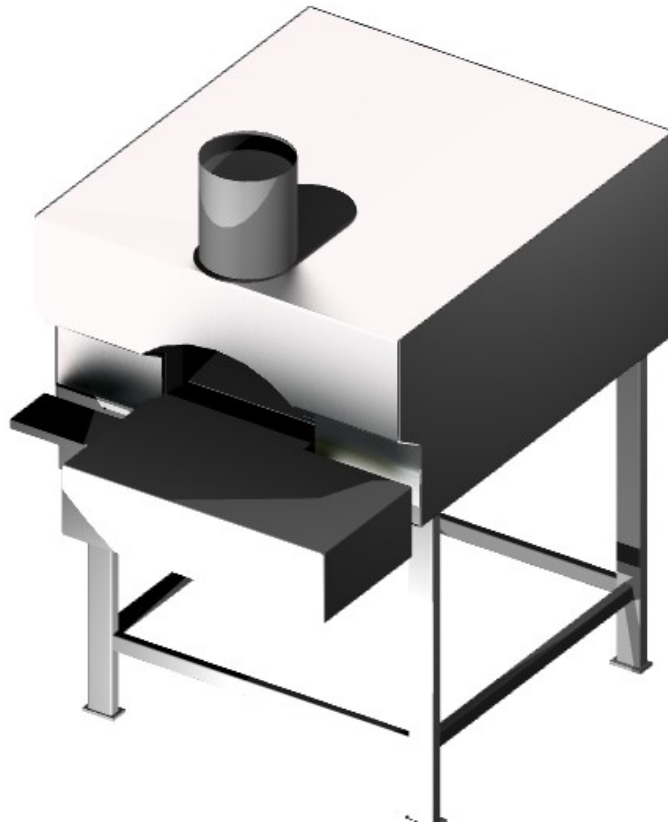


## Flex-oven 'Mirror'D100-G-F-10 (Standard)



Flex-oven 'Mirror' D100-F uses gas (GPL or Metan) and electric power to guarantee an optimum cooking. Pizza is cooked on a refractory floor as tradition wants

It is possible to insert a device to bake foods in tins.

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



*Fixed Cooking Refractory Floor*



*Baking Tin Support*



### ***Technical Data:***

*Dimensions* : (look at the drawing)

Weight: 200 kg

*Gas*: GPL, Metan Gas

*Gas Heater Power medium*: 13 Kw

Gas Heater Power maximum: 24 kw

*Electric Power*: 3,5 Kw monofase

### ***Performances:***

*Number of pizzas*: 40 pizzas/hour (depending by ingredients and employee skills)

*Cooking time* : around 3-4 min/pizza (depending by ingredients and employee skills)

*Quality*: High, Italian pizza

**Internal Capacity**: 4 pizzas of 30 cm Diameter into an Oven of diameter 100 cm .

**Igiene**: Maximized . All is realized in stainless-steel.