



*solo per professionisti*

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## VULCANO



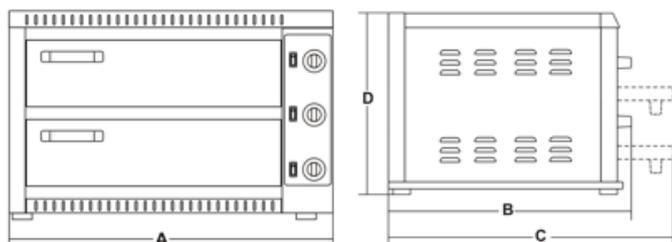
- Stainless steel construction
  - Refractory brick decks
  - Shock-proof heating elements
  - Air-hole
  - Ceramic fibre lining
  - Capacity: 2 pizzas  $\varnothing \leq$  mm 300
  - Capacity: 3 pizzas  $\varnothing \leq$  mm:
    - 2 pizzas mm 252
    - 1 pizza mm 298
- Vulcano**
- adjustable thermostats
- Vulcano 2C**
- 2 separate backing chambers thermal insulated
  - 2 thermostats for each chamber which select the lower and upper zone



Controls



Refractory brick deck



<b>Model</b>	VULCANO	VULCANO 2C
<b>Power</b>	watt 6.000	watt 6.400
<b>Power source</b>	230-400V/50Hz	230-400V/50Hz
<b>Thermostat</b>	°C 50 ÷ 450	°C 50 ÷ 350
<b>Inner dimensions</b>	mm 505x520 h.115	mm 500x520 h. 115
<b>A</b>	mm 745	mm745
<b>B</b>	mm 695	mm 695
<b>C</b>	mm 780	mm 780
<b>D</b>	mm 490	mm 490
<b>Net weight</b>	kg 64	kg 78
<b>Shipping</b>	mm 890x800x650	mm 890x800x650
<b>Net weight</b>	kg 72	kg 86