

EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria
Modular electric oven for pizza, pastry and bread
Four électrique modulaire pour pizzeria, pâtisserie et boulangerie
Modularer Elektrischer Ofen für Pizzeria, Konditorei und Bäckerei
Horno eléctrico modular para pizzería, pastelería y panadería




ITALFORNI

EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria. Disponibile in versione CLASSIC e STAND. Possibilità di inserire la “vaporiera” su ogni camera di cottura.



CL



PANNELLO COMANDI DIGITALE
DIGITAL CONTROL PANEL

Regolazione separata potenza cielo e piano di cottura
Independent power regulation for baking floor and ceiling
Réglage indépendant de la puissance de la voûte et du sole
Separate Regulierung der Macht an Decke und Boden
Regulación separada potencia del suelo y del techo



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

 **VALVOLA REGOLABILE PER SCARICO VAPORI**
Adjustable steam exhaust valve
Soupape réglable pour l'échappement de vapeur
Regulierbares Ventil fuer Dampfablass
Válvula regulable para el escape de vapor

 **MODULO CAPPA CON MOTORE E KIT ABBATTIMENTO VAPORI E ODORI OPZIONALI**
Hood module with optional motor and vapour and odour removal kit
Module hotte avec moteur et kit de réduction des vapeurs et des odeurs en option
Abzugshaube mit Motor und Bausatz zur Unterdrückung von Dampf und Gerüchen (Optional)
Módulo campana con motor y kit de abatimiento de vapores y olores opcionales

EN. Modular electric ovens for pizza bakery and pastry. Available in CLASSIC and STAND version. Possibility to insert the “steamer” on each baking chamber.

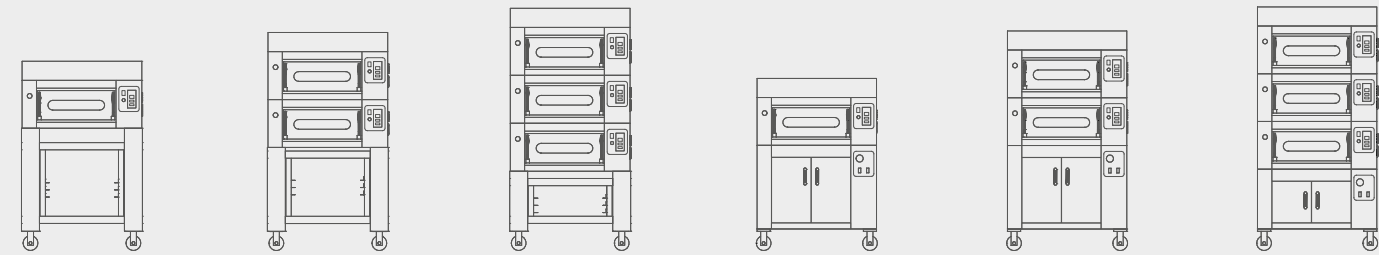
DE. Modulare Elektroöfen für Pizzabäckerei und Konditorei. Erhältlich in den Versionen CLASSIC und STAND. Möglichkeit, den “Dampfgarer” in jede Backkammer einzusetzen.

FR. Fours électriques modulaires pour boulangerie et pâtisserie pizza. Disponible en version CLASSIC et STAND. Possibilité d’insérer le “steamer” sur chaque chambre de cuisson.

ES. Hornos eléctricos modulares para pizzería y pastelería. Disponible en versión CLASSIC y STAND. Posibilidad de insertar el “vaporizador” en cada cámara de cocción.



DIMENSIONI
E VARIANTI
DIMENSIONS
AND VARIATIONS



CL	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz	Potenza Power Max. kW Med. kW/h		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze Ø 30 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D								
LCB/I	17	60	90	40	100	126	175	400/3/50-60	7,2	4	11	0/450	6	2
LCC/I	17	60	120	40	100	156	200	400/3/50-60	8,5	4,5	13	0/450	8	3
LSB/I	17	60	90	40	100	126	145	400/3/50-60	7,2	4	11	0/450	6	2
LSC/I	17	60	120	40	100	156	165	400/3/50-60	8,5	4,5	13	0/450	8	3

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

CAPPA – HOOD			A/H	L/W	P/D	Kg								
KCB - KSB			16	100	143	15								
KCC - KSC			16	100	173	18								

CELLA LIEVITAZIONE – PROVER			A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C		60x40 cm
BCB/I - BSB/I			70/50	100	126	80/65	230/1/50-60	1	0,5		0/90		6
BCC/I - BSC/I			70/50	100	126	90/75	230/1/50-60	1	0,5		0/90		9

SUPPORTO – STAND			A/H	L/W	P/D	Kg							60x40 cm
SCCB - SCSB			86/70/50	101	126	49/44/37							9
SCCC - SCSC			86/70/50	101	156	52/47/40							12

EURO / CL CLASSIC



Camera di cottura totalmente rivestita in materiale refrattario. Resistenze corazzate Hype inserite nel piano refrattario e resistenze cielo a vista.

Cooking chamber fully coated with refractory material. Hype shielded resistors inserted in the refractory surface and exposed top resistors.

Chambre de cuisson entièrement recouverte de matériau réfractaire. Résistances blindées Hype insérées dans le plan réfractaire et résistances de la voûte exposées.

Backkammer vollständig mit feuerfestem Material ausgekleidet. Gepanzerte „Hype“ Heizelemente in die feuerfeste Fläche eingesetzt und sichtbare Heizelemente für Oberhitze.

Cámara de cocción totalmente revestida en material refractario. Resistencias blindadas Hype introducidas en el plano refractario y resistencias de techo a la vista.

EURO / CL STAND



Camera in lamiera di acciaio alluminata e piano cottura in refrattario. Resistenze corazzate in acciaio Inox.

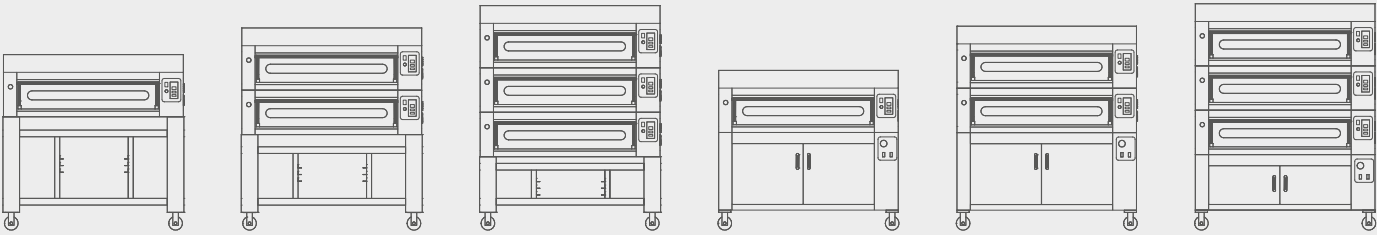
Cooking chamber in aluminium coated steel plate and refractory baking floor. Stainless steel shielded resistors.

Chambre de cuisson en tôle d’acier aluminée et plan de cuisson en matière réfractaire. Gepanzerte Heizelemente aus Edelstahl.

Backkammer aus aluminiertem Stahlblech und Kochboden aus Schamottstein. Résistances blindées en acier Inox.

Camara de coccion en chapa de acero aluminizado y suelo de coccion en refractario. Resistencias blindadas de acero inoxidable.

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EURO	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power		Assorbimento Absorption	Temperatura Temperature	N° Pizze # Pizze	N° Teglie # Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	Kg	V/Ph/Hz	Max. kW	Med. kW/h	Ampere	°C	Ø 30/35 cm	60x40 cm
EC6/I	17	123	63	40	162	96	200	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3
EC8/I	17	93	63	40	132	96	176	400/3/50-60	7,3	3,8	12	0/450	6 Ø 30	2
EC9/I	17	93	93	40	132	126	200	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2
EC12/I	17	123	93	40	162	126	260	400/3/50-60	12,5	6	20	0/450	12 Ø 30	4
EC70/I	17	105	70	40	144	100	205	400/3/50-60	9	4,5	11	0/450	6 Ø 35	2
EC105/I	17	105	105	40	144	135	235	400/3/50-60	11	5,5	16	0/450	9 Ø 35	4
ES6/I	17	123	63	40	162	96	165	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3
ES9/I	17	93	93	40	132	126	165	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2
ES12/I	17	123	93	40	162	126	220	400/3/50-60	12,5	6	20	0/450	12 Ø 30	4

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

CAPPA - HOOD			A/H	L/W	P/D	Kg								
KC6 - KS6			16	162	113	18								
KC8			16	132	113	15								
KC9 - KS9			16	132	143	18								
KC12 - KS12			16	162	143	23								
KC70			16	144	117	18								
KC105			16	144	152	21								

CELLA LIEVITAZIONE - PROVER			A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C		60x40 cm
BC6/I - BS6/I			70/50	162	96	80/65	230/1/50-60	1	0,5		0/90		6
BC8/I			70/50	132	96	70/55	230/1/50-60	1	0,5		0/90		6
BC9/I - BS9/I			70/50	132	126	110/95	230/1/50-60	1	0,5		0/90		9
BC12/I - BS12/I			70/50	162	126	120/105	230/1/50-60	1	0,5		0/90		9
BC70/I			70/50	144	100	100	230/1/50-60	1	0,5		0/90		6
BC105/I			70/50	144	135	120/105	230/1/50-60	1	0,5		0/90		9

SUPPORTO - STAND			A/H	L/W	P/D	Kg							60x40 cm
SEC6 - SES6			86/70/50	163	96	52/47/40							6
SEC8			86/70/50	133	96	49/44/37							6
SEC9 - SES9			86/70/50	133	126	52/47/40							9
SEC12 - SES12			86/70/50	163	126	56/51/44							9
SEC70			86/70/50	145	100	50/43/36							6
SEC105			86/70/50	145	135	53/48/40							9



EURO

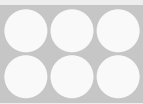
EC6/I
ES6/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 63 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



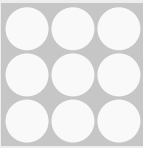
EC8/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 63 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



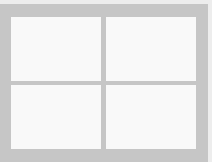
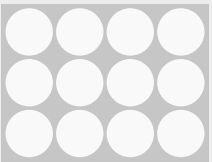
EC9/I
ES9/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 93 cm
9 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



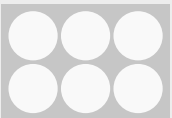
EC12/I
ES12/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 93 cm
12 Pizze Ø 30 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



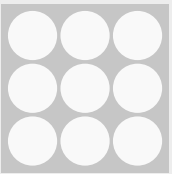
EC70/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 105 x P/D 70 cm
6 Pizze Ø 35 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



EC105/I

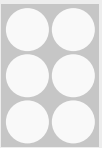
DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 105 x P/D 105 cm
9 Pizze Ø 35 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



CL

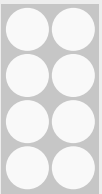
LCB/I
LSB/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 90 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



LCC/I
LSC/I

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



WAICO
GROUP

ITALFORNI È UN BRAND DI WAICO GROUP

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