






# G100S



**Design S**

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

Gas ovens with Design S are basic one with metal cover and an arc facade finish – simple, elegant very durable where quality is viable. Those ovens are suitable both for inside kitchen use and building in option where only the oven face will be visible for customers. Currently no colour options are available.

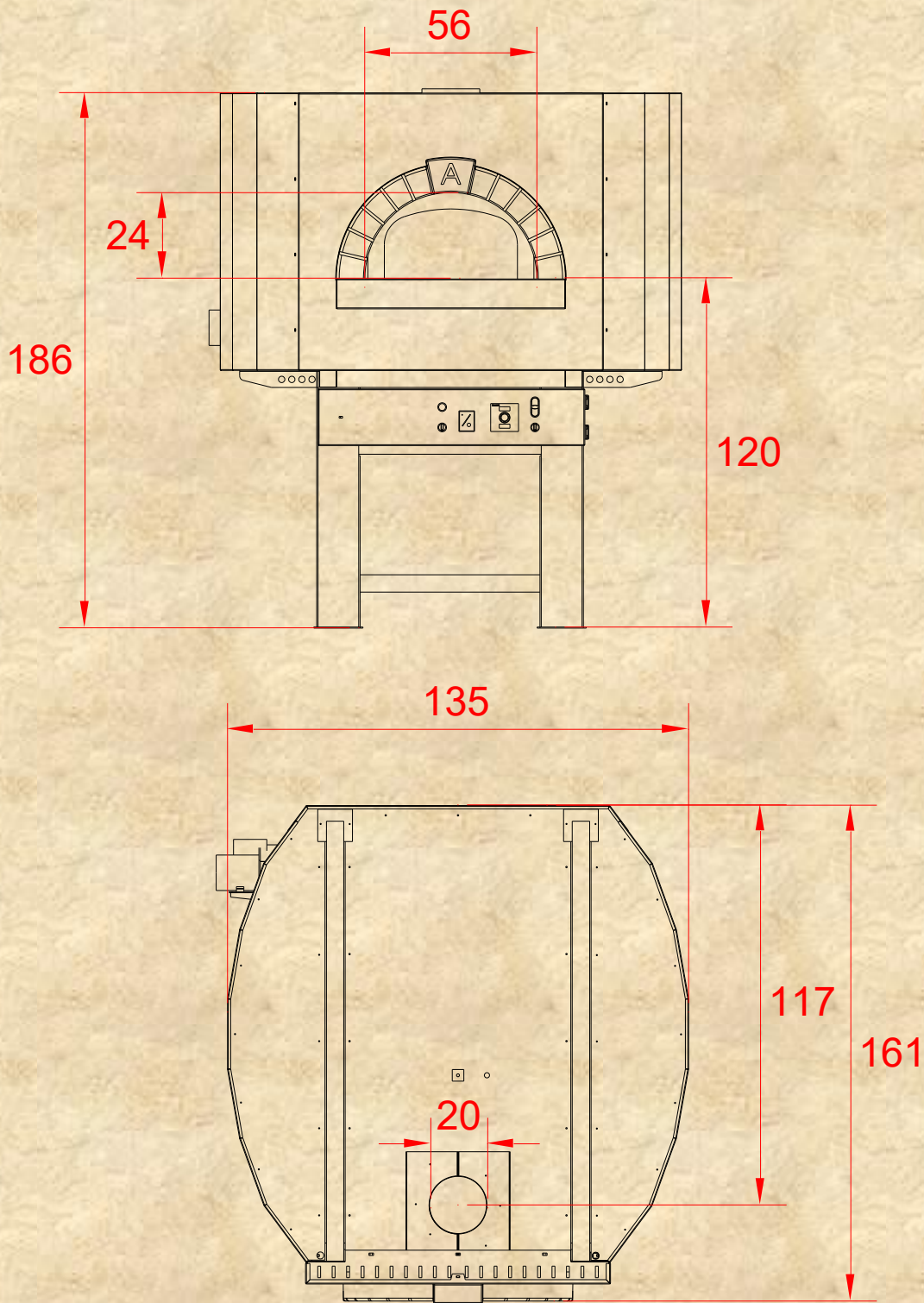
<b>Capacity</b>	4  30 cm		<b>Thermal Power</b>	22 kW	
<b>Productivity</b>	60  per hour		<b>Gas Connection</b>	3/4"	
<b>Gas Consumption</b> 	<b>Natural Gas</b>	<b>LPG</b>	<b>Gas Pressure</b>	<b>G30-31</b>	<b>G20</b>
	3.0 mc/h	1.7 kg/h		37 mbar	20 mbar
<b>Weight</b> 	1250 kg		<b>Electrical Supply</b> 	230V/50Hz	



We are a company, specializing in the manufacture of professional ovens for pizzerias.

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**\*Dimensions in cm**



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