

Газовые подовые печи Flame

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10016	FLAME 4	↔ 113	↗ 110	↕ 58	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature		Weight Kg	
	4 x Ø 30/34	 450 °C	 146		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	14 Gas	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Code
P09FL10016

Model
FLAME 4

Options

FRAME FOR OVERLAPPING FLAME OVENS
INCLUDED 50 cm TUBE AND CHIMNEY ONLY FOR FLAME MODEL 4-SC

	Code	Model
	S36FN57001	FL4

Flame

Code
P09FL10016

Model
FLAME 4

Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22004	S4	113x90x105/108	113x90x106	90x67x73	34

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10016

Model
FLAME 4

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13FL10007	K4-8	230	1N + T	50	S	112x112x29,5	33

Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10017	FLAME 6	↔ 113	↗ 150	↕ 58	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		 181	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Code
P09FL10017

Model
FLAME 6

Options

FRAME FOR OVERLAPPING FLAME OVENS
INCLUDED 50 cm TUBE AND CHIMNEY ONLY FOR FLAME MODEL 6-SC

	Code	Model
	S36FN57003	FL6

Flame

Code
P09FL10017

Model
FLAME 6

Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22005	S6	113x125x105/108	113x125x106	90x102x73	40

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10017

Model
FLAME 6

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13FL10008	K6-12	230	1N + T	50	S	112x147x29,5	40

Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10018	FLAME 6L	↔ 148	↗ 110	↕ 58	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x70	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C	 181.5		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Code
P09FL10018

Model
FLAME 6L

Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22010	S6L	148x90x105/108	148x90x106	125x67x73	40

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10018

Model
FLAME 6L

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13FL10009	K6L-12L	230	1N + T	50	S	147x112x29,5	41

Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10019	FLAME 9	↔ 148	↗ 150	↕ 58	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C		 218	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Code
P09FL10019

Model
FLAME 9

Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22006	S9	148x125x105/108	148x125x106	125x102x73	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10019

Model
FLAME 9

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13FL10010	K9-18	230	1N + T	50	S	147x147x29,5	47

Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10020	FLAME 4-SC	↔ 113	↗ 110	↕ 47	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C		132	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10021	FLAME 6-SC	↔ 113	↗ 150	↕ 47	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		70x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C	 164		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10022	FLAME 6L-SC	↔ 148	↗ 110	↕ 47	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x70		
	Pizza Capacity	Max Temperature		Weight Kg	
	6 x Ø 30/34	 450 °C		164	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model

Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10023	FLAME 9-SC	↔ 148	↗ 150	↕ 47	
	Control	Chamber height cm		Cooking surface cm	
	Manual	15		105x105	
	Pizza Capacity	Max Temperature		Weight Kg	
	9 x Ø 30/34	 450 °C	 196		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Innovative design, ergonomic handle to facilitate door opening.	Electronic ignition, without the use of a pilot flame.	Reaches up to 450°C to meet all baking needs.	Currently certified and tested by a team of experienced technicians.
Gas Power 14 Kw - Flame 4 model	Gas Power 20 Kw - Flame 6 model	Gas Power 21 Kw - Flame 6L model	Gas Power 29 Kw - Flame 9 model



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