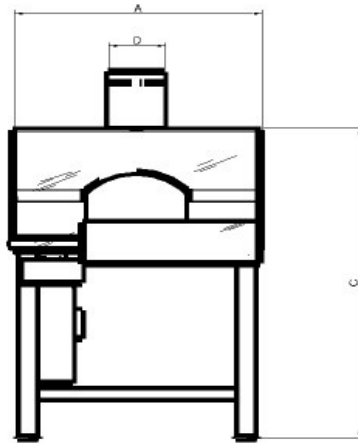




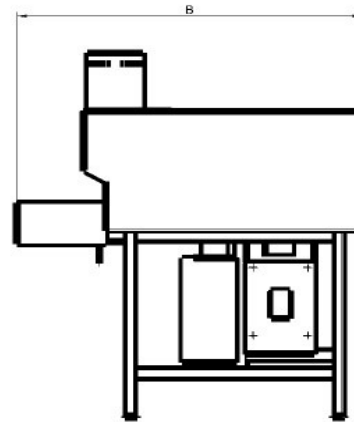
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'Mirror' Oven

Cod.	Description	Dimensions (mm.)				Power installed		
		A	B	C	D	Max Gas (GPL or Metan gas) (kw)	Electric (3p+n+t) (kw)	Electric (kw) 220v - 50/60Hz
D100-G (Standard)	Gas Oven diameter 100 cm	1200	1670	1660	250/200	24	0	0,5
D100-E	Electric Oven diameter 100 cm	1200	1670	1660	100	0	12	0,5
D120 G	Gas Oven diameter 120 cm	1400	1750	1700	250/200	34	0	0,5



'Mirror' - Front side



'Mirror' - Lateral side

**Rototranslation Internal System**

Cod.	Description	Dimensions (mm.)				Power installed		
					Plate Diameter	Gas (GPL or Metan gas) (kw)	Electric (3p+n+t) (kw)	Electric (kw) 220v - 50/60Hz
10	Electric , 6 plates d30 cm				300	0	0	3
50	Electric , 8 plates d30 cm				300	0	0	4

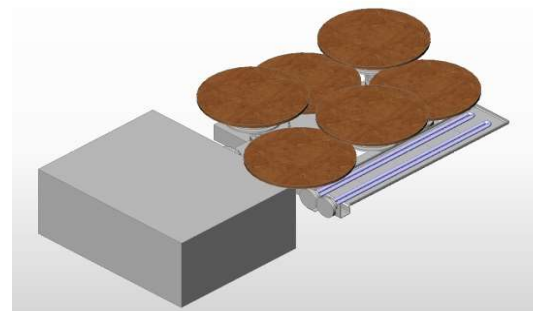
**Rototrans Oven ' Mirror'**

Cod.	Description	Power installed				Performances (pizzas/hour)	People Skills	Oven management	Control temperature
		Max Gas (GPL or Metan gas)	Electric (3p+n+t)	Electric monophase	D				
D100 G-R -10 (Standard)	Gas and electric 6 plates d30 cm (standard)	24	0	3,5		55/60	<i>low</i>	<i>Absent</i>	<i>Automatic</i>
D100 E-R-10	Electric , 6 plates d30 cm	0	12	3,5		50/55	<i>low</i>	<i>Absent</i>	<i>Automatic</i>
D120 G-R-50	Gas and electric 8 plates d30 cm	34	0	4,5		70/75	<i>low</i>	<i>Absent</i>	<i>Automatic</i>

Performances depend by product. The performances you read are obtained with the product in the video. We set the machine to produce the high quality Italian Pizza on the product to obtain a standardized one.



*Rototrans-oven 'Mirror'*



*Rototraslo System*

**Flex Oven ' Mirror'**

Cod.	Description	Power installed			D	Performances (pizzas/hour)	People Skills	Oven management	Control temperature
		Max Gas (GPL or Metan gas)	Electric (3p+n+t)	Electric monophase					
D100 G-F -10 (Standard)	Gas and electric, cooking refractory floor Diam. 100 cm (standard)	24	0	3		40/45	medium-high	Manual	Automatic
D100 E-F-10	Electric, cooking refractory floor Diam. 100 cm	0	12	3		35/40	medium-high	Manual	Automatic
D120 G-F-50	Gas and electric, floor refractory cooking Diam .120 cm	34	0	4		50/55	medium-high	Manual	Automatic



*Fixed Cooking Refractory Floor*

Flex-Oven permits to use a lot of accessories for cooking various food together to pizza baking

It is Possible to transform later in Rototras-oven changing the fixed cooking refractory floor with Rototraslo System



*Baking Tin Support*