

# CL

Forno elettrico modulare per  
pizzeria, pasticceria e panetteria

Modular electric oven for pizza,  
pastry and bread



## CL STAND - LSB I/R

### CARATTERISTICHE TECNICHE

- 1 - 2 - 3 camere di cottura interamente in acciaio alluminato con piano cottura in refrattario
- Piano di cottura e cielo con resistenze corazzate in acciaio inox
- Pannello di controllo elettromeccanico (opzione digitale su richiesta)
- Controllo delle temperature del piano di cottura e del cielo separate
- Isolamento termico
- Massima temperatura di cottura 450 °C
- Valvola regolabile per scarico vapori
- Sportello con finestra in vetro temperato
- Sportelli frontali controbilanciati
- Lampade alogene ad alta resistenza e capacità luminosa

### ACCESSORI

- Disponibile in acciaio inox o in stile rustico (I/R)
- Cella di lievitazione ermetica
- Supporto del forno
- Modulo cappa

### OPTIONAL

- Pannello di controllo digitale
- Vaporiera (assorbimento massimo 1,4 Kw)
- Kit abbattimento vapori e odori con filtro ai carboni attivi (assorbimento massimo 0,7 Kw)
- 4 ruote (h = 16 cm + 2 cm per la cella di lievitazione)
- Piedi per celle di lievitazione (h min = 8 cm / max = 20 cm)

### TECHNICAL SPECIFICATIONS

- 1 - 2 - 3 cooking chambers in aluminium coated steel plate with refractory cooking floor
- Top and bottom stainless steel armored heating elements
- Electromechanical control panel (digital optional by request)
- Top and bottom separate temperature control
- Thermal insulation
- Max cook temp 450 °C
- Adjustable steam exhaust valve
- Single tempered glazed door
- Counter balanced door
- High resistance and efficiency halogen lamps

### ACCESSORIES

- Available in stainless steel or rustic style (I/R)
- Hermetic prover
- Oven support
- Hood module

### OPTIONALS

- Digital control panel
- Steam injection system (max. absorption 1,4 Kw)
- Steam and odours damper kit for hood with active carbon filter (max. absorption 0,7 Kw)
- 4 wheels (h = 16 cm + 2 cm for the prover)
- Feet for provers (h min = 8 cm / max = 20 cm)

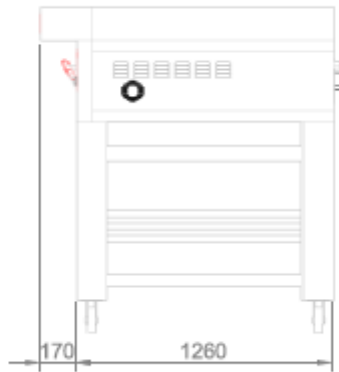
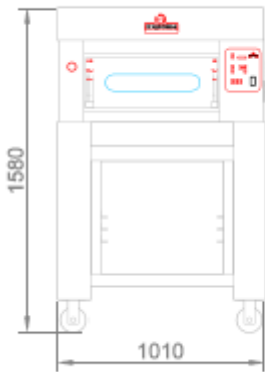
### VERSIONI

- Resistenze corazzate in acciaio inossidabile integrate nel refrattario del piano di cottura e del cielo
- Disponibile in versione **CL "CLASSIC"- LCB I/R** con 1 - 2 - 3 camere di cottura in materiale refrattario con piano cottura e cielo ad alte prestazioni e resistenza

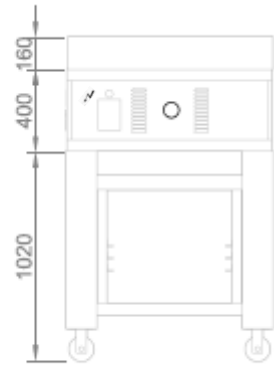
### VERSIONS

- Stainless steel armoured heating elements integrated in the refractory floor and ceiling
- Available in **CL "CLASSIC" - LCB I/R** version with 1 - 2 - 3 cooking chambers in full refractory material with high resisting and performing baking floor and ceiling

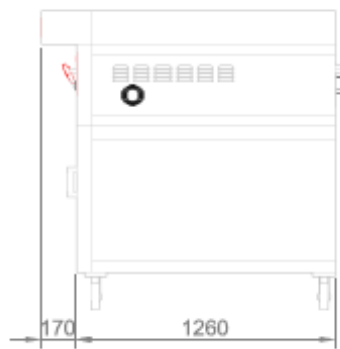
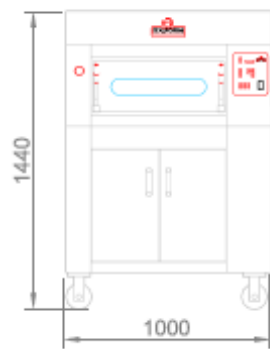
**1 CAMERA + SUPPORTO ALTO**  
1 DECK + HIGH STAND



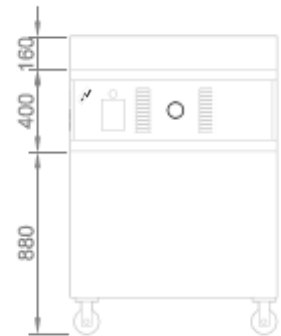
✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



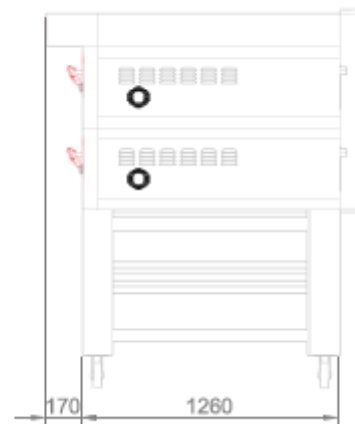
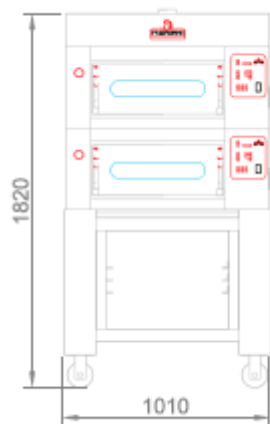
**1 CAMERA + CELLA DI LIEVITAZIONE ALTA**  
1 DECK + HIGH PROVER



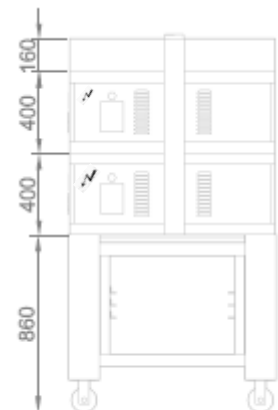
✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



**2 CAMERE + SUPPORTO ALTO**  
2 DECKS + HIGH STAND

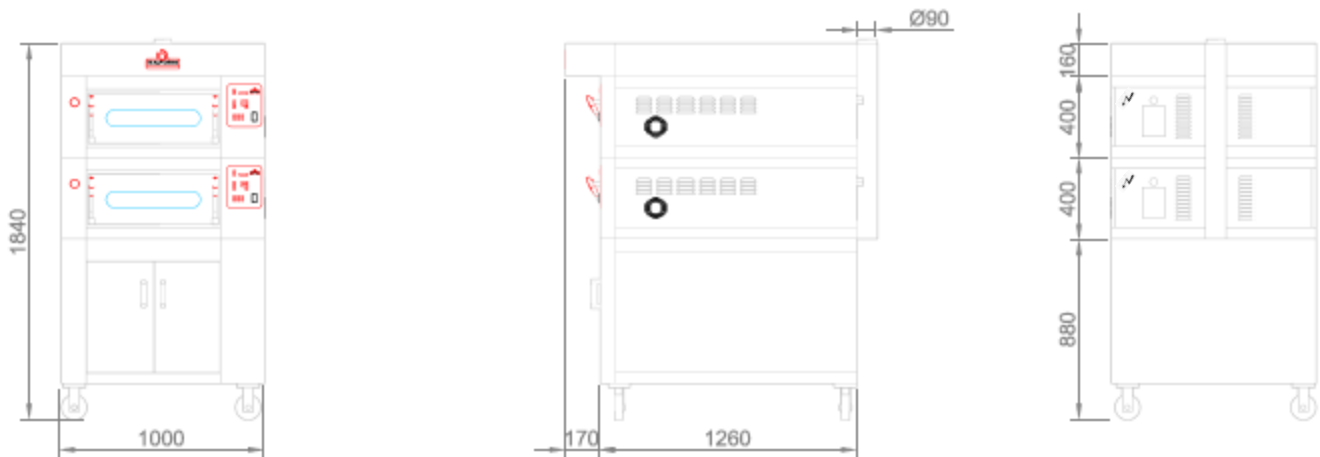


✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



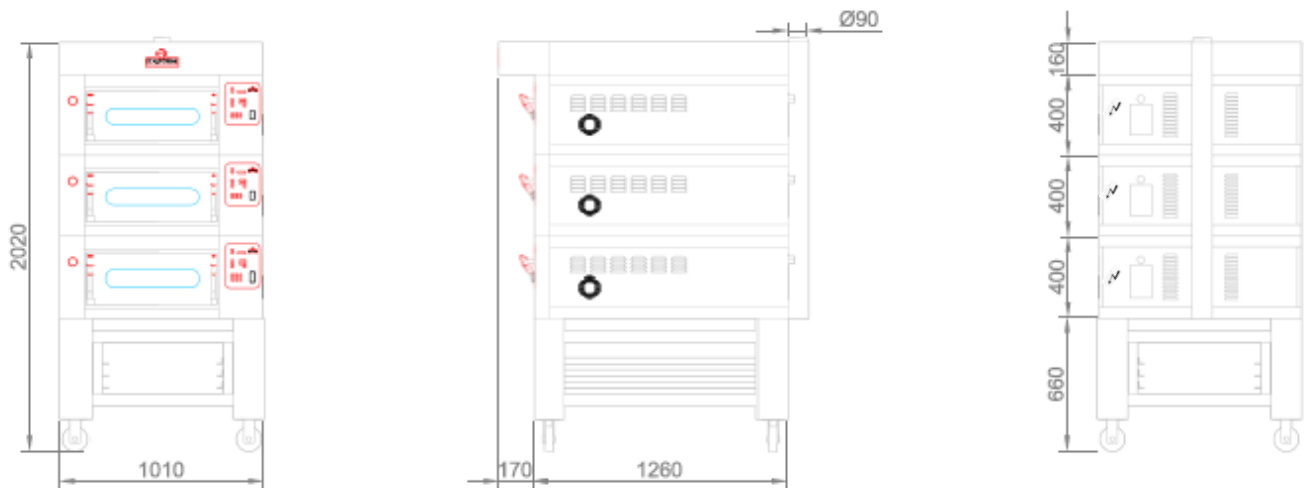
**2 CAMERE + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS + HIGH PROVER**

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



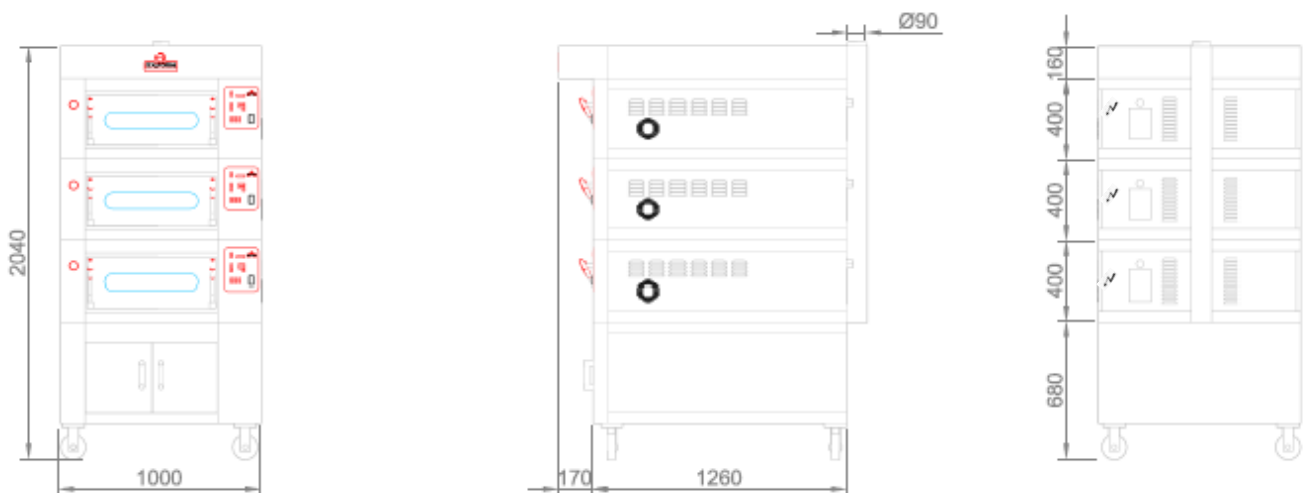
**3 CAMERE + SUPPORTO BASSO**  
**3 DECKS + LOW STAND**

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



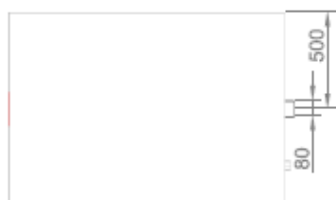
**3 CAMERE + CELLA DI LIEVITAZIONE BASSA**  
**3 DECKS + LOW PROVER**

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION

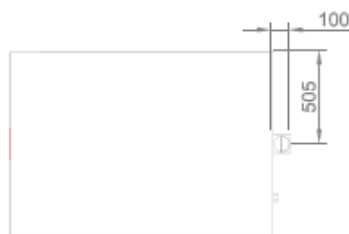


### VALVOLA REGOLABILE PER SCARICO VAPORI ADJUSTABLE STEAM EXHAUST VALVE

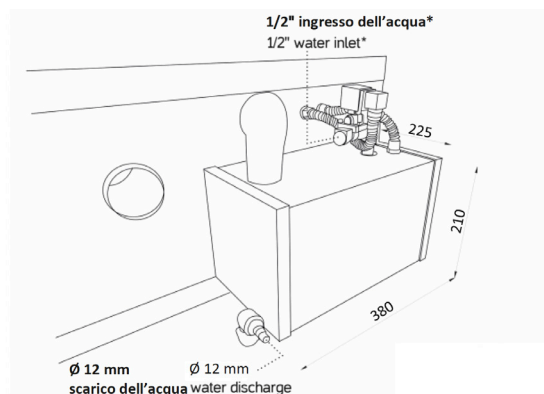
Vista dall'alto 1 camera



Vista dall'alto 2 o 3 camere



### VAPORIERA STEAM INJECTION SYSTEM



\*Deve essere installato un riduttore di pressione massima di 0.5/0.6 bar  
\*0.5/0.6 bar max pressure reduce has to be installed  
Assorbimento massimo 1,4 Kw  
Max. absorption 1,4 Kw

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

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



### DATI TECNICI TECHNICAL CHART



CL	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	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
LCB / LSB I/R - DECK	17	60	90	40	100	126	175/145	400/3/50-60	7,2	4	11	0/450	
KCB / KSB - HOOD				16	100	143	30	230/1/50-60	0,3	0,3			
BCB / BSB - PROVER				70/50	100	126	80/65	230/1/50-60	1	0,5		0/90	14/6
SCBB / SCSB - STAND				86/70/50	101	126	49/44/37						16/6/6

\*cappa isolante / Isolating Hood I = Frontale Acciaio Inox / Stainless Steel Fron R = Frontale rustico / Country Style Front