






# GR140S



**Design S**

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

Gas ovens with Design S and rotating floor 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. The rotation of the base provides the flexibility for easier operation, equal baking inside the chamber and higher efficiency.

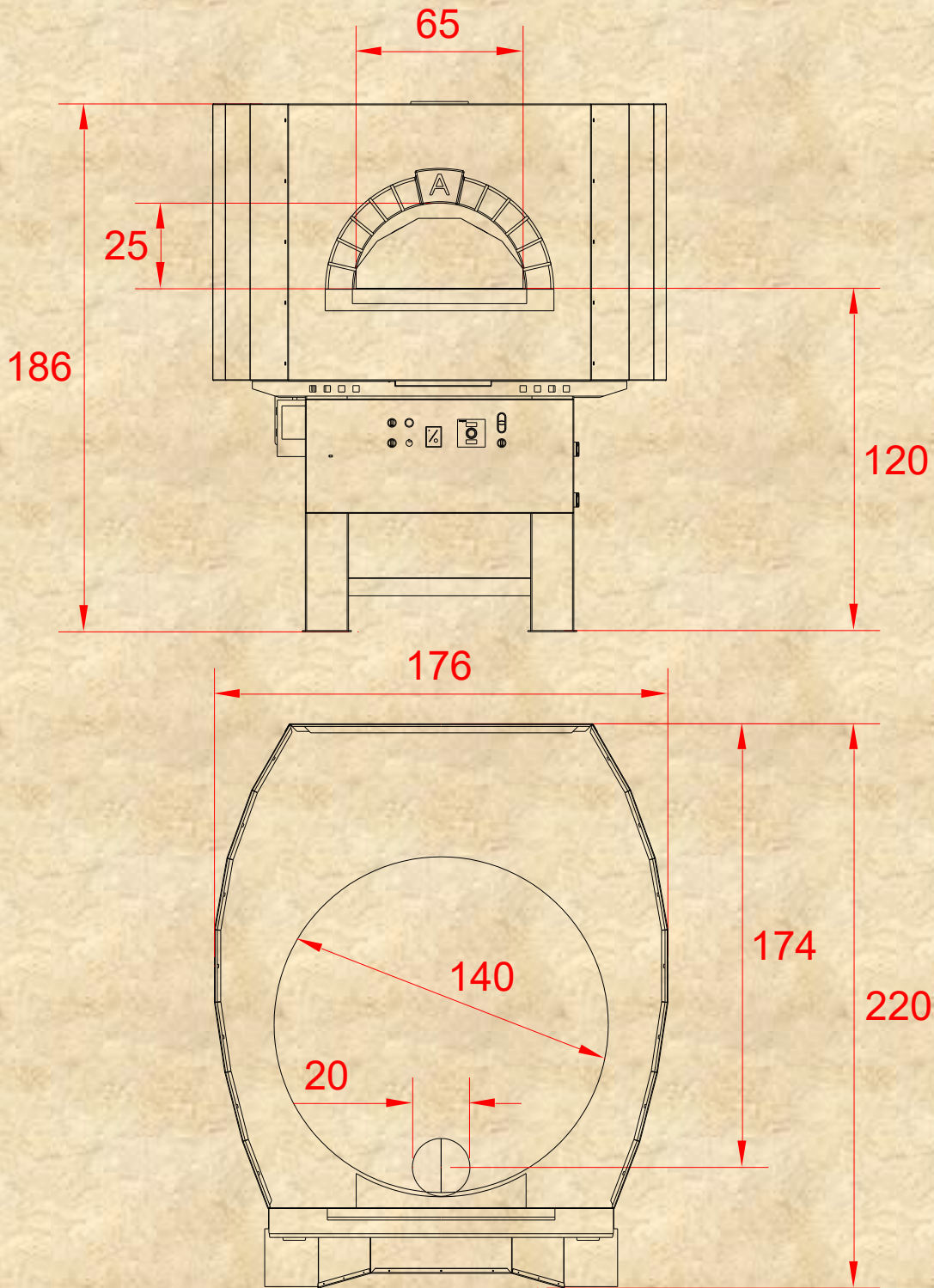
<b>Capacity</b>	13  30 cm		<b>Thermal Power</b>	30 kW	
<b>Productivity</b>	195  per hour		<b>Gas Connection</b>	3/4"	
<b>Gas Consumption</b> 	<b>Natural Gas</b>	<b>LPG</b>	<b>Gas Pressure</b>	<b>G30-31</b>	<b>G20</b>
	4.2 mc/h	3.2 kg/h		37 mbar	20 mbar
<b>Weight</b> 	1950 kg		<b>Electrical Supply</b> 	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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