



TEKNO

Forno elettrico compatto per pizzeria
e pasticceria ad una o due camere

Compact electric oven with one or two
chambers for pizza and pastry




ITALFORNI

Forno elettrico per pizza professionale disponibile in versione rustica o acciaio inox. Camera di cottura in lamiera acciaio alluminata. Piano cottura in refrattario. Scarico vapori a centro camera. Sportello ad apertura controbilanciata.



TEKNO T1A

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

REGOLAZIONE DIGITALE SEPARATA POTENZA CIELO E PIANO DI COTTURA
Independent digital power regulation for baking floor and ceiling
Réglage digital indépendante de la puissance de la voûte et du sole
Separate Digital Regulierung der Macht an Decke und Boden
Regulación digital separada potencia del suelo y del techo

SPORTELLO CON FINESTRA IN VETRO TEMPERATO
Door with tempered glass window
Porte avec fenêtre en verre trempé
Türe mit vorgespanntem Glasfenster
Puerta con ventana de vidrio templado

EN. Professional electric pizza oven available in rustic or stainless steel version. Aluminium coated steel plate cooking chamber. Refractory baking floor Vapor discharge. Counterbalanced opening door.

DE. Professioneller elektrischer Pizzaofen in rustikalen stil oder Edelstahl. Backkammer aus aluminierter Stahlblech. Kochboden aus Schamottstein. Ableiten von Dämpfen. Ausgewogene Öffnung der Türen.

FR. Four à pizza électrique professionnel disponible en version rustique ou en acier inox. Chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Déchargement vapeurs de cuissons. Porte frontale à ouverture contrebilancée.

ES. Horno de pizza eléctrico profesional disponible en versión rústica o de acero inoxidable. Camara de cocción en chapa de acero aluminizada. Pizo de cocción refractario. Salida vapor. Puertas compensadas.

DIMENSIONI INTERNE: A x L x P Internal dimensions: H x W x D

T1A I/R 15 x 61 x 62 cm
4 Pizze Ø 30 cm
1 Teglia 60x40 cm
1 Baking pan 60x40 cm



T2A I/R 15+15 x 61 x 62 cm
4 + 4 Pizze Ø 30 cm
1 + 1 Teglie 60x40 cm
1 + 1 Baking pans 60x40 cm



T1B I/R 15 x 61 x 92 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



T2B I/R 15+15 x 61 x 92 cm
6 + 6 Pizze Ø 30 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



T2C I/R 15+15 x 70 x 105 cm
6 + 6 Pizze Ø 35 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



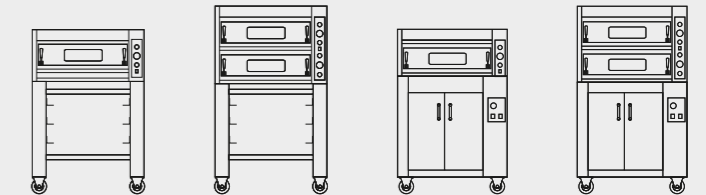
T2E I 15+15 x 105 x 70 cm
6 + 6 Pizze Ø 35 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



T2F I 15+15 x 105 x 105 cm
9 + 9 Pizze Ø 35 cm
4 + 4 Teglie 60x40 cm
4 + 4 Baking pans 60x40 cm



DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



TEKNO	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 Ø 30/35 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW/h	Med. kW/h				
T1A I/R	15	61	62	46	85	95	76	400/3/50-60	4	2	6	0/450	4 Ø 30	1
T1B I/R	15	61	92	46	85	125	110	400/3/50-60	6	3	9	0/450	6 Ø 30	2
T2A I/R	15+15	61	62	70	85	95	120	400/3/50-60	8	4	12	0/450	4+4 Ø 30	1+1
T2B I/R	15+15	61	92	70	85	125	160	400/3/50-60	12	6	19	0/450	6+6 Ø 30	2+2
T2C I/R	15+15	70	105	70	94	138	190	400/3/50-60	16	8	25	0/450	6+6 Ø 35	2+2
T2E I	15+15	105	70	70	129	103	190	400/3/50-60	18	9	27	0/450	6+6 Ø 35	2+2
T2F I	15+15	105	105	70	129	139	220	400/3/50-60	21	10,5	32	0/450	9+9 Ø 35	4+4

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

CELLA LIEVITAZIONE - PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	kW/h	kW/h	°C	60x40 cm
BT2A/BT1A I/R	86	85	85	70	230/1/50-60	1	0,5	0/90	3
BT2B/BT1B I/R	86	85	115	80	230/1/50-60	1	0,5	0/90	6
BT2C I/R	86	94	128	90	230/1/50-60	1	0,5	0/90	6

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SUPPORTO - STAND	A/H	L/W	P/D	Kg	60x40 cm
ST2A/ST1A	86/70	86	85	26/22	6
ST2B/ST1B	86/70	86	115	28/23	6
ST2C	86/70	95	128	30/25	9
ST2E	86/70	130	93	41/36	6
ST2F	86/70	130	130	45/40	9



Italforni Pesaro s.r.l.

Via dell'Industria, 130 - Loc. Chiusa di Ginestreto
61122 Pesaro (PU) Italia - Tel +39 0721 481515
info@italforni.it - www.italforni.it

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