

GIOVE 60/80/100



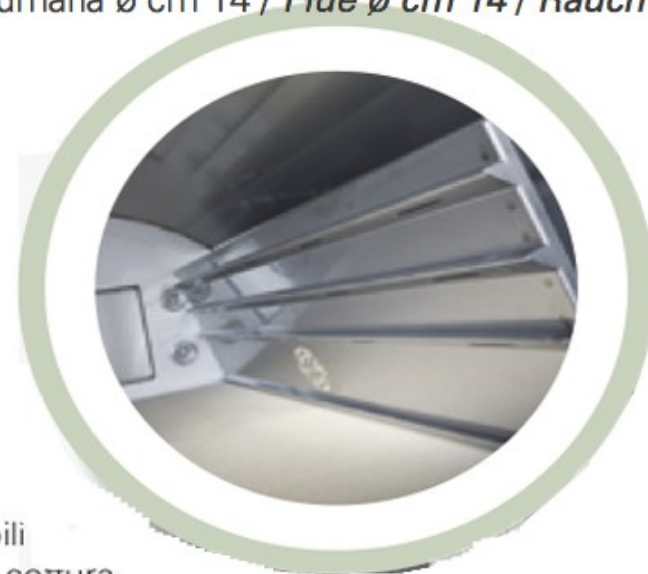
Dati Tecnici in cm Technical Features / Technischen Angaben

Modello Models Typen	Piano cottura Cooking plain Beckenhöhlung	Forno Oven Öfen				Carrello Trolley Wagen			
		L	P	H	Kg	L	P	H	Kg
NETTUNO KTMB - 8065 esterno / outside / Aussengelände	80 x 65 h37	106	114	100	290	85	95	65	56
GIOVE KTM - 6065 esterno / outside / Aussengelände	60 x 65 h44	106	95	110	285	85	75	65	50
GIOVE KTM - 8065 esterno / outside / Aussengelände	80 x 65 h44	106	114	110	310	85	95	65	56
GIOVE KTM - 10065 esterno / outside / Aussengelände	100 x 65 h44	106	134	110	345	85	115	65	65

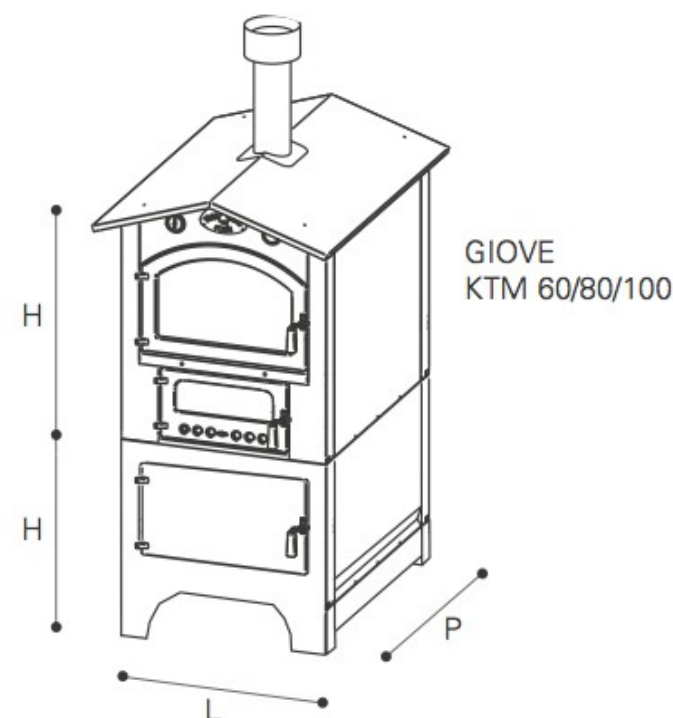
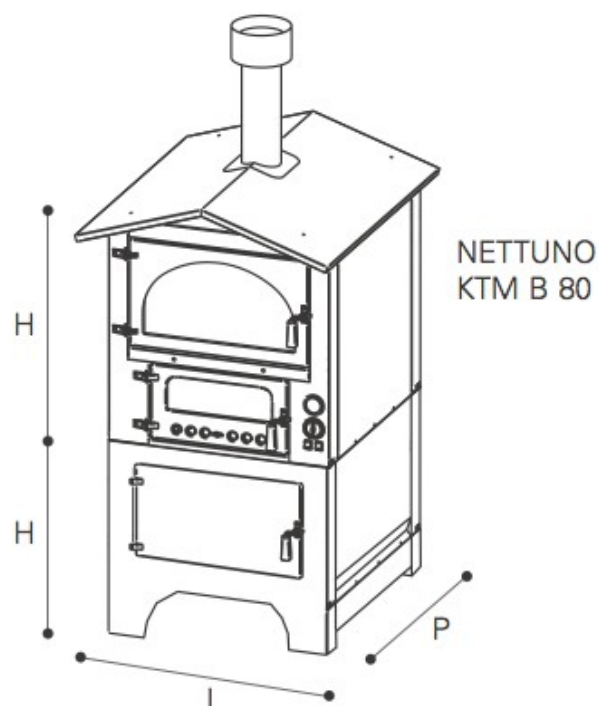
Canna fumaria ø cm 14 / Flue ø cm 14 / Rauchfang ø cm 14



Particolare della camera di cottura.
Detail of the cooking chamber.
Kochraum.



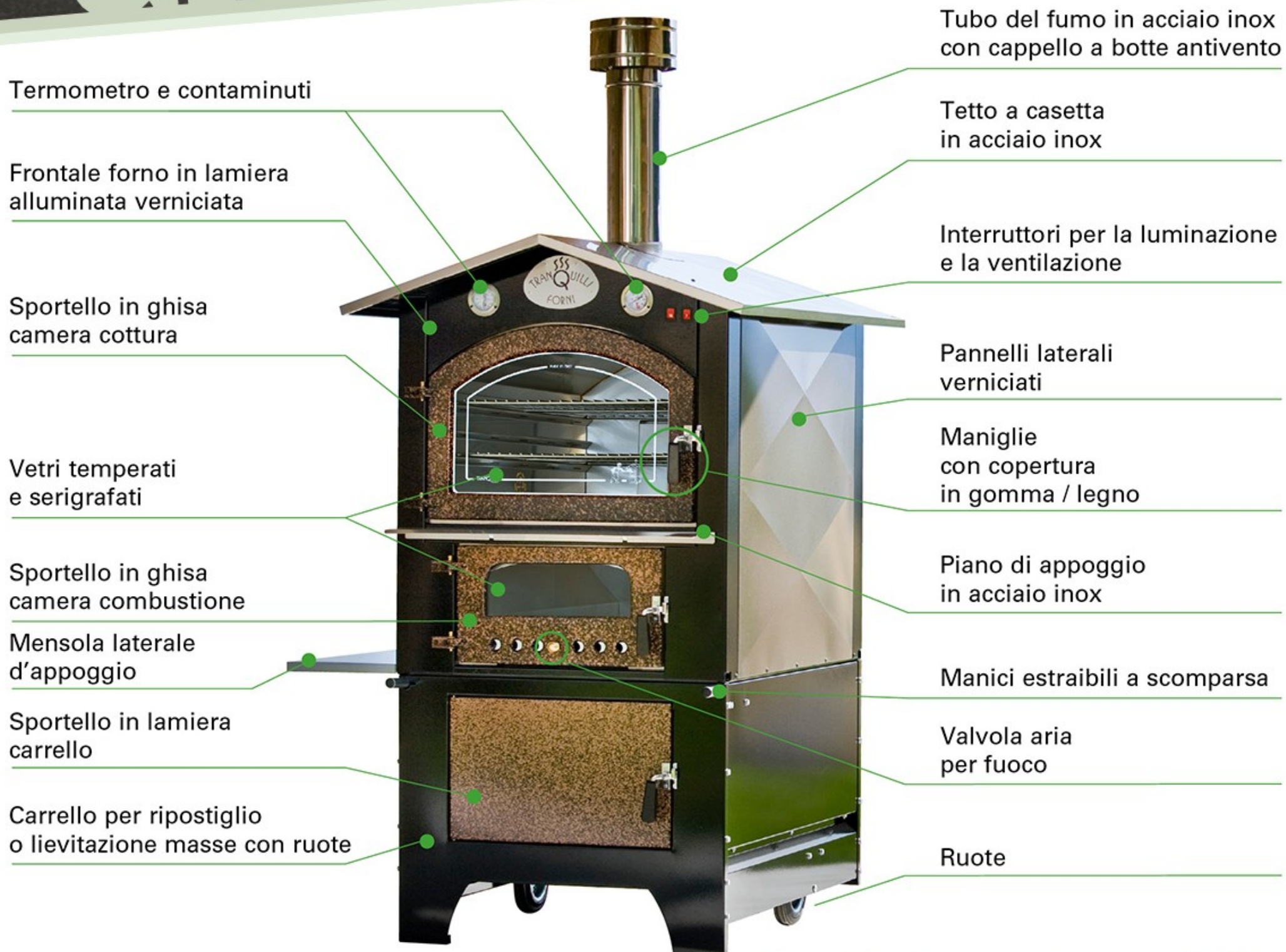
Pareti estraibili
nella camera cottura.
Removable walls in
the cooking chamber.
Seitliche Wände der Kochkammer ausziehbar.



Vivere con gusto

Dati e caratteristiche non sono impegnativi. La ditta si riserva di apportare modifiche.
Data and characteristics are not binding. The company reserves the right to make changes.
Daten und Eigenschaften ohne Gewähr. Die Firma kann jederzeit Änderungen vornehmen.

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Tempi e temperature consigliate

Cooking times and temperatures suggested / Kochzeiten und empfohlene temperaturen

Alimenti <i>Foods / Speisen</i>	Temperatura C° <i>Temperature / Temperatur</i>	Tempo di cottura <i>Cooking time / Backenzeit</i>	Tempo di riscaldamento <i>Warning time / Aufwärmungszeit</i>	Legna <i>Wood / Brennholz</i>
Arrosto <i>Roast / Braten</i>	250 ÷ 300	60 ÷ 90	40 ÷ 45	2,5 ÷ 3,5
Pasta al forno <i>Noodles / Nudeln</i>	210 ÷ 250	20 ÷ 25	35 ÷ 40	2 ÷ 3
Dolci <i>Cakes / Kuchen</i>	180 ÷ 210	15 ÷ 35	35 ÷ 40	1,5 ÷ 2,5
Pane <i>Bread / Bröt</i>	300 ÷ 350	45 ÷ 65	40 ÷ 45	2,5 ÷ 3
Pizza <i>Pizza / Pizza</i>	400 ÷ 450	10 ÷ 18	50 ÷ 55	3 ÷ 4
Porchetta <i>Pork / Spanferkel</i>	280 ÷ 320	280 ÷ 340	40 ÷ 55	7 ÷ 10
Verdure <i>Vegetable / Verduras</i>	150 ÷ 200	15 ÷ 25	35 ÷ 40	2 ÷ 3



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