



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	7,2
net weight (Kg)	145
breadth (mm)	1000
depth (mm)	1260
height (mm)	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
ITF-LSB/I	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	Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells	Delivery from 4 to 9 days
ITF-KRF 	4 wheel kit	Delivery from 4 to 9 days
ITF-KSB 	Single hood module with stainless steel front	Delivery from 8 to 15 days
ITF-SCSB 	Painted steel support	Delivery from 8 to 15 days
ITF-BSB/I 	Proofing cell with stainless steel front	Delivery 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
KSB - dim.mm.1000x1430x160h

Modulo cottura camera
LSB/I - 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 CAPPa CON MOTORE E KIT
ABBATTIMENTO VAPORI E ODORI 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
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