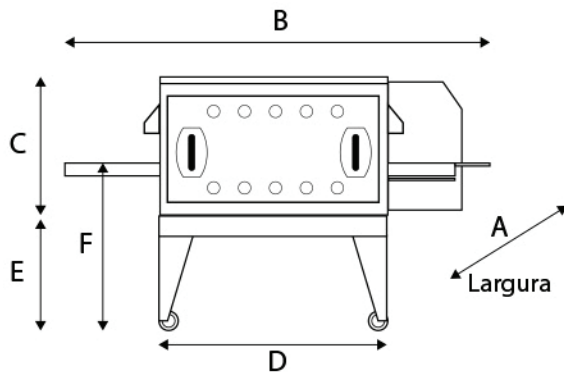


DIMENSÕES E ESPECIFICAÇÕES TÉCNICAS FORNOS PARA ASSAR PIZZA PIETRO FORNOS

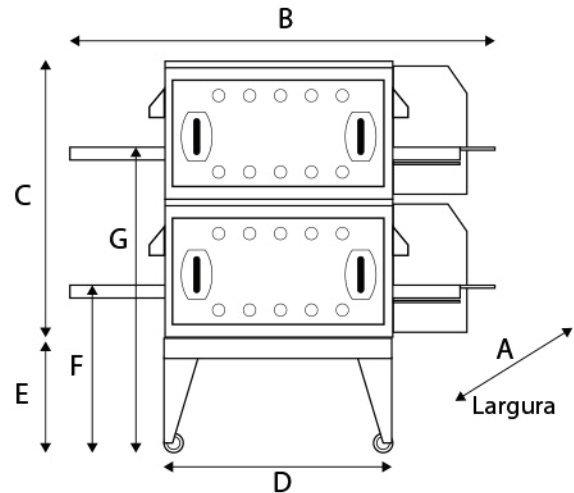
MOD. AM 85/70

**VISTA LATERAL
001 FORNO**



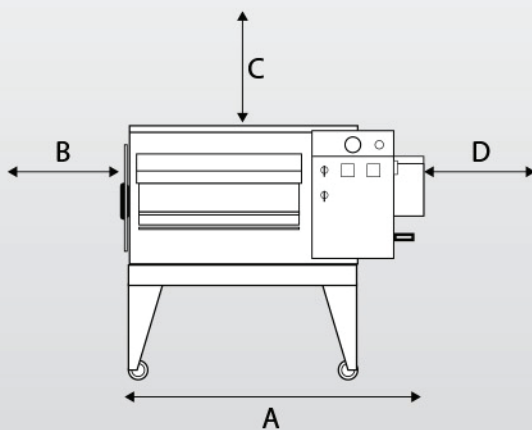
A	B	C	D	E
1600 mm	1815 mm	545 mm	730 mm	655 mm
F	Vel. Esteira	Larg. Esteira Malha/Moldura	Comp. Túnel	Temp. Máx.
915 mm	1 a 10 min.	800 / 840 mm	700 mm	350 °C

**VISTA LATERAL
002 FORNOS**



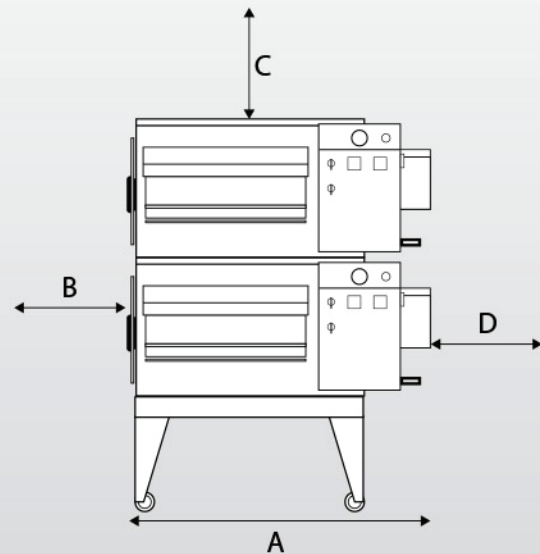
A	B	C	D	E	F
1600 mm	1815 mm	1090 mm	730 mm	440 mm	695 mm
G	Vel. Esteira	Larg. Esteira Malha/Moldura	Comp. Túnel	Temp. Máx.	
1240 mm	1 a 10 min.	800 / 840 mm	700 mm	350 °C	

**VISTA FRONTAL
001 FORNO**



A	B	C	D
1600 mm	1000 mm	700 mm	20 mm

**VISTA FRONTAL
002 FORNOS**



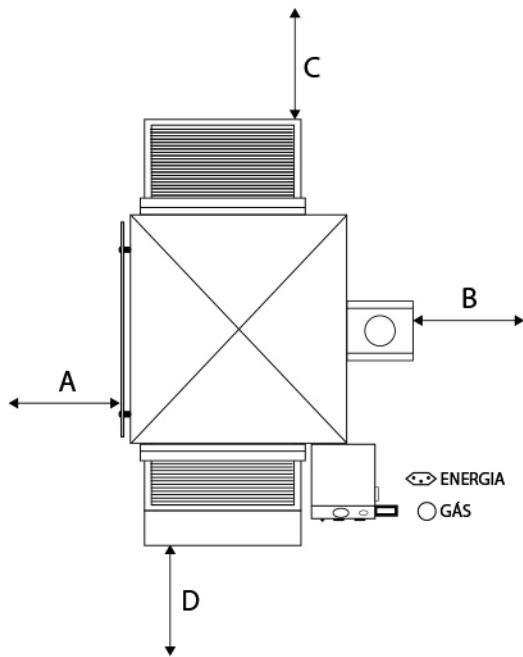
A	B	C	D
1600 mm	1000 mm	370 mm	20 mm

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

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

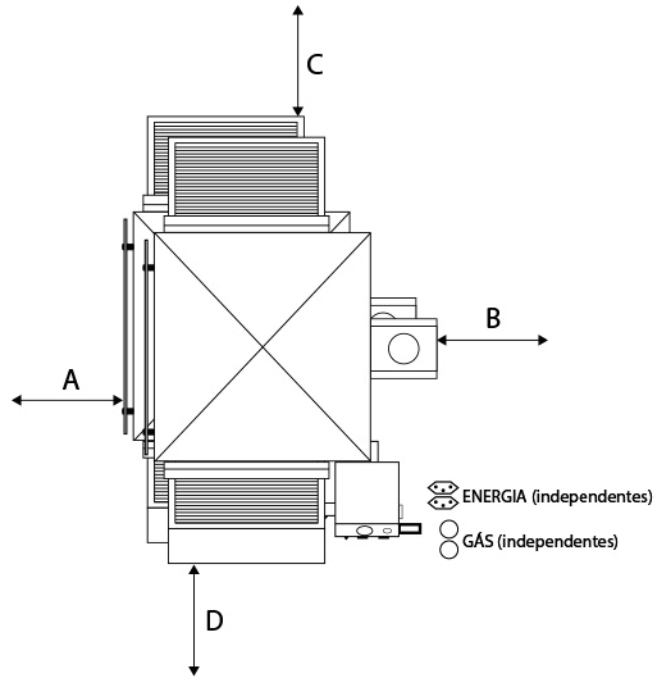
MOD. AM 85/70

VISTA SUPERIOR
001 FORNO



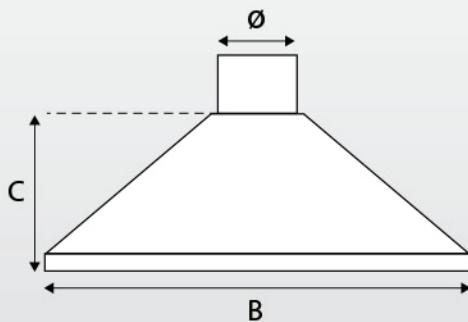
A	B	C	D
1000 mm	20 mm	500 mm	500 mm

VISTA SUPERIOR
002 FORNOS



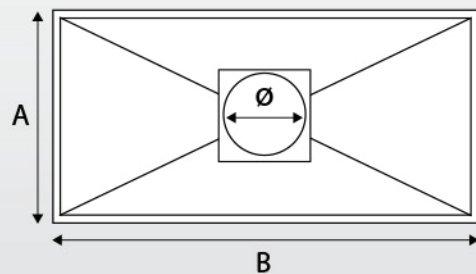
A	B	C	D
1000 mm	20 mm	500 mm	500 mm

COIFA PARA MOD. AM 85/70



COIFA 001 FORNO

A	B	C	Ø
2100 mm	2315 mm	1200 mm	Conf. projeto



COIFA 002 FORNOS

A	B	C	Ø
2100 mm	2315 mm	1200 mm	Conf. projeto

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