



PROFESSIONAL DESCRIPTION

MODULAR electric PASTRY OVEN Modular, for 3 600x400 mm trays, PAST FOOD line:

- **stainless steel front for all models ,**
- **MODULES with 600x1200 mm cooking CHAMBER, in aluminised sheet metal and EMBOSSED SHEET METAL TOP made with a HEIGHT of 170 or 270 mm;**
- Capacity: **3 600x400 mm trays,**
- vapor exhaust on the back of the chamber,
- **DIGITAL CONTROL panel** as standard,
- **electronic thermostatic control** of the **ceiling** and **floor temperatures,**
- **maximum cooking temperature 450 °C ,**
- **armored resistance** in the sky and in the audience,
- **digital thermometer** for displaying temperature in each room,
- door with **tempered glass** window,
- **protected internal lighting ,**
- **ergonomic counterbalanced** swing door hinged at the bottom.

OPTIONAL/ACCESSORIES:

- **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 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 ,**
- **4 wheel kit ,** 2 of which with brake,
- **steamer kit,**
- **refractory hob ,**
- **hood module with stainless steel front ,**
- **refractory hob.**

CE mark
Made in Italy

AVAILABLE MODELS

ITF-PFB
**Electric cooking module for pastry shops,
600x1200x170h mm chamber**

MODULAR electric pastry oven with stainless steel front,
600x1200x170h mm CHAMBER with EMBOSSED STEEL
sheet cooking TOP, V.400/3, 7.8 Kw, Weight 175 Kg,
external dimensions 1000x1560x430h mm

Delivery from 8 to 15 days

ITF-PFE
**Electric cooking module for pastry shops,
600x1200x270h mm chamber**

MODULAR electric pastry oven with stainless steel front,
600x1200x270h mm CHAMBER with EMBOSSED STEEL
sheet cooking TOP, V.400/3, 7.8 Kw, Weight 205 Kg,
external dimensions 1000x1560x530h mm

Delivery from 8 to 15 days

TECHNICAL CARD**CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****ITF-PPC**
Feet for leavening cells

Feet for leavening cells (h 20 cm)

Delivery from 4 to 9 days

ITF-PRB
Refractory floor

Refractory top 600x1200 mm for modular pastry ovens

Delivery from 4 to 9 days

ITF-KRF
4 wheel kit

Kit 4 wheels, 2 of which with brake (h 16 cm)

Delivery from 4 to 9 days

ITF-SP60/120
Painted steel support

Painted steel support for pastry ovens Mod. PFB and
PFE, Weight 50 Kg, dim.mm.1010x1560x860h

Delivery from 4 to 9 days

ITF-KPB/KPE
Hood module with stainless steel front

Hood module with stainless steel front for pastry ovens
Mod.PFB and PFE, Weight 37 Kg,
dim.mm.1000x1730x160h

Delivery from 4 to 9 days

ITF-VR1
Steamer kit

Steamer kit for pastry ovens (depth increase 21 cm)

Delivery from 4 to 9 days

ITF-BPFB/BPFE
Stainless steel front leavening cell

Stainless steel front leavening cell for pastry ovens
Mod.PFB and PFE, electric heating with thermostatic
control (temp.0°/+90°C), V.230/1, Kw.1.00, Weight 85
Kg, dim.mm .1000x1560x700h

Delivery from 4 to 9 days



Modulo cappa

Camera cottura
alta 270 mm

Camera cottura
alta 170 mm

Camera cottura
alta 170 mm

Cella di lievitazione



Modulo cappa
KPB / KPE - dim.mm.1000x1730x160h

**Modulo cottura camera
h 270 mm**
PFE - dim.mm..600x1200x270h

**Modulo cottura camera
h 170 mm**
PFB - dim.mm.600x1200x170h

Cella di lievitazione
BPFB / BPFE - dim.mm.1000x1560x700h



Modulo cappa
KPB / KPE - dim.mm.1000x1730x160h

Modulo cottura camera
h 270 mm
PFE - dim.mm.600x1200x270h

Supporto aperto per forno
SP 60/120 - dim.mm.1010x1560x860h





PASTFOOD

Forno elettrico modulare con camera di cottura in lamiera di acciaio alluminata di altezze diverse. Piano di cottura in refrattario o in lamiera bugnata. Elementi riscaldanti elettrici ad altissime prestazioni.



PASTFOOD - H27

EFFICIENCY & TECHNOLOGY

-  VALVOLA REGOLABILE PER SCARICO VAPORI
-  ISOLAMENTO TERMICO GARANTITO
-  RESISTENZE CORAZZATE IN ACCIAIO INOX
-  REGOLAZIONE SEPARATA POTENZA CIELO E PIANO DI COTTURA
-  SPORTELLLO CON FINESTRA IN VETRO TEMPERATO

DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS

Composizioni PastFood
con cella di lievitazione.

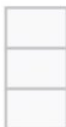


Composizioni PastFood
con stand.



CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

PFB DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm





PFE DIMENSIONI INTERNE
Internal dimensions
A/H 27 x L/W 60 x P/D 120 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



PastFood	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Taglie
	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
PFB - DECK	17	60	120	43	100	156	175	400/3/50-60	7,8	4	12	0/450	
PFE - DECK	27	60	120	53	100	156	205	400/3/50-60	7,8	4	12	0/450	
KPB/KPE - HOOD	16	100	173				37						
BPFB/BPFE - PROVER		70/50	100	156			85/70	230/1/50-60	1	0,5		0/90	21/12
SP 60/120 - STAND		86/70/50	101	156			50/46/40						27/18/9