



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-ES12/I	MODULAR electric pizza oven, for 12 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 1230x930x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 12.5 Kw, Weight 220 Kg, external dimensions 1620x1260x400h mm	€ 5.059,65 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN , MODULAR, Modular for 12 PIZZAS, EURO STAND line:

- version with **INOX front**,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** measuring 1230x930x170h mm,
- **loading capacity per room** : 12 PIZZAS diam. 300 mm or 4 600x400 mm trays ,
- **maximum cooking temperature** 450°C ,
- **thermal insulation** ,
- vapor exhaust on the back of the chamber,
- **Separate DIGITAL adjustment of the top and hob power** ,
- **ARMORED resistances** under the **REFRACTORY TOP** and in the **HEAPS**, ensure maximum temperature uniformity ,
- **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 **50 mm, 700 mm and 860 mm**
- **leavening cells** for monobloc 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 per proofer
- **single hood module with stainless steel front**
- 4 wheel kit, 2 of which with brake





MADE IN ITALY

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3

frequency (Hz)	50
motor power capacity (Kw)	12,5
net weight (Kg)	220
breadth (mm)	1620
depth (mm)	1260
height (mm)	400

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells Feet for leavening cells (h min 8 / max 20 cm)	€ 79,11 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-KRF 	4 wheel kit Kit 4 wheels, 2 of which with brake (h 16 cm)	€ 195,10 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-SES12 	Painted steel support UNICO painted steel support for Mod. ES12 / I and ES12 / R oven, Weight 56 Kg, dim.mm.1330x1260x860h	€ 653,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-KS12 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens mod. ES12 / I and ES12 / R, dim.mm.1620x1430x160h	€ 653,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-BS12/I 	Proofing cell with stainless steel front Proofing cell for oven Mod. ES12/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V 230/1, Kw.1.00, Weight 120 Kg, dim. mm.1620x1260x700h	€ 1.534,50 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



Modulo cappa
KS12 - dim.mm.1620x1430x160h

Modulo cottura camera
ES12/I - dim.mm.1230x930x170h

Modulo cottura camera
ES12/I - dim.mm.1230x930x170h

Modulo cottura camera
ES12/I - dim.mm.1230x930x170h

Cella di lievitazione
BS12 - dim.mm.1620x1260x700h



Modulo cappa
KS12 - dim.mm.1620x1430x160h

Modulo cottura camera
ES12/I - dim.mm.1230x930x170h

Supporto aperto per forno
SES12 - dim.mm.1630x1260x860h



TECHNOCHEF.IT



Piano di cottura in **materiale refrattario** e **resistenze corazzate**.



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



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



Composizioni EURO

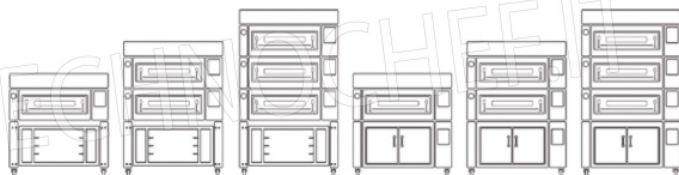
EURO Compositions

EURO Compositions

EURO Varianten

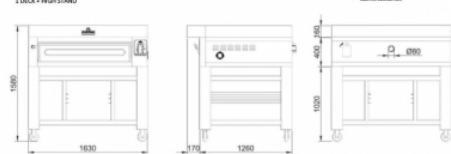
EURO Composiciones

Euro

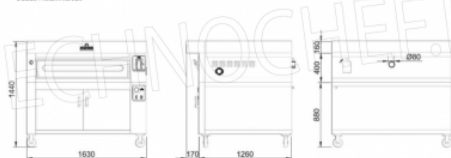




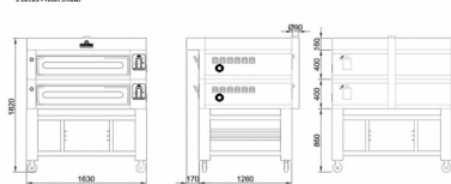
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND



1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROVER



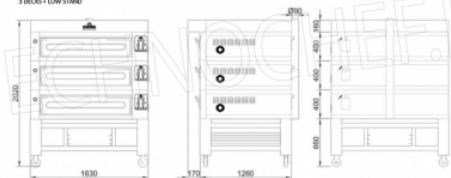
2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND



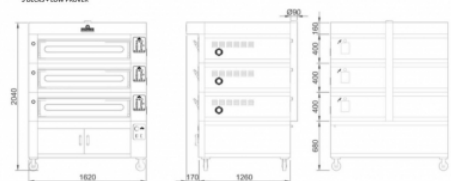
2 CAMERE + CELLA DI LIEVITAZIONE ALTA
2 DECKS + HIGH PROVER



3 CAMERE + SUPPORTO BASSO
3 DECKS + LOW STAND



3 CAMERE + CELLA DI LIEVITAZIONE BASSA
3 DECKS + LOW PROVER





CAPACITÀ DI CARICO PER CAMERA
LOADING CAPACITY PER DECK

EC12 I/R **DIMENSIONI INTERNE**
ES12 I/R 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



DATI TECNICI
TECHNICAL CHART



Euro	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	Ampsere	°C	60x40 cm
EC12 / ES12 I/R - DECK	17	123	93	40	162	126	260/220	400/3/50-60	12,5	6	20	0/450	
EC12 / ES12 - HOOD				16	162	143	45						
BC12 / BS12 - PROVER				70/50	162	126	120/105	230/1/50-60	1	0,5		0/90	28/12
SEC12 / SES12 - STAND				86/70/50	163	126	56/51/44						24/9/9

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front