

Electric operation pizza ovens KRN range

General characteristics

- ▶ Electrical operation with mechanical regulation.
- ▶ Front structure made of stainless steel sheet
- ▶ Oven panelation made in painted sheet
- ▶ Stainless steel door with hinges on the bottom
- ▶ Control panel placed on the front right
- ▶ Extraction of vapors in stainless steel
- ▶ Refractory cooking plane
- ▶ Lateral structure and top in aluminized sheet
- ▶ Thermal insulation in wool of rock
- ▶ Heating through armored resistors
- ▶ Resistance control separated through contactors controlled by thermostats
- ▶ Maximum temperature adjustable 450°C
- ▶ Measurement of temperature continues by means of a probe
- ▶ Supports not included (see accessories page)


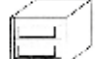

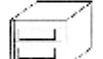


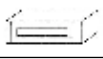
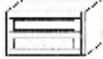




KRN 4



KRN 44

Technical characteristics

Model	Dimensions int. (mm)	Dimensions ext. (mm)	Num. Cámaras	Num. Pizzas ø 30 cm	Input (V/Hz)	Total Power (kW)	Weigh (kg)	Price (€)	
KRN 4	610x660x140	850x840x360	1	4	400/3N/50	4,2	80		
KRN 44	(610x660x140)x2	850x840x660	2	8	400/3N/50	8,4	133		
KRN 4 XL	720x720x140	988x1082x463	1	4*	400/3N/50	6,0	105		
KRN 44 XL	(720x720x140)x2	988x1082x760	2	8*	400/3N/50	12	175		
KRN 6	660x1060x140	920x1290x360	1	6	400/3N/50	7,7	118		
KRN 66	(660x1060x140)x2	920x1290x660	2	12	400/3N/50	15,4	208		
KRN 6T	1060x660x140	1320x890x360	1	6	400/3N/50	8,2	123		
KRN 66T	(1060x660x140)x2	1320x890x660	2	12	400/3N/50	16,4	200		
KRN 9	1060x1060x140	1320x1290x360	1	9	400/3N/50	11,6	164		
KRN 99	(1060x1060x140)x2	1320x1290x660	2	18	400/3N/50	23,2	282		

* Number of pizzas with a diameter of 350 mm