

# DIAMOND

Forno elettrico modulare per pizzeria, pasticceria e panetteria














Modular electric oven for pizza, pastry and bread



## DIAMOND

### CARATTERISTICHE TECNICHE

#### TECHNICAL SPECIFICATIONS

	Un design scenografico ad effetto diamante A spectacular design with a shining effect		Isolamento termico garantito Guaranteed thermal insulation
	Superficie alluminio disponibile in 4 colorazioni Aluminium surface available in 4 colours		La temperatura esterna del forno rimane sui 30°C The external temperature of the oven remains around 30°C
	Meccanismi e ferramenta a scomparsa Hidden mechanisms and hardware		Sportelli frontali controbilanciati Counter-balanced front doors
	Touch screen 65K, funzionalità e semplicità in un touch Touch screen 65K, functionality and simplicity with a touch		Visione completa dell'interno della camera di cottura Complete view of the cooking chamber inside
	Funzioni ipertecnologiche Hyper-technological functions		Illuminazione camera Chamber lighting
	Minor dispersione verso l'esterno Less outwards heat dispersion		Manutenzione semplificata Simplified maintenance
	Regolazione digitale separata potenza cielo e piano di cottura Independent digital power regulation for baking floor and ceiling		3 forni in 1: Pizzeria, Pasticceria e Panetteria 3 ovens in 1: Pizza, Pastry and Bread
	Camera di cottura totalmente rivestita in materiale refrattario Cooking chamber fully coated with refractory material		Ultra velocità di riscaldamento Ultra fast heating
	Resistenze corazzate Hype inserite nel piano refrattario e resistenze cielo a vista Armored heating elements Hype inserted inside the baking floor and ceiling heating elements exposed		Produzione fino a 9 pizze Ø35 cm per camera di cottura Production up to 9 pizzas Ø35 cm for each baking chamber
	450°C di temperatura massima di cottura Maximum cooking temperature 450°C		Rivestimento in alluminio totalmente riciclabile Aluminium coating, totally recyclable

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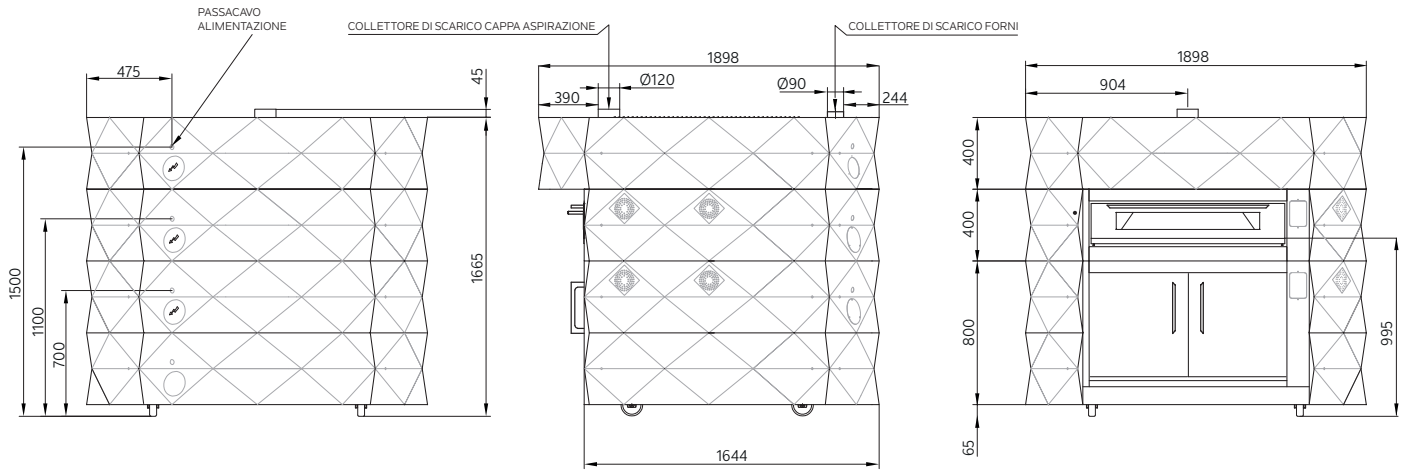
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**1-DIA - CS**

**1 CAMERA + CAPPRA + CELLA H700**

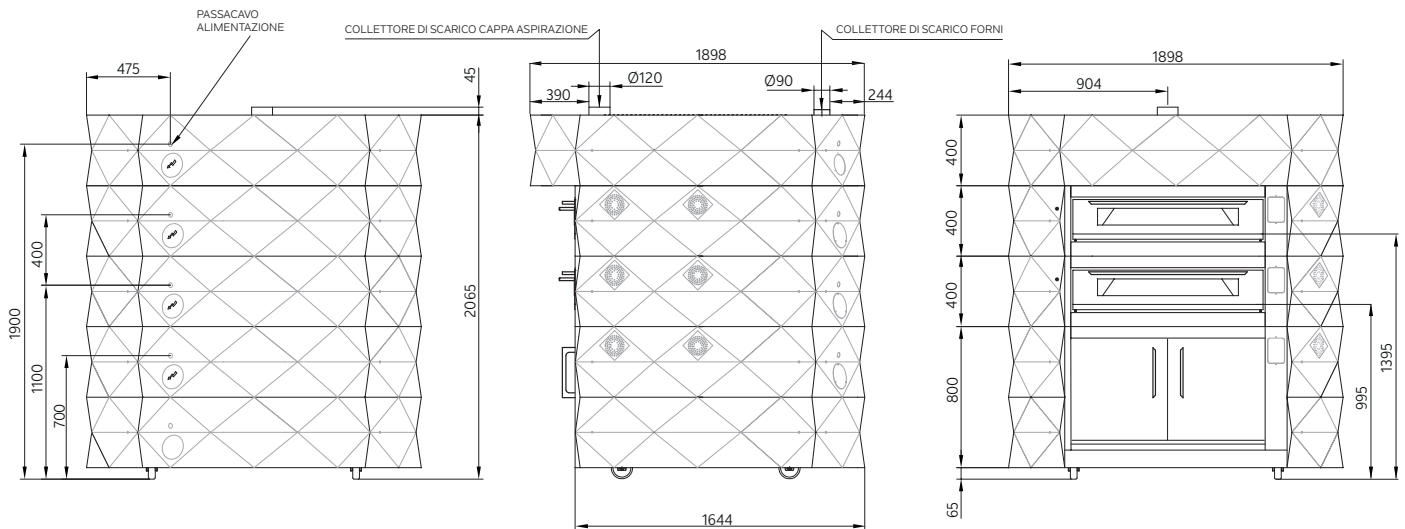
1 CHAMBER + HOOD + PROVER H700



**2-DIA - CS**

**2 CAMERE + CAPPRA + CELLA H700**

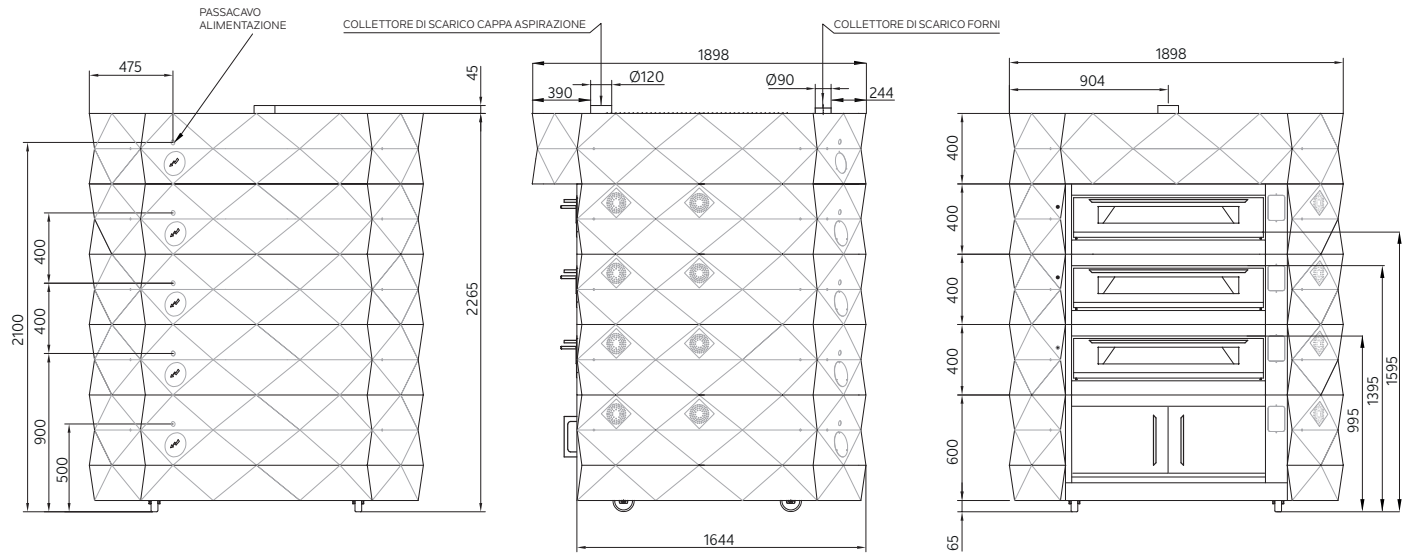
2 CHAMBERS + HOOD + PROVER H700



**3-DIA - CS**

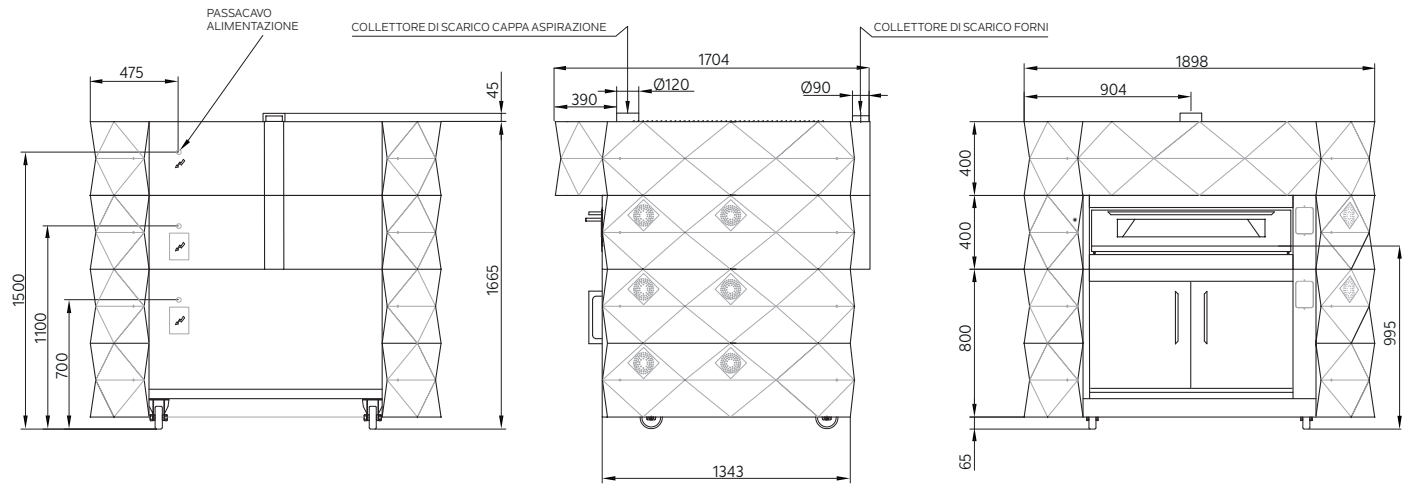
**3 CAMERE + CAPPA + CELLA H500**

3 CHAMBERS + HOOD + PROVER H500

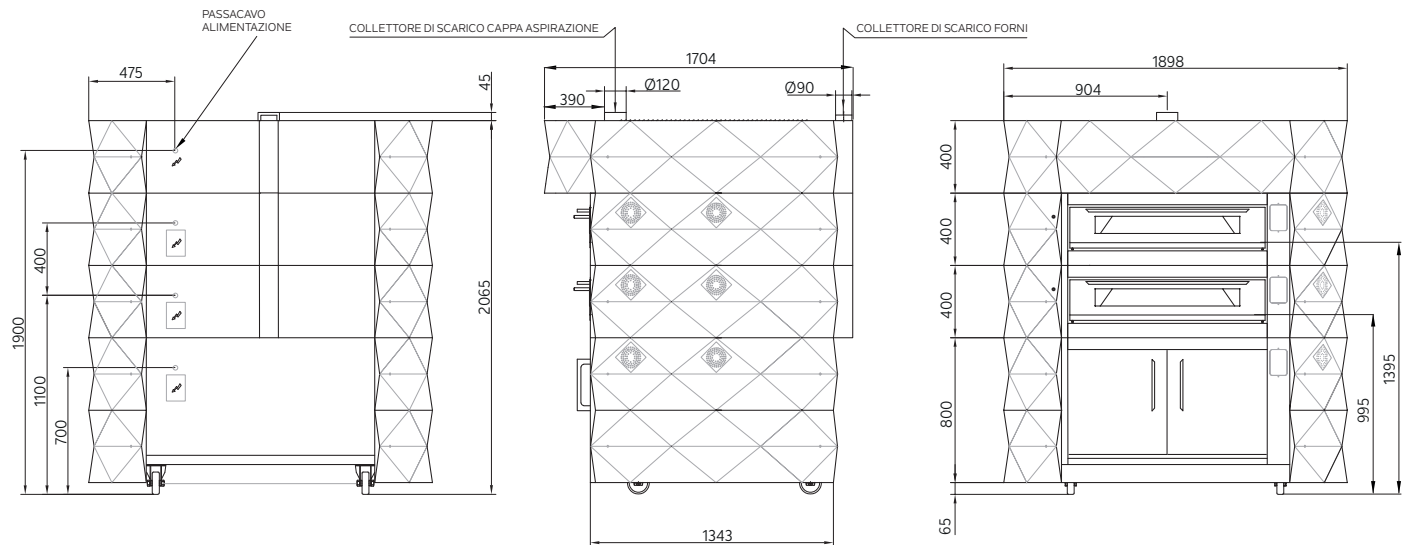


**1-DIA - FM**
**1 CAMERA + CAPP A + CELLA H700**

1 CHAMBER + HOOD + PROVER H700


**2-DIA - FM**
**2 CAMERE + CAPP A + CELLA H700**

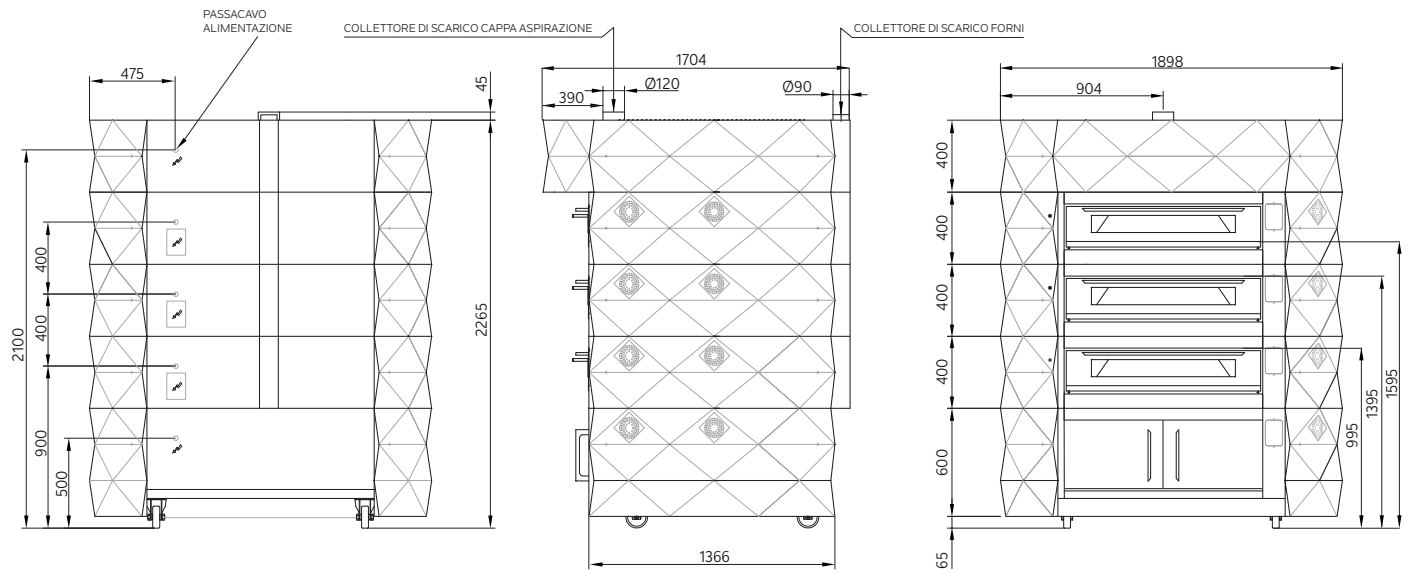
2 CHAMBERS + HOOD + PROVER H700



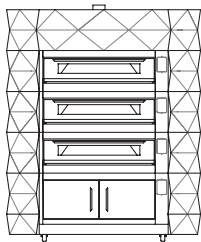
**3-DIA - FM**

**3 CAMERE + CAPPA + CELLA H500**

3 CHAMBERS + HOOD + PROVER H500

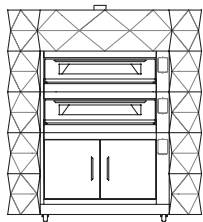


**3-DIA**  
3 CAMERE + CAPPA  
+ CELLA H500



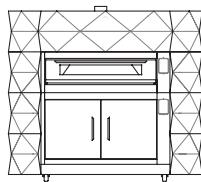
3 CHAMBERS +  
HOOD +  
PROVER H500

**2-DIA**  
2 CAMERE + CAPPA  
+ CELLA H700



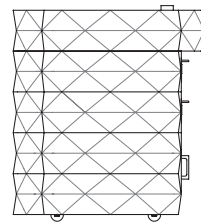
2 CHAMBERS +  
HOOD +  
PROVER H700

**1-DIA**  
1 CAMERA + CAPPA  
+ CELLA H700



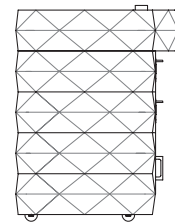
1 CHAMBER +  
HOOD +  
PROVER H700

**CS**  
CENTRO STANZA  
CENTRAL INSTALLATION



**CON CARTER  
POSTERIORI**  
WITH REAR  
CARTERS

**FM**  
FILO MURO  
WALL INSTALLATION

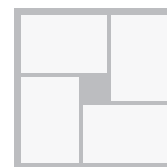
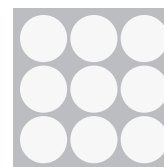


**SENZA CARTER  
POSTERIORI**  
WITHOUT REAR  
CARTERS









**CAPACITÀ DI CARICO PER CAMERA**  
LOADING CAPACITY PER DECK

**DIAMOND**

**DIMENSIONI INTERNE**  
Internal dimensions  
A/H 17 x L/W 105 x P/D 105 cm  
9 Pizze Ø 35 cm  
4 Teglie 60x40 cm  
4 Baking pans 60x40 cm



**DATI TECNICI**  
TECHNICAL CHART

DIAMOND		Dimensioni interne Internal Dimensions (cm)			Dimensioni esterne External Dimensions (cm)			Peso Weight Kg	Alimentazione forno Supply Oven V/Ph/Hz	Alimentazione Cappa e Cella Supply Hood / Prover V/Ph/Hz	Potenza Power		Temperatura Temperature °C	N° Pizze # Pizze Ø 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			
<b>F-DIA</b> FORNO OVEN	<b>CS</b> 	17	105	105	40	190	170	260	400/3/50-60		11	5,5	0/460	9	4
	<b>FM</b> 	17	105	105	40	190	150	250	400/3/50-60		11	5,5	0/460	9	4
<b>1-DIA</b>	<b>CS</b> 	17	105	105	170	190	190	480	400/3/50-60	230/1/50-60	12,3	6,3	0/460	9	4
	<b>FM</b> 	17	105	105	170	190	170	450	400/3/50-60	230/1/50-60	12,3	6,3	0/460	9	4
<b>2-DIA</b>	<b>CS</b> 	17	105	105	210	190	190	740	400/3/50-60	230/1/50-60	23,3	11,8	0/460	18	8
	<b>FM</b> 	17	105	105	210	190	170	700	400/3/50-60	230/1/50-60	23,3	11,8	0/460	18	8
<b>3-DIA</b>	<b>CS</b> 	17	105	105	230	190	190	1000	400/3/50-60	230/1/50-60	34,3	17,3	0/460	27	12
	<b>FM</b> 	17	105	105	230	190	170	950	400/3/50-60	230/1/50-60	34,3	17,3	0/460	27	12

**CS:** centro stanza con carter posteriore / central installation with back plate - **FM:** filo muro senza carter posteriore / wall installation without backplate