



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.

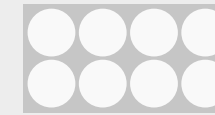
FR. Fours électriques modulaires pour boulangerie et pâtisserie pizza. Disponible en version CLASSIC et STAND. Possibilité d'insérer le "steamer" sur chaque chambre de cuisson.

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

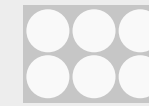
ES. Hornos eléctricos modulares para pizzería y pastelería. Disponible en versión CLASSIC y STAND. Posibilidad de insertar el "vaporizador" en cada cámara de cocción.

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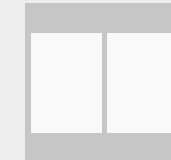
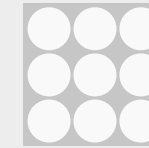
**EC6 I/R
ES6 I/R** DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 63 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



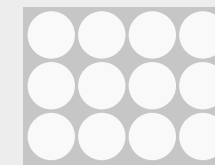
EC8 I/R DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 63 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



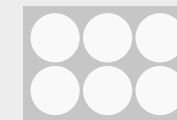
**EC9 I/R
ES9 I/R** DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 93 cm
9 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



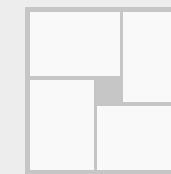
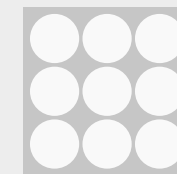
**EC12 I/R
ES12 I/R** DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 93 cm
12 Pizze Ø 30 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



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



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**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

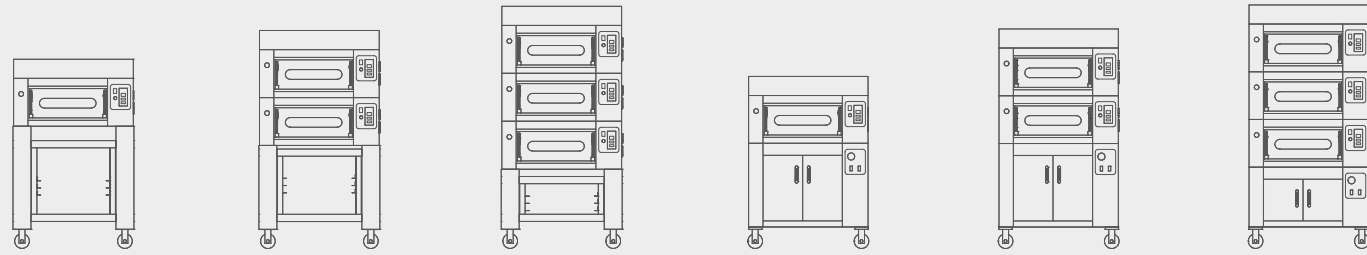


**LCC I/R
LSC I/R** DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



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					
LCB I/R	17	60	90	40	100	126	175	400/3/50-60	7,2	4	11	0/450	6	2	
LCC I/R	17	60	120	40	100	156	200	400/3/50-60	8,5	4,5	13	0/450	8	3	
LSB I/R	17	60	90	40	100	126	145	400/3/50-60	7,2	4	11	0/450	6	2	
LSC I/R	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
KCB - KSB		16	100	143	15
KCC - KSC		16	100	173	18

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

SUPPORTO - STAND		A/H	L/W	P/D	Kg
SCCB - SCSB		86/70/50	101	126	49/44/37
SCCC - SCSC		86/70/50	101	156	52/47/40

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.

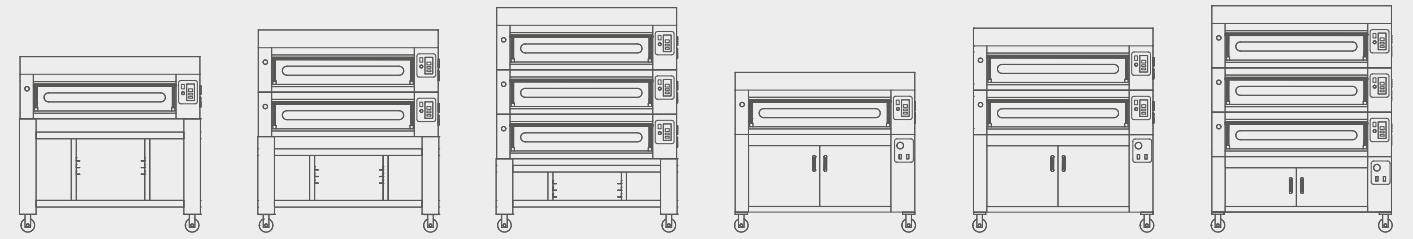
Chambre de cuisson en tôle d'acier aluminée et plan de cuisson en matière réfractaire. Gepanzerte Heizelemente aus Edelstahl.

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					
EC6 I/R	17	123	63	40	162	96	200	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3	
EC8 I/R	17	93	63	40	132	96	176	400/3/50-60	7,3	3,8	12	0/450	6 Ø 30	2	
EC9 I/R	17	93	93	40	132	126	200	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2	
EC12 I/R	17	123	93	40	162	126	260	400/3/50-60	12,5	6	20	0/450	12 Ø 30	4	
EC70 I	17	105	70	40	144	100	205	400/3/50-60	9	4,5	11	0/450	6 Ø 35	2	
EC105 I	17	105	105	40	144	135	235	400/3/50-60	11	5,5	16	0/450	9 Ø 35	4	
ES6 I/R	17	123	63	40	162	96	165	400/3/50-60	8,5	4	13	0/450	8 Ø 30	3	
ES9 I/R	17	93	93	40	132	126	165	400/3/50-60	9,5	4,5	15	0/450	9 Ø 30	2	
ES12 I/R	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
KC6 - KS6		16	162	113	18
KC8		16	132	113	15
KC9 - KS9		16	132	143	18
KC12 - KS12		16	162	143	23
KC70		16	144	117	18
KC105		16	144	152	21

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

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



**ITALFORNI È UN BRAND
DI WAICO GROUP**

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