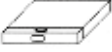

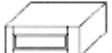
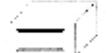



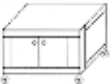

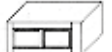
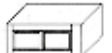
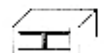
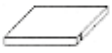


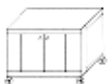



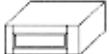
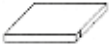



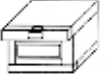





## Accessories PROFESSIONAL Range

Model	Price (€)	
<b>Gama SERIE P - P60E - P80E</b>		
Hood P60 K P80 K		
Cooking chamber with refractory material surface + TIMER P60 C/18Z P80 C/18Z		
Cooking chamber with padded sheet metal surface + TIMER P60 C/18 P P80 C/18 P		
Cooking chamber with padded sheet metal surface + TIMER P60 C/30 P P80 C/30 P		
Base or bottom closure P60 B P80 B		
Easel with wheels without guide rails. P60-80 S/60-95, P80 S80 P60 S/80		
Easel with wheels and carrier guides P60-80 SP/60 P80 SP/80, P60-80 SP/95 P60 SP/80		
Fermentation cabinet with wheels P60 L/60* P80 L/60* P60 L/80 P80 L/80 - P80 L/80 Pas P60 L/80 Pas		
<b>Humidifier for pastry oven</b>		
<b>Gama serie P - P120E</b>		
Hood P120 K-A P120 K-B P120 K-C		
Cooking chamber with refractory material surface + TIMER P120 C/18 Z-A P120 C/18 Z-B P120 C/18 Z-C		
Cooking chamber with padded sheet metal surface + TIMER P120 C/18 P-A P120 C/18 P-B P120 C/18 P-C		
Cooking chamber with padded sheet metal surface + TIMER P120 C/30 P-A P120 C/30 P-B P120 C/30 P-C		
Base or bottom closure P120 B-A P120 B-B P120 B-C		
Easel with wheels without guide rails. P120 S/60-80-95-A P120 S/60-80-95-B P120 S/60-80-95-C		
Easel with wheels and tray guides. P120 SP/80-95-A / B / C P120 SP/60-A-B-C		
Fermentation cabinet with wheels PAS L/80-A PAS L/80-B PAS L/80-C		
<b>Humidifier for pastry oven</b>		

\* Model on request / delivery 45/60 days

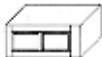
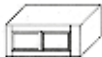


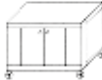

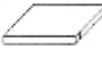
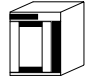

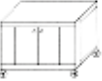








To know which accessory corresponds to each composition, see diagrams on the pages: 172 to 175 and 180 to 183

## Accessories PROFESSIONAL Range

Model	Price (€)	
<b>Gama SERIE P - AMALFI</b>		
Hood		
AMALFI K A		
AMALFI K B		
AMALFI K C		
AMALFI K D		
Cooking chamber with refractory material surface + TIMER		
AMALFI C/18Z-A		
AMALFI C/18Z-B		
AMALFI C/18Z-C		
AMALFI C/18Z-D		
Base or bottom closure		
AMALFI B-A		
AMALFI B-B		
AMALFI B-C		
AMALFI B-D		
Easel with wheels without guide rails.		
AMALFI S/60-80-95-A		
AMALFI S/60-80-95-B		
AMALFI S/60-80-95-C		
Easel with wheels and carrier guides.		
AMALFI SP/60-A		
AMALFI SP/60-B / C / D		
AMALFI SP/80-95-A		
AMALFI SP/80-95-B / C / D		
Fermentation cabinet with wheels		
AMALFI L/80-A		
AMALFI L/80-B		
AMALFI L/80-C		
AMALFI L/80-D		
<b>Gama SERIE P - P110G - P150G</b>		
Oven with a firing chamber with refractory material surface		
P 110 GC / A		
P 110 GC / B		
P 150 GC		
Oven with two firing chambers with refractory material surface P 110		
GC/2-A		
P 110 GC/2- B		
P 150 GC/2		
Oven with three firing chambers with refractory material surface		
P 110 GC/3-A		
P 110 GC/3-B		
P 150 GC/3		
Easel with wheels without guide rails		
P 110 S/40-80-95 / A		
P 110 S/40-80-95 / B		
Easel with wheels and tray guides. P 110		
SP/40- A / B		
P 110 SP/80-95-A / B		
Closed stand		
P 150 SC/401		
Fermentation cabinet with wheels P		
110 L/60-80 / A		
P 110 L/60-80 / B		
P150 L/80		

To know what accessory corresponds to each composition, see diagrams on the pages: from 176 to 179

## Accessories PROFESSIONAL Range

Model	Price (€)
<b>Gama SERIE S - S100E - S120E - S125E</b>	
Oven with a firing chamber with refractory material surface S 100 C/16Z S 120 C/16Z S 125 C/16Z	
Oven with a cooking chamber with padded sheet metal surface S 100 C/16P S 120 C/16P S 100 C/30P S 120 C/30P S 125 C/16P S 125 C/30P	
Easel with wheels without guide rails. S 100 S/40-95 S 120 S/40-95 S 125 S/40-95	
Easel with wheels and tray guides. S 100 SP/60-95 S 120 SP/60-95 S 125 SP/40-95	
Fermentation cabinet with wheels S 100 L/60-80 S 120 L/60-80 S 125 L/60-80	
Hood S 100 KK S 120 KK S 125 KK	
Base closure S 100 B S 120 B	
<b>Gama SERIE F - F30E - F60E - F45E - F50E - F100E - F55E - F105E</b>	
Convection oven with unidirectional ventilation + nebulizer F30E F60E	
Convection oven with alternating ventilation + nebulizer F45E F50E F100E F55E F105E	
Fermentation cabinet with wheels F30L/100U - F60L /80U F45-50-55L/100U F100-105L/80U	
Easel with wheels without guide rails F30-60-45-50-100-55-105 S14 F30-60-45-50-100-55-105 S50/S80/S100	
Hood F30-60-45-50-100/KC F55/KC F105/KC	
<b>Gama SERIE T - T64E - T75E - T97E - TT98E - T64G - T75G - T97G</b>	
Electronic control cooking chamber T64E T75E T97E TT98E T64G T75G T97G	 
Support legs with wheels T64 SC/60 T75 - T97 - TT98 SC/60 T64 S/14 T75 - T97 S/15 TT98 S/15	 
<b>GENERAL ACCESSORIES</b>	
Aluminum shovel 32 x 32 cm. Shovel to turn or remove the pizza from the oven ø 32 cm. Hook to make holes in the pizza.	 

To know which accessory corresponds to each composition, see diagrams on pages: 184 and 185