

TK



Forno elettrico ad una o due camere per pizzeria e pasticceria
Electric oven with one or two chambers for pizza and pastry
Four électrique à une ou deux chambres pour pizzeria et pâtisseries
Elektroofen mit einer oder zwei Kammern für Pizzeria und Konditorei
Horno eléctrico de una o dos cámaras para pizzería y pastelería




ITALFORNI

TK

Forno elettrico per pizzeria e pasticceria
disponibile in versione acciaio inox o rustico.
Camera di cottura in lamiera acciaio alluminata.
Piano in refrattario. Sportello ad apertura
controbilanciata. Scarico vapori.



EFFICIENCY & TECHNOLOGY

450° 450°C DI TEMPERATURA MASSIMA DI COTTURA
Maximum cooking temperature 450°C
Température de cuisson maximum de 450°C
450°C Höchstgartemperatur
450°C de temperatura máxima de cocción

ISOLAMENTO TERMICO GARANTITO
Guaranteed thermal insulation
Isolement thermique garanti
Wärmedämmung garantiert
Aislamiento térmico garantizado

RESISTENZE CORAZZATE IN ACCIAIO INOX
Stainless steel shielded resistors
Résistances blindées en acier Inox
Gepanzerte Heizelemente aus Edelstahl
Resistencias blindadas de acero inoxidable

OPTIONAL REGOLAZIONE DIGITALE SEPARATA
POTENZA CIELO E PIANO DI COTTURA
Independent digital power regulation
for baking floor and ceiling
Réglage digital indépendante
de la puissance de la voûte et du sole
Separate Digital Regulierung
der Macht an Decke und Boden
Regulación digitàl separada
potencia del suelo y del techo

SPORTELLLO CON FINESTRA IN VETRO TEMPERATO
Door with tempered glass window
Porte avec fenêtre en verre trempé
Türe mit vorgespanntem Glasfenster
Puerta con ventana de vidrio templado



TK B1



EN. Electric pizza and pastry oven available in rustic
or stainless steel version. Aluminium coated steel plate
cooking chamber. Refractory baking floor.
Counterbalanced opening door. Vapor discharge.

DE. Elektroofen für Pizzerien und Konditoreien in rustikalen
Stil oder Edelstahl. Backkammer aus aluminisiertem
Stahlblech. Kochboden aus Schamottstein. Ausgewogene
Öffnung der Türen. Ableiten von Dämpfen.

FR. Four électrique pour pizzeria et pâtisserie disponible en version
rustique ou en acier inox. Chambres de cuisson en tôle d'acier
aluminée. Plan de cuisson en matière réfractaire. Porte frontale
à ouverture contrebilancée. Déchargement vapeurs de cuissons.

ES. Horno eléctrico para pizzerías y pastelerías disponible
en versión rústica o de acero inoxidable. Cámara de cocción
en chapa de acero aluminizada. Pizo de cocción refractario.
Puertas compensadas. Salida vapor.

TK1

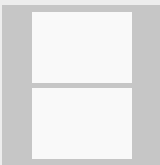
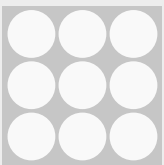
TK A1 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 66 cm
4 Pizze Ø 33 cm
1 Teglia 60x40 cm
1 Baking pan 60x40 cm



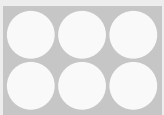
TK B1 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 99 cm
6 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



TK C1 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 99 cm
9 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



TK D1 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 66 cm
6 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



TK2

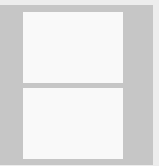
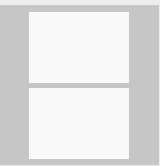
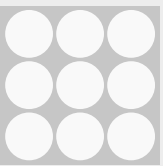
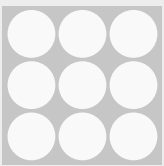
TK A2 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 66 cm
4 + 4 Pizze Ø 33 cm
1 + 1 Teglie 60x40 cm
1 + 1 Baking pans 60x40 cm



TK B2 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 99 cm
6 + 6 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



TK C2 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 99 cm
9 + 9 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



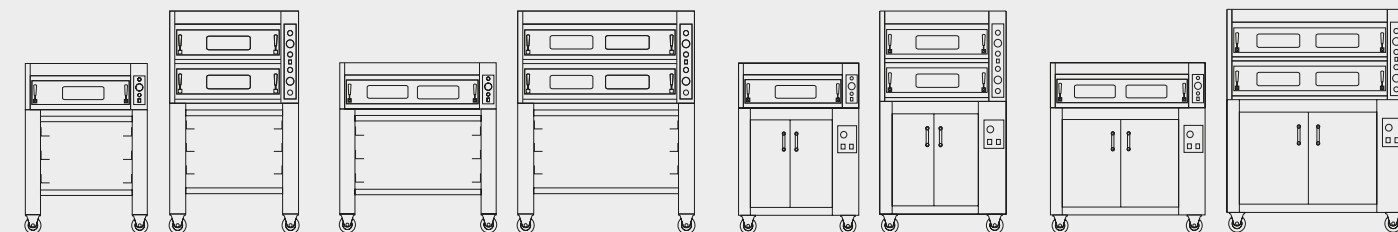
TK D2 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 66 cm
6 + 6 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm





TK C1

DIMENSIONI
E VARIANTI
DIMENSIONS
AND VARIATIONS



TK	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz	Potenza Power		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze Ø 33 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW	Med. kW/h				
TK A1 I/R	15	66	66	43	91	84	76	400/3/50-60	4,5	2,8	7	0/450	4	1
TK A2 I/R	15 + 15	66	66	70	91	84	122	400/3/50-60	9	4,5	14	0/450	4+4	1+1
TK B1 I/R	15	66	99	43	91	117	109	400/3/50-60	6,5	3,8	10	0/450	6	2
TK B2 I/R	15 + 15	66	99	70	91	117	162	400/3/50-60	13	6,5	20	0/450	6+6	2+2
TK C1 I/R	15	99	99	43	124	117	120	400/3/50-60	9,6	4,8	15	0/450	9	2
TK C2 I/R	15 + 15	99	99	70	124	117	190	400/3/50-60	19	9,5	30	0/450	9+9	2+2
TK D1 I/R	15	99	66	43	124	94	110	400/3/50-60	6,5	3,8	10	0/450	6	2
TK D2 I/R	15 + 15	99	66	70	124	94	165	400/3/50-60	13	6,5	20	0/450	6+6	2+2

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

CELLA LIEVITAZIONE - PROVER			A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C		60x40 cm
BKA1 / BKA2 I/R			86	91	80	70	230/1/50-60	1	0,5		0/90		3
BKB1 / BKB2 I/R			86	91	113	80	230/1/50-60	1	0,5		0/90		6
BKC1 / BKC2 I/R			86	124	113	100	230/1/50-60	1	0,5		0/90		6
BKD1 / BKD2 I/R			86	124	90	90	230/1/50-60	1	0,5		0/90		6

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

SUPPORTO - STAND			A/H	L/W	P/D	Kg							60x40 cm
SKA1 / SKA2			86/70	92	80	26/21							3
SKB1 / SKB2			86/70	92	113	28/23							6
SKC1 / SKC2			86/70	125	113	29/24							6
SKD1 / SKD2			86/70	125	90	28/23							6

WAICO
GROUP

ITALFORNI È UN BRAND DI WAICO GROUP

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