

# EK



Forno elettrico compatto ad una o due camere per pizzeria  
Compact electric oven with one or two chambers for pizza  
Four électrique compact à une ou deux chambres pour pizzeria  
Kompakter Elektroofen mit einer oder zwei Kammern für Pizzeria  
Horno eléctrico compacto de una o dos cámaras para pizzería



  
**ITALFORNI**

Forno per pizzeria elettrico professionale con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori. Illuminazione interna protetta.



EK 44

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

**REGOLAZIONE SEPARATA DELLA TEMPERATURA CIELO E PIANO DI COTTURA**  
Independent temperature regulation for baking floor and ceiling  
Réglage indépendante de la température de la voûte et du sole  
Separate Regulierung der Temperatur an Decke und Boden  
Regulación separada temperaturas del suelo y del techo

**EN.** Professional electric pizza oven with baking chamber with aluminium coated steel plate. Refractory baking floor. Counter-balanced opening door. Vapor discharge. Protected interior lighting.

**DE.** Elektro-chefkochofen für Pizzeria mit Backkammmer aus aluminierterm Sthalblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen. Geschützte Innenbeleuchtung.

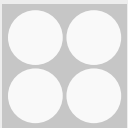
**FR.** Four électrique à pizza professionnel avec chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Porte frontale à ouverture contrebilancée. Déchargement vapeurs de cuissons. Eclairage interne protégé.

**ES.** Horno electrico profesional para pizzeria con camara de cocción en acero aluminizado. Pizo de cocción refractario puertas compensadas. Salida vapor. Iluminacion interna protegida.

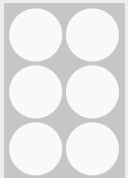
**EK 4** DIMENSIONI INTERNE  
Internal dimensions  
A/H 14 x L/W 65 x P/D 64 cm  
4 Pizze Ø 32 cm  
1 Teglia 60x40 cm  
1 Baking pans 60x40 cm



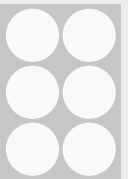
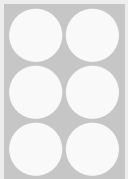
**EK 44** DIMENSIONI INTERNE  
Internal dimensions  
A/H 14 x L/W 65 x P/D 64 cm  
4 + 4 Pizze Ø 32 cm  
1 + 1 Teglie 60x40 cm  
1 + 1 Baking pans 60x40 cm



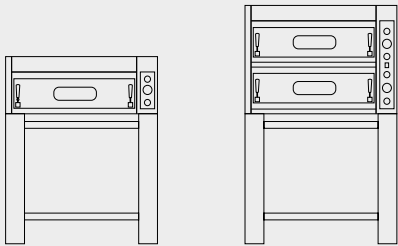
**EK 6** DIMENSIONI INTERNE  
Internal dimensions  
A/H 14 x L/W 65 x P/D 97 cm  
6 Pizze Ø 32 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



**EK 66** DIMENSIONI INTERNE  
Internal dimensions  
A/H 14 x L/W 65 x P/D 97 cm  
6 + 6 Pizze Ø 32 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



DIMENSIONI E VARIANTI  
DIMENSIONS AND VARIATIONS



| EK   | Dimensioni interne (cm)<br>Internal Dimensions (cm) |     |     | Dimensioni esterne (cm)<br>External Dimensions (cm) |     |       | Peso<br>Weight<br>Kg | Alimentazione<br>Supply<br>V/Ph/Hz | Potenza<br>Power<br>Max<br>kW/h<br>Med<br>kW/h |     | Assorbimento<br>Absorption<br>Ampere | Temperatura<br>Temperature<br>°C | N° Pizze<br># Pizze<br>Ø 32 cm | N° Teglie<br># Baking pans<br>60x40 cm |
|------|-----------------------------------------------------|-----|-----|-----------------------------------------------------|-----|-------|----------------------|------------------------------------|------------------------------------------------|-----|--------------------------------------|----------------------------------|--------------------------------|----------------------------------------|
|      | A/H                                                 | L/W | P/D | A/H                                                 | L/W | P/D   |                      |                                    |                                                |     |                                      |                                  |                                |                                        |
| EK4  | 14                                                  | 65  | 64  | 32,5                                                | 89  | 73,5  | 51                   | 400/3/50-60                        | 4,5                                            | 2,8 | 7                                    | 0/450                            | 4                              | 1                                      |
| EK44 | 14+14                                               | 65  | 64  | 59,5                                                | 89  | 73,5  | 102                  | 400/3/50-60                        | 9                                              | 4,5 | 14                                   | 0/450                            | 4+4                            | 1+1                                    |
| EK6  | 14                                                  | 65  | 97  | 32,5                                                | 89  | 106,5 | 68                   | 400/3/50-60                        | 6,5                                            | 3,8 | 10                                   | 0/450                            | 6                              | 2                                      |
| EK66 | 14+14                                               | 65  | 97  | 59,5                                                | 89  | 106,5 | 121                  | 400/3/50-60                        | 13                                             | 6,5 | 20                                   | 0/450                            | 6+6                            | 2+2                                    |

| SUPPORTO - STAND |  |  |  | A/H  | L/W  | P/D | Kg |  |  |  |  |  |  |  |
|------------------|--|--|--|------|------|-----|----|--|--|--|--|--|--|--|
| SEK4             |  |  |  | 94,5 | 90,5 | 75  | 18 |  |  |  |  |  |  |  |
| SEK6             |  |  |  | 94,5 | 90,5 | 108 | 20 |  |  |  |  |  |  |  |

**WAICO**  
GROUP

ITALFORNI È UN BRAND DI WAICO GROUP

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