

VOLTAIRE



- Single Chamber Gas Ovens

oem

exceeding Your expectations

VOLTAIRE GAS Monocamera - Single Deck Modello • Model • Modèle • Modell • Modelo	OMVOLTAIREV GAS MET (1) OMVOLTAIREVG GPL (1)	OMVOLTAIRE GAS MET (2) OMVOLTAIREG GPL (2)
DIMENSIONI ESTERNE cm Outside dimensions • Dimensions extérieures Außenmasse • Dimensiones externas	160,5 x 157 x 78,5 (+ 65)* L x P x H	160,5 x 157 x 78,5 (+ 65)* L x P x H
DIMENSIONI INTERNE cm Inside dimensions • Dimensions intérieures Innenmasse • Dimensiones internas	130 x 113 x 18 L x P x H	130 x 113 x 18 L x P x H
ALIMENTAZIONE kW • Volt 220/240~1 Power supply • Alimentation Versorgung • Alimentacion	0,05	0,05
POTENZA TERMICA kW Power thermic • Puissance thermique Gesamtwärmeleistung • Potencia térmica	34,5 (22 + 12,5)	34,5 (22 + 12,5)
PESO NETTO Kg Net Weight • Poids net • Nettogewicht • Peso Neto	500	500

(1) = Version including painted frontal
(2) = Basic version (without frontal part)
- To be customized -

The **philosophy** of gas to the service of
your establishment.

an OVEN

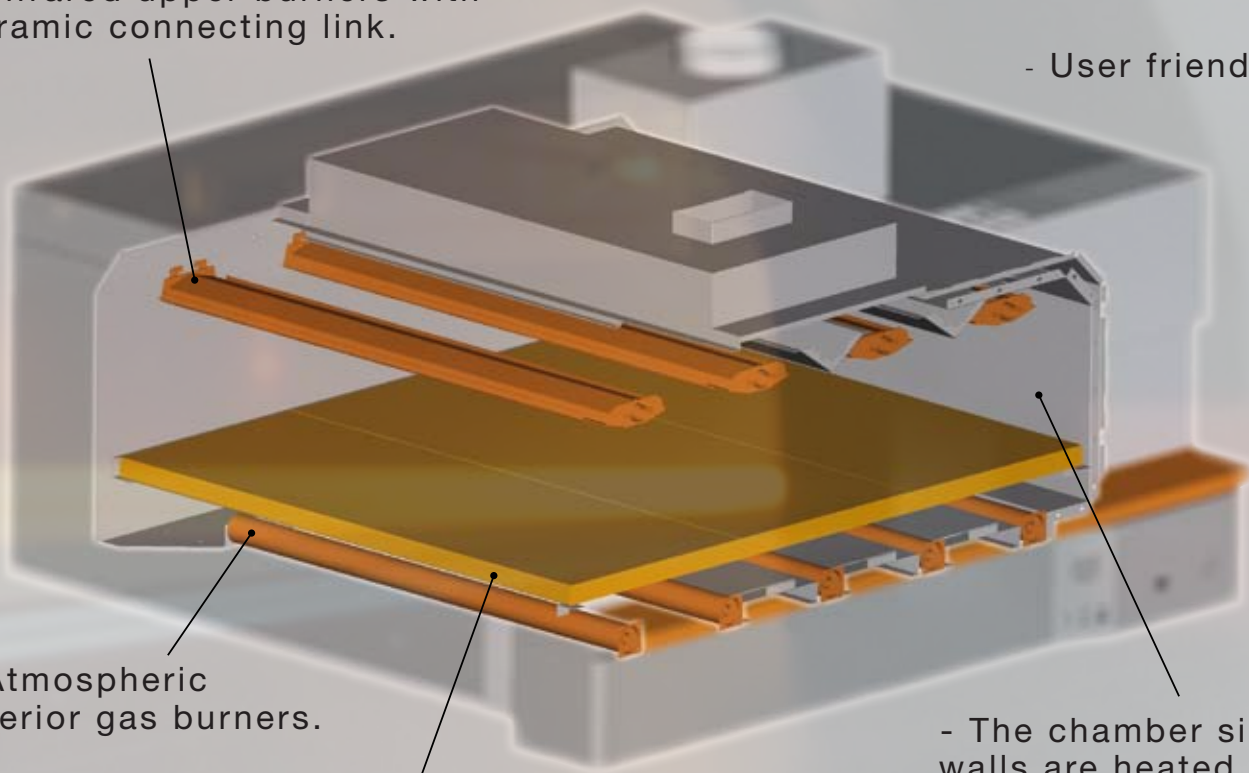
- **Customizable on the external features with next-to-non technology.**
- **No emission of wood soot in the ambient.**
- **Heavy duty insulation to minimize energy consumption.**

- VOLTAIRE - Live blazing flames, from the top and the bottom of the refractory stones... To the classic look of the wood oven, Voltaire adds on all the advantages, innovations and profit of the gas burning oven: • CLEAN • EASY • SAFE; a OVEN • Customizable on the external features with next-to-non technology • No emission of wood soot in the ambient • Heavy duty insulation to minimize energy consumption • Front extractable on guided runners for easy maintenance • The chamber side walls are heated by the recycling heat • Infra-red upper burners with ceramic connecting link • User friendly. Compared to the traditional wood burning pizza oven, VOLTAIRE grants: • Homogeneous Baking, cleanliness • Higher production (based on equal cooking surfaces) • Faster temperature recovery • Beehive structure baking surface of greater thickness (4 centimeters) • Atmospheric inferior gas burners.

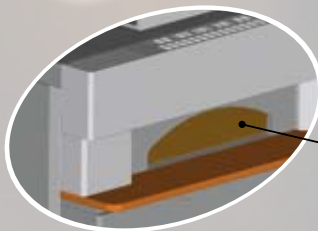


Compared to the traditional wood burning pizza oven, **VOLTAIRE** grants:

- Homogeneous **BAKING**, cleanliness.
- Higher **PRODUCTION** (based on equal cooking surfaces).
- Faster **TEMPERATURE** recovery.
- Infra-red upper burners with ceramic connecting link.



- User friendly.
- Atmospheric inferior gas burners.
- Beehive structure baking surface of greater thickness (4 centimeters).
- The chamber side walls are heated by the **RECYCLING** heat.
- Vault opening without door.
- Easy **MAINTENANCE** entirely from the front.





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