

ATTREZZATURE
PER PIZZA

PIZZA
EQUIPMENT



FORNI PER PIZZA E PANE PIZZA AND BAKERY OVENS



YOUR TALENT, OUR TECHNOLOGY

GAM[®]
international

a member of



MADE IN ITALY
Since 1945



FORNI PER PIZZA IN TEGLIA E PANE - OVENS FOR TRAY PIZZA AND BREAD



SIRIO

TOP LINE



400°C



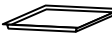
Modular



Double insulation

Energy saving



SIRIO	2	3
 60 x 40 cm	2	3
Potenza/Power kW	6,3	9,4

CENTAURI

TOP LINE

400°C




Modular



Energy saving

Double insulation



CENTAURI	3
 60 x 40 cm	3
 Ø 35 cm	4
Potenza/Power kW	9,4

SIRIO + CENTAURI



FORNI PIZZA - PIZZA OVENS

CAMERA MULTI PIZZA - MULTI PIZZA CHAMBER



KING

TOP LINE



- Modular
- Energy saving
- Neapolitan pizza
- Available as TOP
- Double insulation

KING	4	6G	9
Ø 35 cm	4	6	9
Potenza/Power kW	6,0	11,2	16,8

IWOS™
SYSTEM
PRO



VEGA

TOP LINE

VEGA E

VEGA M

- 450°C
- Modular
- Energy saving
- Available as TOP
- UPWARD opening doors

- 450°C
- Modular
- Energy saving
- Available as TOP
- UPWARD opening doors

IWOS™
SYSTEM

IWOS™
SYSTEM



Elettronico - Electronic

Elettromeccanico - Electromechanical

VEGA E	E4	E6G	E9
Ø 35 cm	4	6	9
Potenza/Power kW	6,0	11,2	16,8

VEGA M	M4	M6G	M9
Ø 35 cm	4	6	9
Potenza/Power kW	6,0	11,2	16,8

ANTARES

INTERMEDIATE LINE

ANTARES E

450°C



Energy saving

Available as TOP



ANTARES M


450°C




Available as TOP



Electronico - Electronic

ANTARES E	E4	E6	E6G	E9
 Ø 35 cm	4	6	6	9
Potenza/Power kW	5,2	7,8	9,6	14,4

Elettromeccanico - Electromechanical

ANTARES M	M4	M6	M6G	M9	M44	M66	M66G	M99
 Ø 35 cm	4	6	6	9	8	12	12	18
Potenza/Power kW	5,2	7,8	9,6	14,4	10,4	15,6	19,2	28,8


POLARIS

ENTRY LINE

POLARIS S

450°C




POLARIS S	S44	S66	S66G
 Ø 32 cm	8	12	12
Potenza/Power kW	8,8	13,2	13,2

POLARIS L

450°C



POLARIS L	L4	L6	L6G	L9	L44	L66	L66G	L99
 Ø 35 cm	4	6	6	9	8	12	12	18
Potenza/Power kW	4,8	7,2	8,8	13,2	9,6	14,4	17,6	26,4



FORNI PIZZA - PIZZA OVENS

CAMERA MONOPIZZA - SINGLE PIZZA CHAMBER



SUN

TOP LINE

SUN E

SUN M



500°C

Gluten Free

Neapolitan pizza

Energy saving



500°C

Gluten Free

Neapolitan pizza

Elettronico - Electronic

Elettromeccanico - Electromechanical

35 x 40 cm	1
Ø 35 cm	1
Potenza/Power kW	2,8

35 x 40 cm	1
Ø 35 cm	1
Potenza/Power kW	2,8

ATLAS

INTERMEDIATE LINE

ATLAS 1

ATLAS 1+1



350°C

Gluten Free



350°C

Gluten Free

35 x 40 cm	1
Ø 35 cm	1
Potenza/Power kW	1,6

35 x 40 cm	2
Ø 35 cm	2
Potenza/Power kW	3,2

MIZAR

ENTRY LINE

MIZAR 1

MIZAR 1+1



350°C

Gluten Free



350°C

Gluten Free

Ø 35 cm	1
Potenza/Power kW	1,6

Ø 35 cm	2
Potenza/Power kW	3,2



a member of



GAM International s.r.l.

Via dell'Orzo 15 - 17
47822 Santarcangelo di Romagna (RN) - ITALY
tel. (+39) 0541 332343
info@gaminternational.it



www.gaminternational.it



I dati del presente documento sono indicativi e soggetti a variazioni senza preavviso e senza responsabilità per l'Azienda.
Specifications in this document are approximate and are subject to change without notice and without responsibility for the Manufacturer.

