

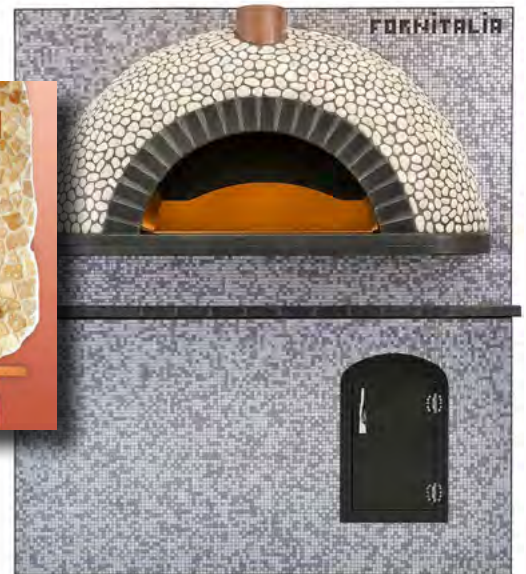
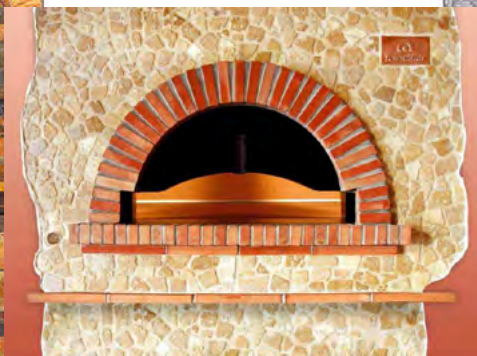
Diamante Electric Pizza Deck Oven

DIAMANTE is the new personalized electric pizza deck oven, reliable and quick. It has optimum performances and it is able to guarantee:

- Heat constant maintenance: thanks to the wide thermal insulation thickness, the heat mass distributes uniformly inside the baking chamber, allowing to the oven to obtain an excellent baking of the pizzas.
- Energetic saving: the protection glass electric opening and closure is managed from the suitable button, placed on the left of the oven mouth. Thanks to its ergonomic structure and to the optimum insulation, DIAMANTE has a heat minimum dispersion and a high energetic saving.
- Optimum design to personalize:

Arc and console with Montefeltro stone (type marble) and covering in little bricks.
Arc and console in little bricks and covering in Paladiana.
Arc and console with Montefeltro stone and neutral covering.
Arc and console in little bricks and neutral covering.

- High production of pizzas and ease of use: Diamante is able to take out of the oven 100 pizzas in 1 hour and manages in simple way every operation from the controls panel.
- DIAMANTE ovens are equipped with an intelligent cook top, able to recognize the work zone compensating automatically the temperature.



Pizza Oven Fornitalia Diamante 9 Pizza	
Internal Dimensions	105 x 105 x 25 cm
Power	415V 3 phase
Power Consumption - Room Temperature	14Kw
Maintaining Temperature @ 320Å°	1.1Kw / h
Hourly Consumption - 50 Pizza	6.5Kw
Hourly Consumption - 100 Pizza	9.0Kw
Width	1615 mm
Depth	1500 mm
Height	1900 mm
Weight	600 Kg
Pizza's / Hour	100



Fornitalia