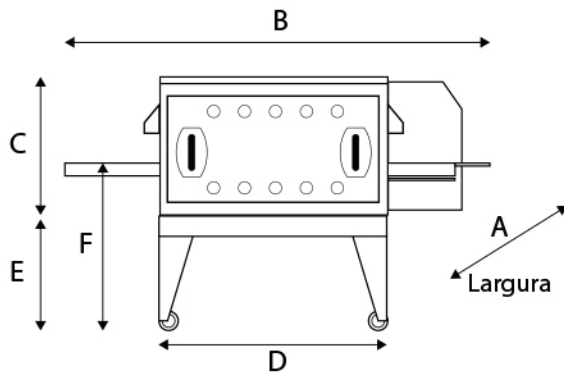


DIMENSÕES E ESPECIFICAÇÕES TÉCNICAS FORNOS PARA ASSAR PIZZA PIETRO FORNOS

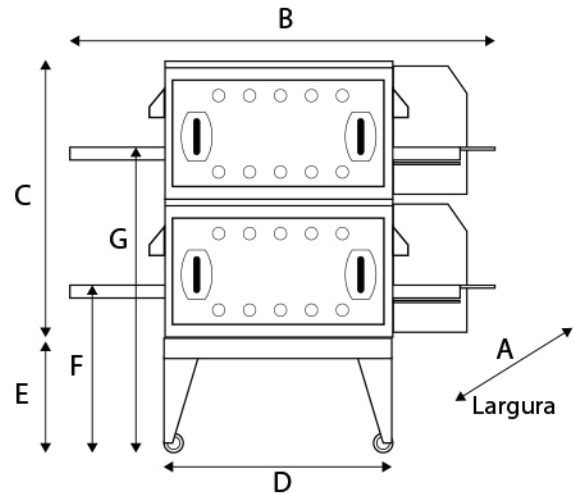
MOD. AM 85 1 GÁS

VISTA LATERAL
001 FORNO



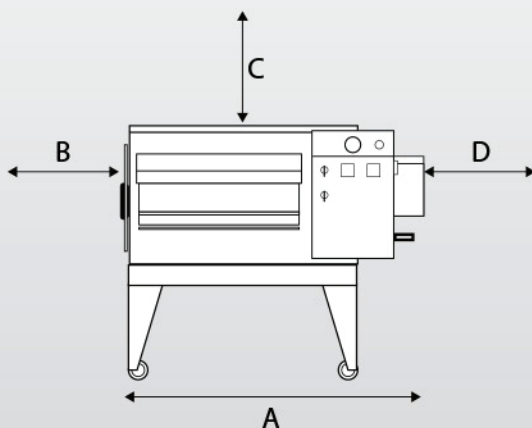
| A | B | C | D | E |
|---------|--------------|-----------------------------|-------------|------------|
| 1600 mm | 2155 mm | 675 mm | 1040 mm | 680 mm |
| F | Vel. Esteira | Larg. Esteira Malha/Moldura | Comp. Túnel | Temp. Máx. |
| 1000 mm | 1 a 10 min. | 800 / 840 mm | 1000 mm | 350 °C |

VISTA LATERAL
002 FORNOS



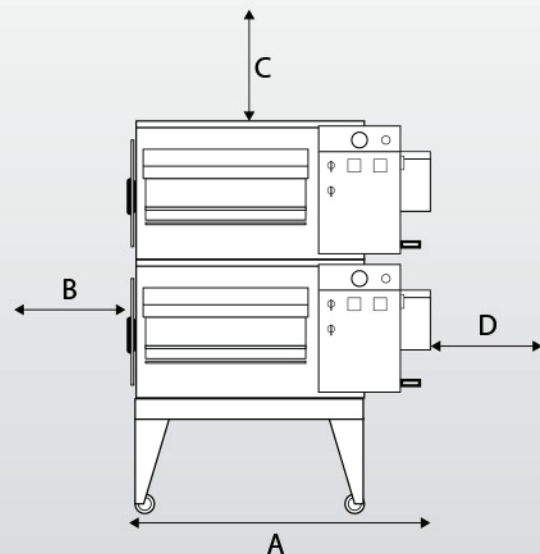
| A | B | C | D | E | F |
|---------|--------------|-----------------------------|-------------|------------|--------|
| 1600 mm | 2155 mm | 1350 mm | 1040 mm | 440 mm | 760 mm |
| G | Vel. Esteira | Larg. Esteira Malha/Moldura | Comp. Túnel | Temp. Máx. | |
| 1430 mm | 1 a 10 min. | 800 / 840 mm | 1000 mm | 350 °C | |

VISTA FRONTAL
001 FORNO



| A | B | C | D |
|---------|---------|--------|-------|
| 1600 mm | 1000 mm | 545 mm | 20 mm |

VISTA FRONTAL
002 FORNOS



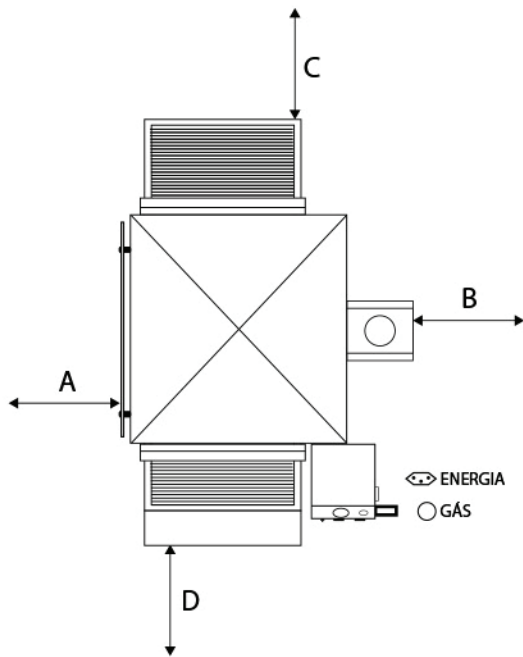
| A | B | C | D |
|---------|---------|--------|-------|
| 1600 mm | 1000 mm | 110 mm | 20 mm |

OBS: imagens meramente ilustrativas. Os equipamentos podem sofrer alterações sem aviso prévio.

DIMENSÕES E ESPECIFICAÇÕES TÉCNICAS FORNOS PARA ASSAR PIZZA **PIETRO FORNOS**

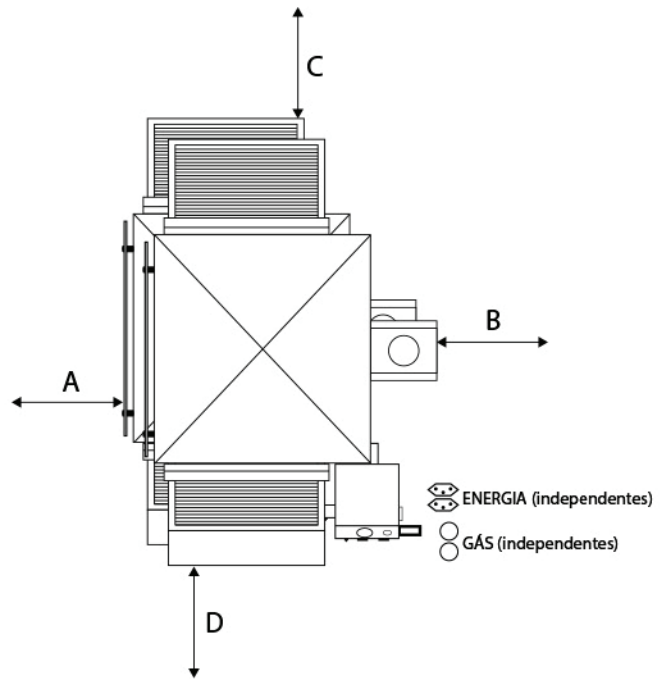
MOD. AM 85 1 GÁS

VISTA SUPERIOR
001 FORNO



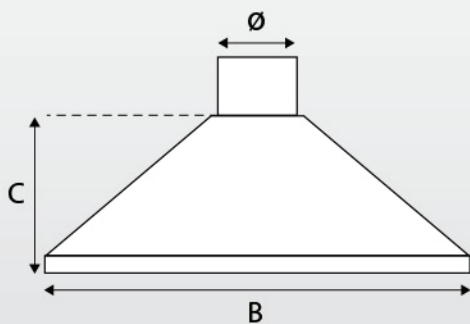
| A | B | C | D |
|---------|-------|--------|--------|
| 1000 mm | 20 mm | 500 mm | 500 mm |

VISTA SUPERIOR
002 FORNOS



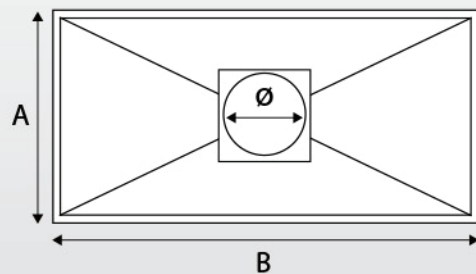
| A | B | C | D |
|---------|-------|--------|--------|
| 1000 mm | 20 mm | 500 mm | 500 mm |

COIFA PARA MOD. AM 85 1 GÁS



COIFA 001 FORNO

| A | B | C | Ø |
|---------|---------|---------|---------------|
| 2100 mm | 2655 mm | 1200 mm | Conf. projeto |



COIFA 002 FORNOS

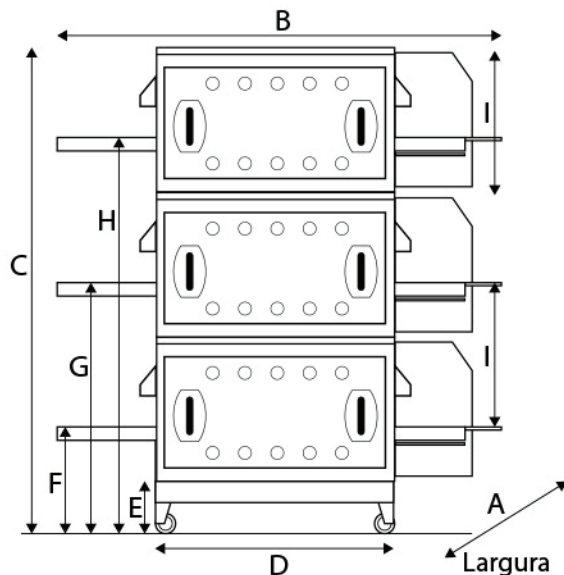
| A | B | C | Ø |
|---------|---------|---------|---------------|
| 2100 mm | 2655 mm | 1200 mm | Conf. projeto |

OBS: imagens meramente ilustrativas. Os equipamentos podem sofrer alterações sem aviso prévio.

DIMENSÕES E ESPECIFICAÇÕES TÉCNICAS FORNOS PARA ASSAR PIZZA **PIETRO FORNOS**

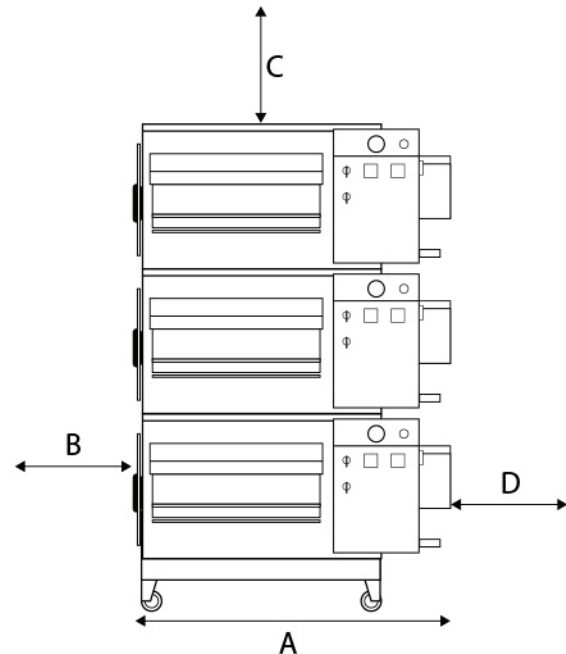
MOD. AM 85 1 GÁS

VISTA LATERAL
003 FORNOS



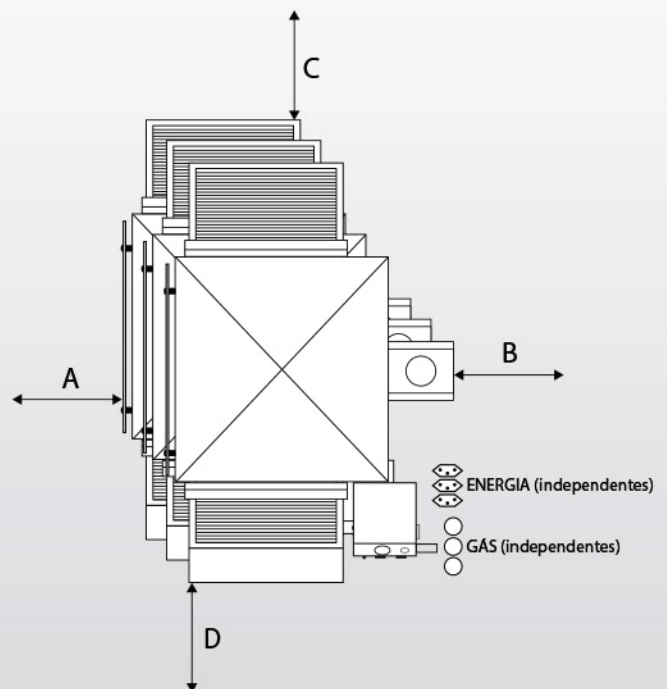
| A | B | C | D | |
|--------------|-----------------------------|-------------|------------|-------|
| 1600 mm | 2155 mm | 2255 mm | 1040 mm | |
| E | F | G | H | I |
| 230mm | 550 mm | 1225mm | 1900mm | 675mm |
| Vel. Esteira | Larg. Esteira Malha/Moldura | Comp. Túnel | Temp. Máx. | |
| 1 a 10 min. | 800 / 840 mm | 1000 mm | 350 °C | |

VISTA FRONTAL
003 FORNOS



| A | B | C | D |
|---------|---------|--------|-------|
| 1600 mm | 1000 mm | 110 mm | 20 mm |

VISTA SUPERIOR
003 FORNOS



| A | B | C | D |
|---------|-------|--------|--------|
| 1000 mm | 20 mm | 500 mm | 500 mm |

COIFA PARA MOD. AM 85 1 GÁS

COIFA 003 FORNOS
(Conforme projeto)

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FORNOS DE ESTEIRA
CAFASSO

OBS: imagens meramente ilustrativas. Os equipamentos podem sofrer alterações sem aviso prévio.