

MARTE 60/80

MARTE KT 60/80



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



MARTE KT 60/80 INOX con barbecue
MARTE KT 60/80 INOX with barbecue
MARTE KT 60/80 INOX mit barbecue

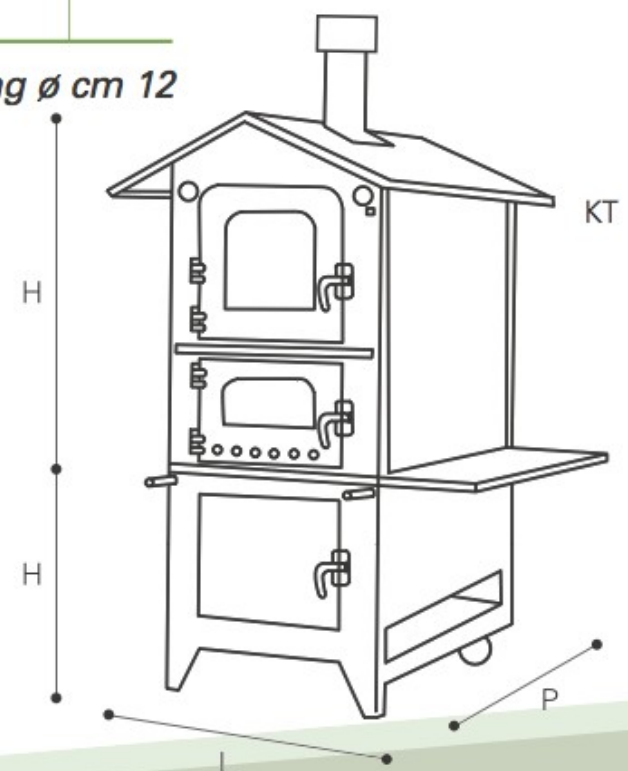


Dati Tecnici in cm

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
MARTE KT - 6043 esterno / outside / Aussengelände	60 x 43 h36	86	94	100	235	70	75	66	43
MARTE KT - 8043 esterno / outside / Aussengelände	80 x 43 h36	86	114	100	265	70	95	66	50

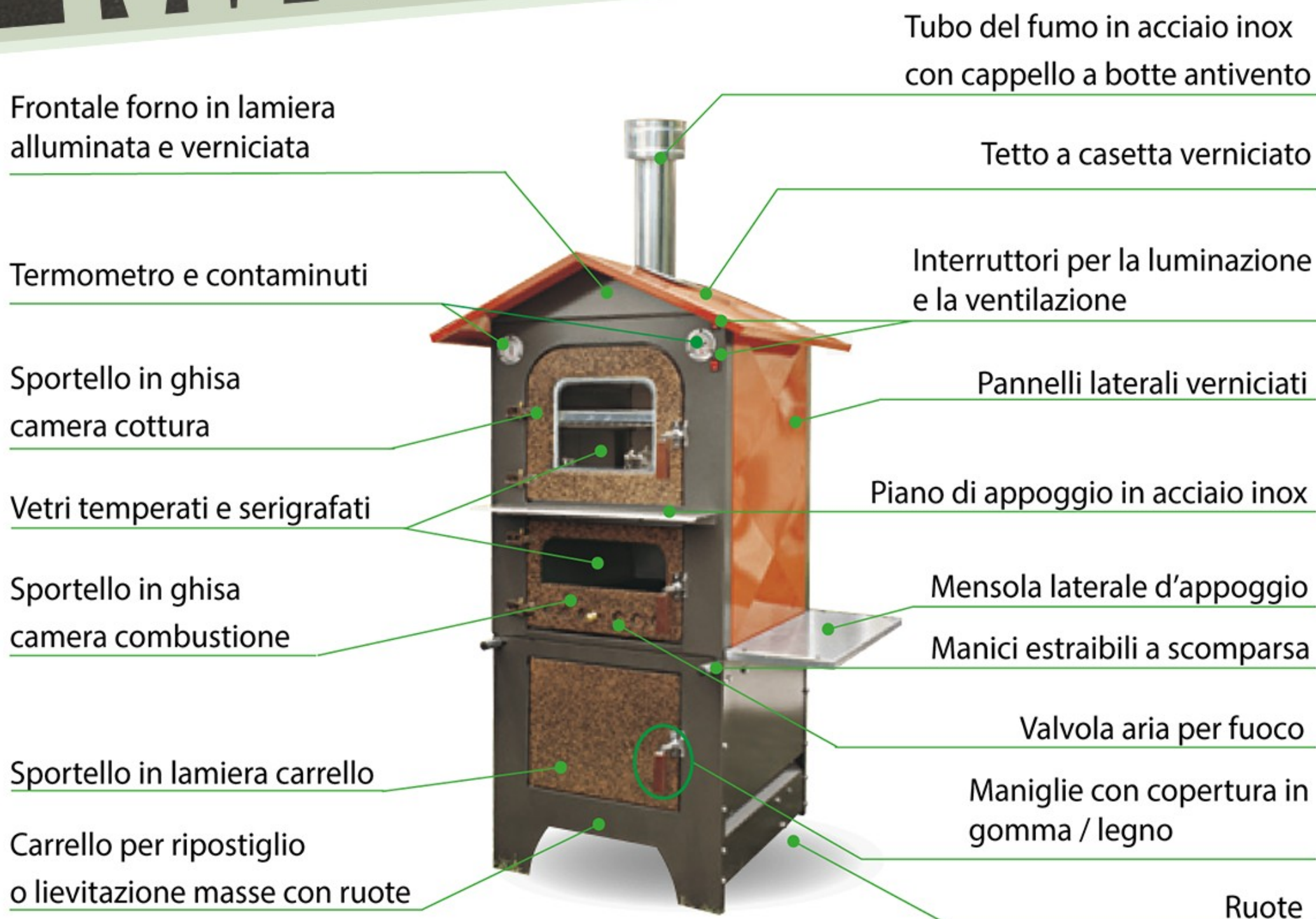
Canna fumaria ø cm 12 / Flue ø cm 12 / Rauchfang ø cm 12



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>Noodels / 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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