



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	7,2
<b>net weight (Kg)</b>	175
<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 :

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **600x900x170h mm** , with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room : 6 PIZZAS diam. 300 mm or 2 600x400 mm trays;**
- vapor exhaust on the back of the chamber,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling;
- **digital control panel as standard** ,
- **independent controls** for each room,
- **thermal insulation** ,
- **maximum cooking temperature 450 °C,**
- **adjustable valve for steam exhaust** ,
- **separate digital adjustment of the top and hob power** ,
- **Armored NEEDLE resistors inserted 1 for each hole of the REFRACTORY** of the top and bottom, **ensure maximum UNIFORMITY of TEMPERATURE** ,...at the same time being **EASILY REPLACEABLE INDIVIDUALLY** from the back **without dismantling the Refractory,**
- **door with tempered glass window** ,
- counterbalanced front doors,
- **halogen lamps** with high resistance and light capacity.






**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 monobloc ovens, 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
ITF-LCB/I	MODULAR electric pizza oven, for 6 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 600x900x170h, V.400/3, Kw.7,2, Weight 175 Kg, external dimensions mm 1000x1260x400h	<b>€ 3.831,46</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-KCB</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-SCCB</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-BCB/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



Modulo cappa



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Supporto aperto per forno



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

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

**Cella di lievitazione**  
BCB - 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 CAPPa CON MOTORE E KIT ABBATTIMENTO VAPORI E ODORI OPZIONALI

OPTIONAL



CL



Camera di cottura totalmente rivestita in **materiale refrattario**.  
Resistenze corazzate Hype inserite nel materiale refrattario.

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

LCB I/R  
LSB I/R

**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



**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/h	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	230/1/50-60	1	0,5		0/90	14/5
SCBB / SC5B - STAND				86/70/50	101	126	49/44/37						16/6/6