



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	7,2
<b>net weight (Kg)</b>	145
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	1260
<b>height (mm)</b>	400

#### PROFESSIONAL DESCRIPTION

##### ELECTRIC PIZZA OVEN , MODULAR Modular for 6 PIZZAS, CL STAND Line:

- version with stainless steel front,
- cooking chamber in aluminised steel with **REFRACTORY HOB** from mm 600x900x170h;
- loading capacity per room: 6 PIZZAS diam. 300 mm or 2 600x400 mm trays ;
- hob and top with stainless steel armored heating elements ;
- vapor exhaust on the back of the chamber,
- digital control panel as standard ,
- independent controls for each room,
- separate digital adjustment of the top and hob power , easily controlled and set by the operator, allow flawless cooking for every type of food ;
- 450 °C maximum cooking temperature ;
- thermal insulation guaranteed by the choice of the best materials on the market;
- cooking chambers internally lit with halogen lamps with high resistance and light capacity;
- adjustable valve for steam exhaust;
- door with tempered glass window ;
- Counterbalanced front doors improve opening and closing.

##### Accessories/Options:






- oven supports with tray holder guides made of painted steel, available with heights of 500 mm, 700 mm and 860 mm,

- **leavening cells** for modular ovens, version with stainless steel front, electric heating **with thermostatic control (temp.0°+90°C)** , available with **heights of 500 mm and 700 mm** to adapt to modules with 1 or 2 chambers,
- **feet for leavening cells,**
- **single hood module with stainless steel front,**
- **4 wheel kit** , 2 of which with brake.

**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-LSB/I</b>	MODULAR electric pizza oven, for 6 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER 600x900x170h mm with REFRACTORY TOP, V.400/3, Kw.7.2, Weight 145 Kg, dim. external mm 1000x1260x400h	<b>€ 3.337,65</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>ITF-PPD</b> 	<b>Feet for leavening cells</b>	<b>€ 80,68</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>ITF-KRF</b> 	<b>4 wheel kit</b>	<b>€ 200,95</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>ITF-KSB</b> 	<b>Single hood module with stainless steel front</b>	<b>€ 448,26</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-SCSB</b> 	<b>Painted steel support</b>	<b>€ 458,66</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-BSB/I</b> 	<b>Proofing cell with stainless steel front</b>	<b>€ 1.487,03</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



TECHNOCHEF.IT



Modulo cappa



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Supporto aperto per forno

TECHNOCHEF.IT



**Modulo cappa**  
KSB - dim.mm.1000x1430x160h

**Modulo cottura camera**  
LSB/1 - dim.mm.600x900x170h

**Cella di lievitazione**  
BSB - dim.mm.1000x1260x700h



## 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.



PANNELLO COMANDI DIGITALE



Regolazione separata potenza cielo e piano di cottura

### EFFICIENCY & TECHNOLOGY



450° 450°C DI TEMPERATURA MASSIMA DI COTTURA



ISOLAMENTO TERMICO GARANTITO



VALVOLA REGOLABILE PER SCARICO VAPORI



MODULO CAPPRA CON MOTORE E KIT ABBATTIMENTO VAPORI E ODDORI OPZIONALI

OPTIONAL



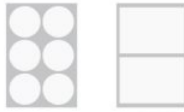
CL



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

**CAPACITÀ DI CARICO PER CAMERA**  
LOADING CAPACITY PER DECK

LCB I/R DIMENSIONI INTERNE  
LSB I/R 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



**DATI TECNICI**  
TECHNICAL CHART



CL	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/A	Ampere	°C	60x40 cm
LCB / LSB I/R - DECK	17	60	90	40	100	126	175/145	400/3/50-60	7,2	4	11	0/450	
KCB / KSB - HOOD				16	100	143	30	230/1/50-60	0,3	0,3			
BCB / BSB - PROVER		70/50	100	126	80/65		80/65	230/1/50-60	1	0,5		0/90	14/6
SCBB / SC5B - STAND				86/70/50	101	126	49/44/37						16/6/6