



#### TECHNICAL CARD

|                                  |         |
|----------------------------------|---------|
| <b>power supply</b>              | Trifase |
| <b>Volts</b>                     | V 400/3 |
| <b>frequency (Hz)</b>            | 50      |
| <b>motor power capacity (Kw)</b> | 8,5     |
| <b>net weight (Kg)</b>           | 200     |
| <b>breadth (mm)</b>              | 1000    |
| <b>depth (mm)</b>                | 1560    |
| <b>height (mm)</b>               | 400     |

#### PROFESSIONAL DESCRIPTION

##### ELECTRIC PIZZA OVEN , MODULAR, Modular for 8 PIZZAS :

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **600x1200x170h mm**, with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room: 8 PIZZAS diam. 300 mm or 3 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 commands** for each room,
- **separate digital adjustment of the top and hob power** ,
- **thermal insulation** ,
- **maximum cooking temperature 450 °C** ,
- adjustable valve for steam exhaust,
- **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, available with stainless steel or rustic 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-LCC/I | MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 600x1200x170h, V.400/3, Weight 200 Kg, Kw.8,5, external dimensions mm 1000x1560x400h | <b>€ 4.282,13</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 8 to 15 days |

**TECHNICAL CARD**

| CODE/PICTURES   | DESCRIPTION                                 | PRICE/DELIVERY   |
|---|---|--|
| <b>ITF-PPD</b><br>     | <b>Feet for leavening cells</b>             | <b>€ 80,68</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days    |
| <b>ITF-KRF</b><br>   | <b>4 wheel kit</b>                          | <b>€ 200,95</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days   |
| <b>ITF-KCC</b><br>   | <b>Unique hood module with rustic front</b> | <b>€ 508,99</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 8 to 15 days  |
| <b>ITF-SCCC</b><br>  | <b>UNICO painted steel support for oven</b> | <b>€ 522,58</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 8 to 15 days  |
| <b>ITF-BCC/I</b><br> | <b>Leavening cell with stainless front</b>  | <b>€ 1.558,16</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |



Modulo cappa



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Supporto aperto per forno



**Modulo cappa**  
KCC - dim.mm.1000x1730x160h

**Modulo cottura camera**  
LCC/1 - dim.mm.600x1200x170h

**Cella di lievitazione**  
BCC - 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**

LCC I/R  
LSC I/R

**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



**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    | Amperes      | °C          | 60x40 cm      |
| LCC / LSC I/R - DECK | 17                       | 60  | 120 | 40                       | 100 | 156 | 200/165  | 400/3/50-60   | 8,3     | 4,5     | 13           | 0/450       |               |
| KCC / KSC - HOOD     |                          |     |     | 16                       | 100 | 173 | 37       | 230/1/50-60   | 0,3     | 0,3     |              |             |               |
| BCC / BSC - PROVER   |                          |     |     | 70/50                    | 100 | 156 | 90/75    | 230/1/50-60   | 1       | 0,5     |              | 0/90        | 28/12         |
| SCCC / SCSC - STAND  |                          |     |     | 86/70/50                 | 101 | 156 | 52/47/40 |               |         |         |              |             | 16/6/6        |