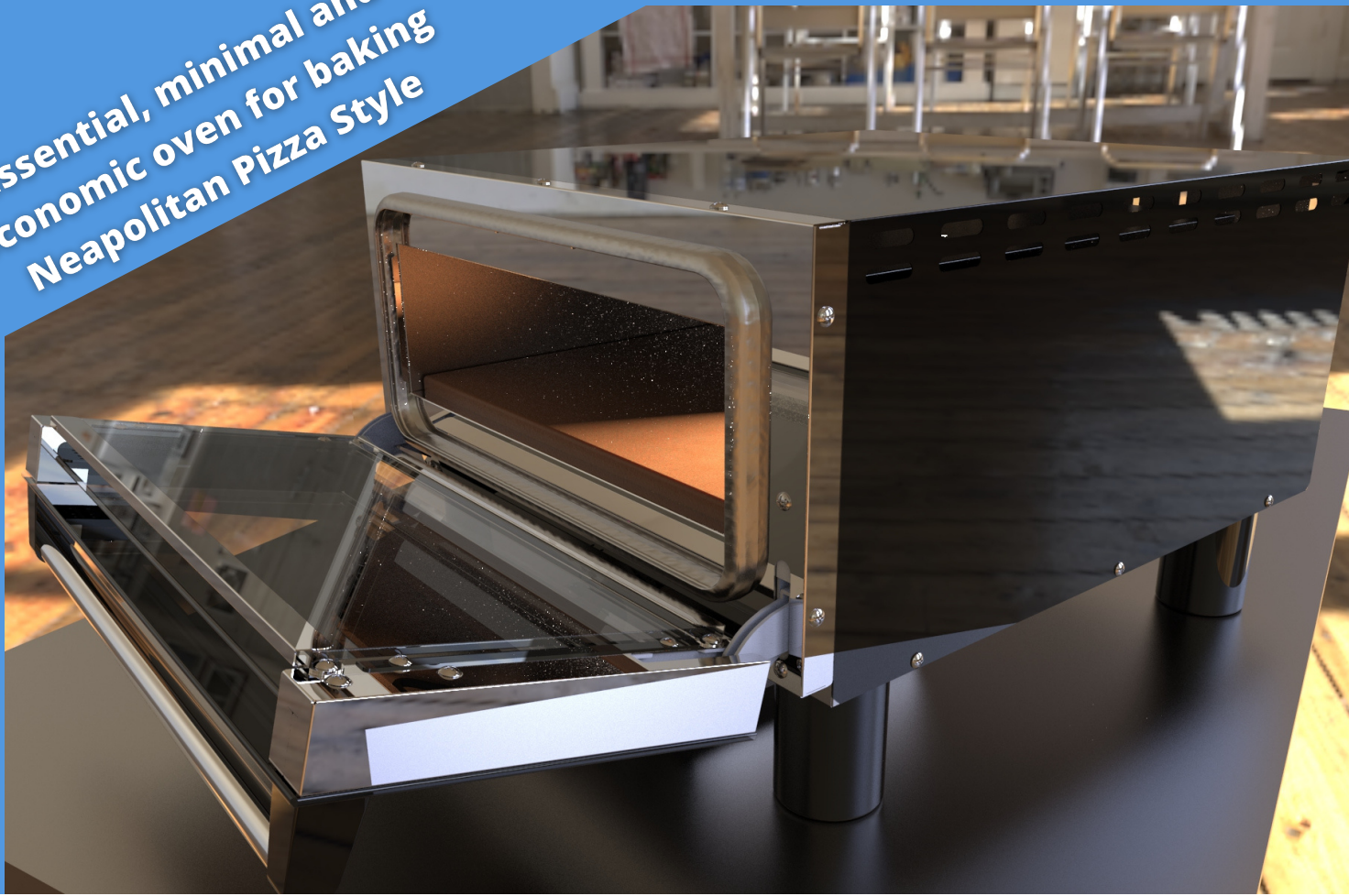


# NLINE



**Essential, minimal and economic oven for baking Neapolitan Pizza Style**



**3 glasses massive cold door- ceramic internal, tempered intermediate and tempered outer glass - that avoid danger for the operator**

**Design minimal : few components**

**1 knob up to 500°C**

**1 on/off switch**

**1 spy lamp**

**1 thermostat**

**1 heating element**

**1 safety thermostat**

**Over 20000 opening guaranteed industrial door seal**

**Soft closing door through our gasket which avoids any mechanic shock**

**Stainless steel handle for a better managing**

**Internal halogen illumination**

**Food contact certified refractory biscotto stone 2 cm high - Uniform baking of Neapolitan pizza style in 60''**

**Indoor and outdoor use - one purchase for 365 opportunities**

**Electric power less than a standard domestic oven - less energy cost and waste**

**Ready to use: plug and play - No need to assembly anything**

**100% MADE IN ITALY**

## TECHNICAL INFORMATION

MODEL	EXTERNAL DIMENSIONS	INNER DIMENSIONS	PIZZA DIAM	WEIGHT
	bxtxh cm	bxtxh cm	∅	kg
<b>N3</b>	44x59x32	35x40x10	34 cm	15
<b>N4</b>	51x62x32	43x43x10	42 cm	20
<b>N5</b>	59x70x32	51x51x10	45 cm	30

## ELECTRICAL INFORMATION

MODEL	ELECTRIC VOLTAGE	HEATING ELEMENT	ELECTRICAL POWER	THERMOSTAT
		W	kW	°C
<b>N3</b>	220V / 230V ~50-60Hz	2100	2,1	1x500°C
<b>N4</b>	220V / 230V ~50-60Hz	2400	2,4	1x500°C
<b>N5</b>	220V / 230V ~50-60Hz	3200	3,2	1x500°C