PE

Temperature(c’) :50-350

Internal Dimension(mm) :360x410x80

External Dimension(mm) :585x540x258

Absorption(KW) :1,6

Weight(Kg) :27

Packing Dimension(mm) :660x590x390

**8.FORMD11MN230 MD1+1 Oven (Pizza) single phase 230V.**

Volt :230 AC1/N/PE

Temperature(c’) :50-350

Internal Dimension(mm) :360x410x80

External Dimension(mm) :585x540x450

Absorption(KW) :3,2

Weight (kg) :45

Packing Dimension(mm) :660x590x580

**9.** **FOREK6TR400 EK6 Oven 1 Cham 400v.**



Volt :400V AC3/N/PE(230 AC1/N/PE)

Temperature(c’) :60-450

Internal Dimension(mm) :700x1050x145

External Dimension(mm) :1010x1470x430

Absorption(KW) :7,2

Weight (kg) :97

Dimensions stand(mm) :1010x850x910

Packing Dimension(mm) :1150x1240x870

**10.CUTPRT5MN230 Cutter Pratic 5 single phase ADJ.**

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Volt :960W 4,4A(1Phase,230V,50Hz)

External Dimension(mm) :410x310x340

Weight (Kg) :18

Average Noise level :<70

Blade RPM :da 900 a 2200

Bowl Dimension (mm) :Diameter 240,120h

Packing Dimension(mm) :470x400x500

**11.AFFTO220MN230 Slicer Mod Top 220 s/p 230v.**

Blade(mm) : Diameter 220

Dimensions (mm): 330x445x370

Net weight(Kg) : 12,5

Usable Cut(mm) : 195x155

Power Supply : 230V/1N/50HZ

Power(W) : 200

**12.MIX35COMBI Complete Mixer 350W combi Whisk + mixer.**



Dimensions(mm) : 360x130x130

Packing Dimension(mm) : 340x465x130

Whisk Length(mm) : 360

Mixer Length (mm) : 330-430/530-600

Weight Motor(kg) : 2,6

Weight Mixer(Kg) : 1,20-1,65

Weight Whisk(Kg) :0,90

Power (W) : 350

Power Supply : 230V/50-60Hz

Revolutions Motor Whisk(rpm) : 2000-9000

Revolutions Motor Mixer (rpm) : 15000

**13.TRI8GMN230 Mignon Meat Mincer s/p 230v.**



Dimensions(mm) : 200x270x360

Packing Dimensions(mm) : 310x260x370

Net Weight(kg) : 9

Power : HP 0,5/Kw 0,38

Power Supply : 230V/50Hz

Revolutions Per Minute : 80

Production Per Hour(Kg) : 50Carne

Mincing group : Acciaioinox

Meat Mincer Load(mm) : diameter 50,h 160x52x120h

Meat mincer Discharge(mm) : Diameter 60

Hopper (mm) : 250x200,h50 inox