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**FAST**

Forno elettrico compatto a due camere per pizzeria e gastronomia  
 Compact electric oven with two chambers for pizza and gastronomy



# FAST

La camera di cottura del forno elettrico FAST, piccolo e compatto, è in lamiera di acciaio alluminata con piano cottura in refrattario ed elementi riscaldanti elettrici ad altissime prestazioni.



FAST 50 + SF50

## EFFICIENCY & TECHNOLOGY

- 
**450°** 450°C DI TEMPERATURA MASSIMA DI COTTURA  
 Maximum cooking temperature 450°C  
 Température de cuisson maximum de 450°C  
 450°C Höchstgartemperatur  
 450°C de temperatura máxima de cocción
- 
**ISOLAMENTO TERMICO GARANTITO**  
 Guaranteed thermal insulation  
 Isolement thermique garanti  
 Wärmedämmung garantiert  
 Aislamiento térmico garantizado
- 
**RESISTENZE CORAZZATE IN ACCIAIO INOX**  
 Stainless steel shielded resistors  
 Résistances blindées en acier Inox  
 Gepanzerte Heizelemente aus Edelstahl  
 Resistencias blindadas de acero inoxidable
- 
**3 TEMPERATURE CONTROLLATE SEPARATAMENTE**  
 3 temperatures controlled separately  
 3 températures contrôlées séparément  
 3 Temperaturen getrennt geregelt  
 3 temperaturas controladas individualmente
- 
**SPORTELLI FRONTALI CONTROBILANCIATI**  
 Counter-balanced front doors  
 Portes frontales contrebalancées  
 Vorderen ausgewogenen Türen  
 Puertas frontales compensadas

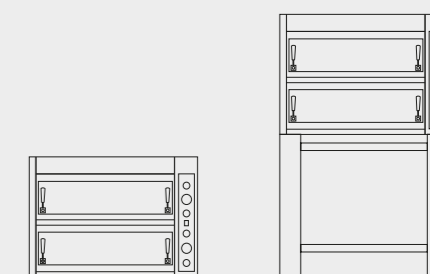
## FAST 50

**DIMENSIONI INTERNE**  
 Internal dimensions  
 A/H 10 x L/W 50 x P/D 51 cm  
 4 + 4 Pizze Ø 25 cm  
 1 + 1 Pizze Ø 50 cm



FAST 50

## DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



**EN.** The cooking chamber of the compact FAST oven is in aluminium coated steel plate with refractory baking floor and high performance electric heating elements.

**DE.** Die Backkammer des FAST Ofen, kompakter und klein, ist aus aluminierter Stahlblech mit Kochboden aus Schamottstein, mit elektrischen Heizelemente mit höchster Leistung.

**FR.** La chambre de cuisson du four électrique FAST, petit et compact, est en tôle d'acier aluminée avec plan de cuisson en matière réfractaire et éléments électriques chauffants à très hautes performances.

**ES.** La cámara de cocción del horno eléctrico compacto FAST es hecha en chapa de acero aluminizado con piso de cocción refractario y resistencias eléctricas con alto rendimiento.

FAST	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz	Potenza Power		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze	
	A/H	L/W	P/D	A/H	L/W	P/D			Max kW/h	Med kW/h			Ø 25 cm	Ø 50 cm
<b>FAST 50</b>	10+10	50	51	53	78	63	60	400/3/50-60	6	3	9	0/450	4+4	1+1

SUPPORTO - STAND	A/H	L/W	P/D	Kg
<b>SF50</b>	88	78,5	60,5	20