

homé HE 400

Executive chef della pizza. A casa tua.

Executive Pizza Chef. At home. - Der ultimative Pizza-Backofen für zuhause.



DG

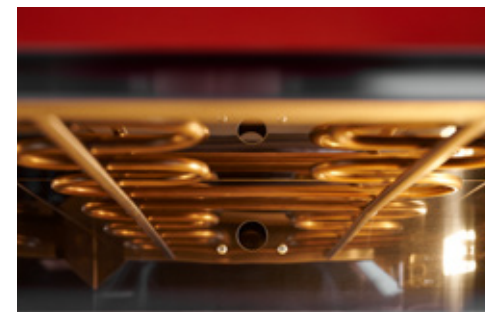
Analógico o digitale.
Monitor digitale touch screen 5 pollici o analogico
Analogue or digital. 5-inch digital touchscreen monitor or analog.
Digitaler 5-Zoll-Touchscreen-Display oder analog



Platea in pietra cordierite
Cordierite stone flame baking surface
Cordierit-Schamottsteine



Massima temperatura di utilizzo 450°C
Maximum operating temperature of 450°C
Maximale Betriebstemperatur von 450°C



Resistenze differenziate cielo-platea
Top/Floor differentiated heating elements
Ober-und Unterhitze

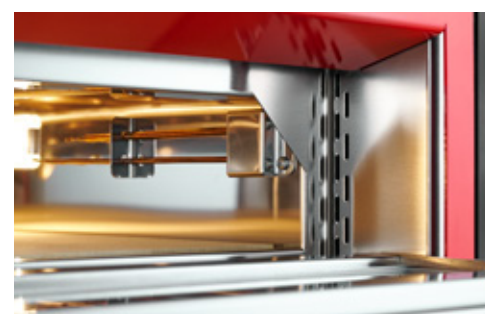
Programmazione cotture
Cooking programming
Programmierung der Backzeit

Accensione forno programmabile
con conto alla rovescia

Countdown switching on system
Einschaltung des Pizzaoofens mit
Rückwärtstimer bis 99 Stunden



Facciata verniciata in 6 colori
Front panel painted in 6 colours
Lackierter Vorderfront (6 Farben zur Auswahl)



Camera di cottura in acciaio inox
Stainless steel cooking chamber
Backkammer aus Edelstahl





Isolamento in lana di roccia
Rock wool insulation for the oven
Isolierung aus Steinwolle



Vetro temperato di protezione
calore removibile sulla porta
Removable tempered glass for
the heat protection on the door
Austauschbare Hitzeschutzverglasung



Piano di cottura in mattoni di cordierite
The cordierite brick hob
Cordierit-Schamottsteine



Porta con vetro panoramico
Door with panoramic glass
Tür mit Panoramaverglasung



Illuminazione interna
lightening system
Beleuchtung der Backkammer



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Forno elettrico domestico
Domestic electric oven
Elektrischer Haushaltssofen

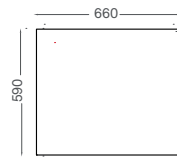


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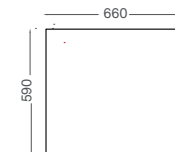
H 395 mm

Dimensioni esterne
External dimensions
Außenmaße



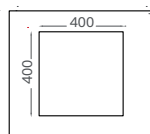
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Dimensioni esterne
External dimensions
Außenmaße



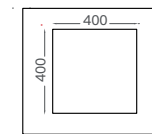
H 85 mm

Dim. camera di cottura
Cooking chamber dimensions
Maße der Backkammer



H 85 mm

Dimensioni esterne
External dimensions
Außenmaße



Modello - Model - Modell			HE400/1TM	HE400/1TS
	Capacità di cottura pizze Pizza baking capacity Backleistung Pizzas	Nr	1 (400x400 mm)	1 (400x400 mm)
	Produttività oraria Productivity per hour Stunden Leistung	Nr	20	20
	Alimentazione elettrica Electric power supply Stromversorgung	Volt (50/60 Hz/ Гц)	AC 230-1	AC 230-1
	Assorbimento massimo Maximum absorption Maximale Stromaufnahme	kW max	2,8	2,8
	Consumo medio Average consumption Durchschnittlicher Verbrauch	kWh	1,7	1,7
	Peso netto Net weight Nettogewicht	Kg	42	45
	Peso lordo Gross weight Bruttogewicht	Kg	49	52

H: altezza - height - Höhe

(*) Altre tensioni a richiesta - Other voltages available on request - Andere Spannungen auf Anfrage



CUPPONE
YOUR PARTNER IN BAKING SINCE 1963