

# G160K








**Mosaic**

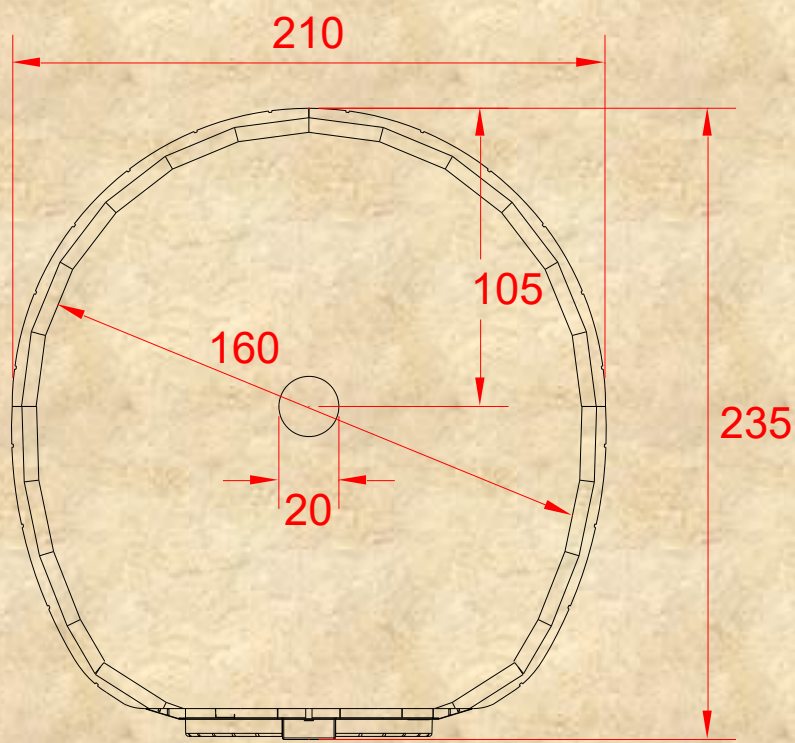
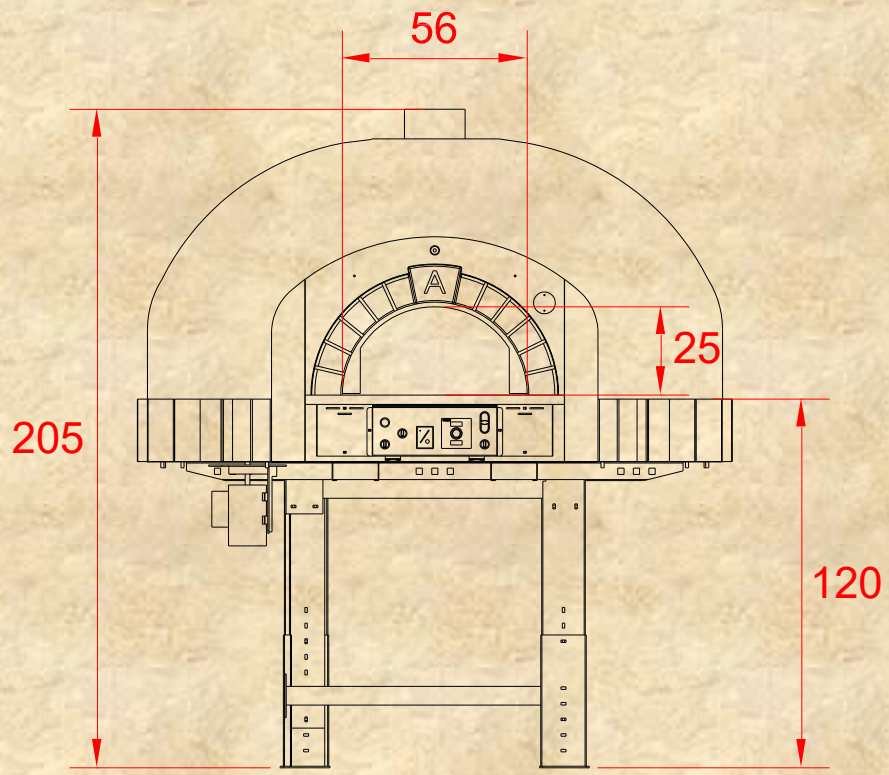
<b>Fuel Type</b>	<b>Gas</b>
<b>Oven Type</b>	<b>Static</b>



**Silicone Coating**

Attractive – this is how we can describe our Design K Gas ovens. Domical type ovens are with silicone coating or mosaic finish. Elegant, eye catching, durable where quality of finish and the oven itself are viable. Due to its multiple colour options, those ovens are very suitable for in-house restaurant use where customers enjoy both the pizza and the pizza oven. Special finishes are available upon request as such ovens may be the pearl and flag mark of your pizza restaurant.

<b>Capacity</b>	13  30 cm	<b>Thermal Power</b>	36 kW	
<b>Productivity</b>	195  per hour	<b>Gas Connection</b>	3/4"	
<b>Gas Consumption</b> 	<b>Natural Gas</b>	<b>LPG</b>	<b>Gas Pressure</b>	<b>G30-31</b> <b>G20</b>
	4.5 mc/h	3.8 kg/h	37 mbar	20 mbar
<b>Weight</b> 	2150 kg		<b>Electrical Supply</b> 	230V/50Hz



**\*Dimensions in cm**