

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.



TK B1



CERTIFICAZIONE ETL LISTED
ETL LISTED certification
Certification ETL LISTED
Zertifizierung ETL LISTED
Certificación ETL LISTED



CERTIFICAZIONE SANITATION LISTED
SANITATION LISTED certification
Certification SANITATION LISTED
Zertifizierung SANITATION LISTED
Certificación SANITATION LISTED

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 rustikalem 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 contrebalançée. 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. Piso de cocción refractario. Puertas compensadas. Salida vapor.

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 DIGITALE SEPARATA
POTENZA CIELO E PIANO DI COTTURA**

OPTIONAL

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 digital 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

TK1

TK A1/I

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



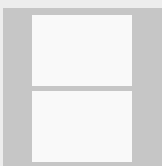
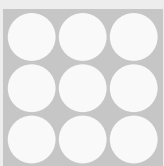
TK B1/I

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



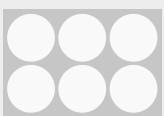
TK C1/I

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

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

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



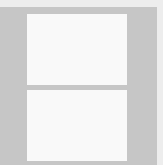
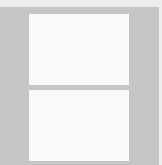
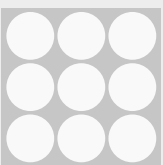
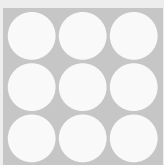
TK B2/I

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



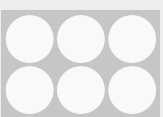
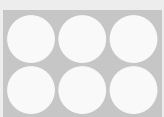
TK C2/I

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

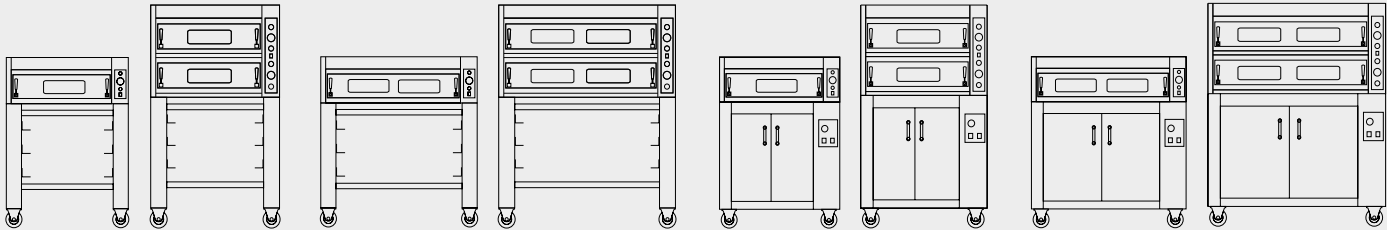
DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 66 cm
6 + 6 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm





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	15	66	66	43	91	84	76	400/3/50-60	4,5	2,8	7	0/450	4	1
TK A2/I	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	15	66	99	43	91	117	109	400/3/50-60	6,5	3,8	10	0/450	6	2
TK B2/I	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	15	99	99	43	124	117	120	400/3/50-60	9,6	4,8	15	0/450	9	2
TK C2/I	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	15	99	66	43	124	94	110	400/3/50-60	6,5	3,8	10	0/450	6	2
TK D2/I	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

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

I = Frontale Acciaio Inox - Stainless Steel 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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