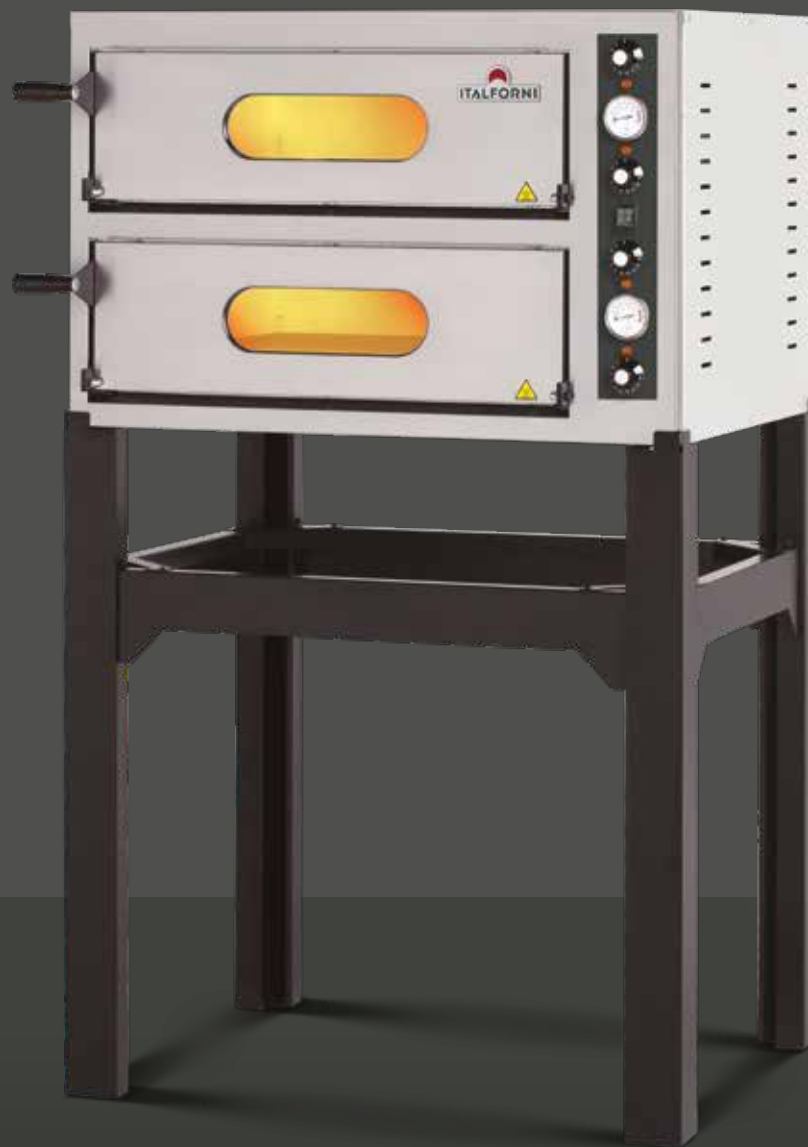




EK

Forno elettrico compatto ad una o due camere per pizzeria

Compact electric oven with one or two chambers for pizza



ITALFORNI

Forno per pizzeria elettrico professionale con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori. Illuminazione interna protetta.



EK 44

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 SEPARATA DELLA TEMPERATURA CIELO E PIANO DI COTTURA
 Independent temperature regulation for baking floor and ceiling
 Réglage indépendante de la température de la voûte et du sole
 Separate Regulierung der Temperatur an Decke und Boden
 Regulación separada temperaturas del suelo y del techo

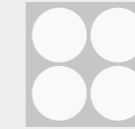
EN. Professional electric pizza oven with baking chamber with aluminium coated steel plate. Refractory baking floor. Counter-balanced opening door. Vapor discharge. Protected interior lighting.

DE. Elektro-chefkochofen für Pizzeria mit Backkammer aus aluminierterem Stahlblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen. Geschützte Innenbeleuchtung.

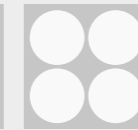
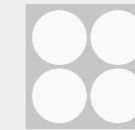
FR. Four électrique à pizza professionnel avec chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Porte frontale à ouverture contrebilancée. Déchargement vapeurs de cuissons. Eclairage interne protégé.

ES. Horno eléctrico profesional para pizzería con cámara de cocción en acero aluminizado. Pizo de cocción refractario puertas compensadas. Salida vapor. Iluminación interna protegida.

EK 4 DIMENSIONI INTERNE
 Internal dimensions
 A/H 14 x L/W 66 x P/D 66 cm
 4 Pizze Ø 33 cm
 1 Teglia 60x40 cm
 1 Baking pans 60x40 cm



EK 44 DIMENSIONI INTERNE
 Internal dimensions
 A/H 14 x L/W 66 x P/D 66 cm
 4 + 4 Pizze Ø 33 cm
 1 + 1 Teglie 60x40 cm
 1 + 1 Baking pans 60x40 cm



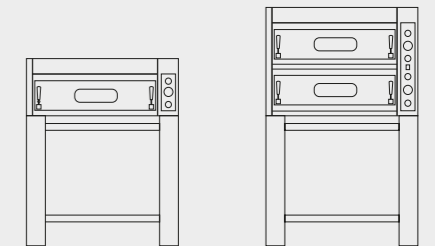
EK 6 DIMENSIONI INTERNE
 Internal dimensions
 A/H 14 x L/W 66 x P/D 99 cm
 6 Pizze Ø 33 cm
 2 Teglie 60x40 cm
 2 Baking pans 60x40 cm



EK 66 DIMENSIONI INTERNE
 Internal dimensions
 A/H 14 x L/W 66 x P/D 99 cm
 6 + 6 Pizze Ø 33 cm
 2 + 2 Teglie 60x40 cm
 2 + 2 Baking pans 60x40 cm



DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



EK	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 33 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				
EK4	14	66	66	32,5	89	73,5	65	400/3/50-60	4,5	2,8	7	0/450	4	1
EK44	14+14	66	66	59,5	89	73,5	126	400/3/50-60	9	4,5	14	0/450	4+4	1+1
EK6	14	66	99	32,5	89	106,5	80	400/3/50-60	6,5	3,8	10	0/450	6	2
EK66	14+14	66	99	59,5	89	106,5	143	400/3/50-60	13	6,5	20	0/450	6+6	2+2

SUPPORTO - STAND	A/H	L/W	P/D	Kg
SEK4	94,5	90,5	75	18
SEK6	94,5	90,5	108	20



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