



# EURO / CL

Forno elettrico modulare per  
pizzeria, pasticceria e panetteria

Modular electric oven for pizza,  
pastry and bread



  
**ITALFORNI**

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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 DIGITAL CONTROL PANEL

Regolazione separata potenza cielo e piano di cottura  
Independent power regulation for baking floor and ceiling  
Réglage indépendant de la puissance de la voûte et du sole  
Separate Regulierung der Macht an Decke und Boden  
Regulación separada potencia del suelo y del techo

## 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

**VALVOLA REGOLABILE PER SCARICO VAPORI**  
Adjustable steam exhaust valve  
Soupape réglable pour l'échappement de vapeur  
Regulierbares Ventil fuer Dampfablass  
Válvula regulable para el escape de vapor

**MODULO CAPPA CON MOTORE E KIT ABBATTIMENTO VAPORI E ODORI OPZIONALI**  
OPTIONAL Hood module with optional motor and vapour and odour removal kit  
Module hotte avec moteur et kit de réduction des vapeurs et des odeurs en option  
Abzugshaube mit Motor und Bausatz zur Unterdrückung von Dampf und Gerüchen (Optional)  
Módulo campana con motor y kit de abatimiento de vapores y olores opcionales



CL

**EN.** Modular electric ovens for pizza bakery and pastry. Available in CLASSIC and STAND version. Possibility to insert the "steamer" on each baking chamber.

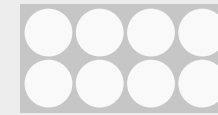
**DE.** Modulare Elektroöfen für Pizzabäckerei und Konditorei. Erhältlich in den Versionen CLASSIC und STAND. Möglichkeit, den "Dampfgarer" in jede Backkammer einzusetzen.

**FR.** Fours électriques modulaires pour boulangerie et pâtisserie pizza. Disponible en version CLASSIC et STAND. Possibilité d'insérer le "steamer" sur chaque chambre de cuisson.

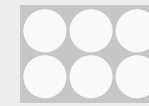
**ES.** Hornos eléctricos modulares para pizzería y pastelería. Disponible en versión CLASSIC y STAND. Posibilidad de insertar el "vaporizador" en cada cámara de cocción.

# EURO

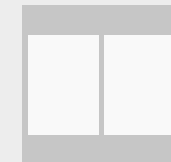
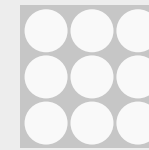
**EC6 I/R  
ES6 I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 123 x P/D 63 cm  
8 Pizze Ø 30 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



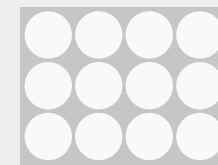
**EC8 I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 93 x P/D 63 cm  
6 Pizze Ø 30 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



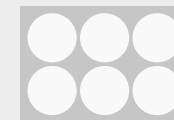
**EC9 I/R  
ES9 I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 93 x P/D 93 cm  
9 Pizze Ø 30 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



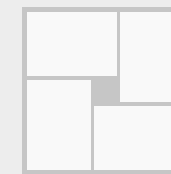
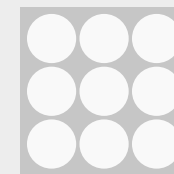
**EC12 I/R  
ES12 I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 123 x P/D 93 cm  
12 Pizze Ø 30 cm  
4 Teglie 60x40 cm  
4 Baking pans 60x40 cm



**EC70 I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 105 x P/D 70 cm  
6 Pizze Ø 35 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



**EC105 I** 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



# CL

**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

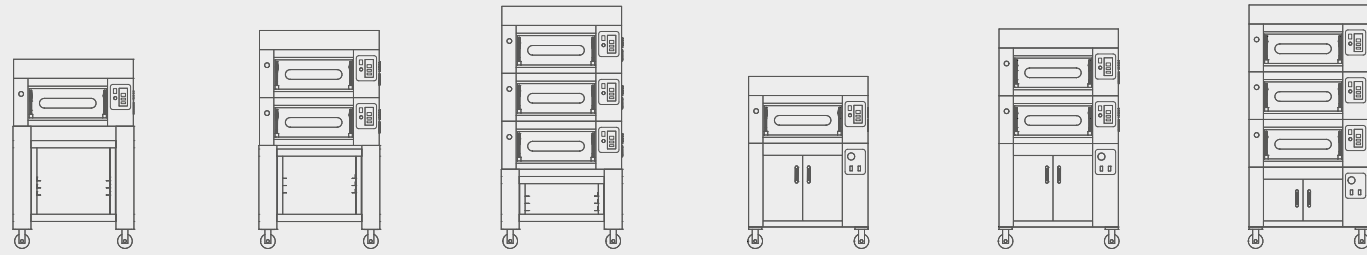


**LCC I/R  
LSC I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 60 x P/D 120 cm  
8 Pizze Ø 30 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



## DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS

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CL	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz		Potenza Power Max. kW / Med. kW/h		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze Ø 30 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D		V/Ph/Hz	Max. kW	Med. kW/h					
<b>LCB I/R</b>	17	60	90	40	100	126	175	400/3/50-60	7,2	4	11	0/450	6	2	
<b>LCC I/R</b>	17	60	120	40	100	156	200	400/3/50-60	8,5	4,5	13	0/450	8	3	
<b>LSB I/R</b>	17	60	90	40	100	126	145	400/3/50-60	7,2	4	11	0/450	6	2	
<b>LSC I/R</b>	17	60	120	40	100	156	165	400/3/50-60	8,5	4,5	13	0/450	8	3	

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

CAPPA - HOOD		A/H	L/W	P/D	Kg
<b>KCB - KSB</b>		16	100	143	15
<b>KCC - KSC</b>		16	100	173	18

CELLA LIEVITAZIONE - PROVER		A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h	°C	60x40 cm
<b>BCB - BSB</b>		70/50	100	126	80/65	230/1/50-60	1	0,5	0/90	6
<b>BCC - BSC</b>		70/50	100	126	90/75	230/1/50-60	1	0,5	0/90	9

SUPPORTO - STAND		A/H	L/W	P/D	Kg	60x40 cm
<b>SCCB - SCSB</b>		86/70/50	101	126	49/44/37	9
<b>SCCC - SCSC</b>		86/70/50	101	156	52/47/40	12

### EURO / CL CLASSIC

R

Camera di cottura totalmente rivestita in materiale refrattario. Resistenze corazzate Hype inserite nel materiale refrattario.



Cooking chamber fully coated with refractory material. Hype shielded resistors inserted in the refractory material.

Chambre de cuisson entièrement recouverte de matériau réfractaire. Résistances blindées Hype insérées dans le matériau réfractaire.

Backkammer vollständig mit feuerfestem Material ausgekleidet. Gepanzerte „Hype“ Heizelemente in das feuerfeste Material eingesetzt.

Cámara de cocción totalmente revestida en material refractario. Resistencias acorazadas HYPE inseradas en el material refractario.

R

### EURO / CL STAND

Camera in lamiera di acciaio alluminata e piano cottura in refrattario. Resistenze corazzate in acciaio Inox.



Cooking chamber in aluminium coated steel plate and refractory baking floor. Stainless steel shielded resistors.

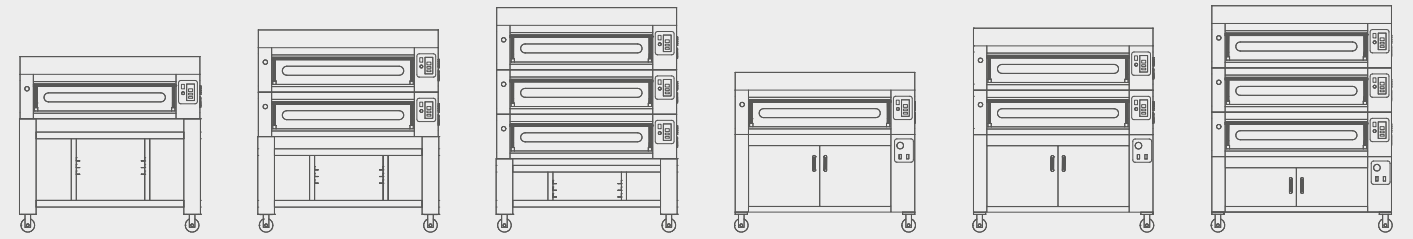
Chambre de cuisson en tôle d'acier aluminée et plan de cuisson en matière réfractaire. Gepanzerte Heizelemente aus Edelstahl.

Backkammer aus aluminierem Stahlblech und Kochboden aus Schamottstein. Résistances blindées en acier Inox.

Camara de cocción en chapa de acero aluminizado y suelo de cocción en refractario. Resistencias blindadas de acero inoxidable.

## DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS

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EURO	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz		Potenza Power Max. kW / Med. kW/h		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		V/Ph/Hz	Max. kW	Med. kW/h					
<b>EC6 I/R</b>	17	123	63	40	162	96	200	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3	
<b>EC8 I/R</b>	17	93	63	40	132	96	176	400/3/50-60	7,3	3,8	12	0/450	6 Ø 30	2	
<b>EC9 I/R</b>	17	93	93	40	132	126	200	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2	
<b>EC12 I/R</b>	17	123	93	40	162	126	260	400/3/50-60	12,5	6	20	0/450	12 Ø 30	4	
<b>EC70 I</b>	17	105	70	40	144	100	205	400/3/50-60	9	4,5	11	0/450	6 Ø 35	2	
<b>EC105 I</b>	17	105	105	40	144	135	235	400/3/50-60	11	5,5	16	0/450	9 Ø 35	4	
<b>ES6 I/R</b>	17	123	63	40	162	96	165	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3	
<b>ES9 I/R</b>	17	93	93	40	132	126	165	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2	
<b>ES12 I/R</b>	17	123	93	40	162	126	220	400/3/50-60	12,5	6	20	0/450	12 Ø 30	4	

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

CAPPA - HOOD		A/H	L/W	P/D	Kg
<b>KC6 - KS6</b>		16	162	113	18
<b>KC8</b>		16	132	113	15
<b>KC9 - KS9</b>		16	132	143	18
<b>KC12 - KS12</b>		16	162	143	23
<b>KC70</b>		16	144	117	18
<b>KC105</b>		16	144	152	21

CELLA LIEVITAZIONE - PROVER		A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h	°C	60x40 cm
<b>BC6 - BS6</b>		70/50	162	96	80/65	230/1/50-60	1	0,5	0/90	6
<b>BC8</b>		70/50	132	96	70/55	230/1/50-60	1	0,5	0/90	6
<b>BC9 - BS9</b>		70/50	132	126	110/95	230/1/50-60	1	0,5	0/90	9
<b>BC12 - BS12</b>		70/50	162	126	120/105	230/1/50-60	1	0,5	0/90	9
<b>BC70</b>		70/50	144	100	100	230/1/50-60	1	0,5	0/90	6
<b>BC105</b>		70/50	144	135	120/105	230/1/50-60	1	0,5	0/90	9

SUPPORTO - STAND		A/H	L/W	P/D	Kg	60x40 cm
<b>SEC6 - SES6</b>		86/70/50	163	96	52/47/40	6
<b>SEC8</b>		86/70/50	133	96	49/44/37	6
<b>SEC9 - SES9</b>		86/70/50	133	126	52/47/40	9
<b>SEC12 - SES12</b>		86/70/50	163	126	56/51/44	9
<b>SEC70</b>		86/70/50	145	100	50/43/36	6
<b>SEC105</b>		86/70/50	145	135	53/48/40	9



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