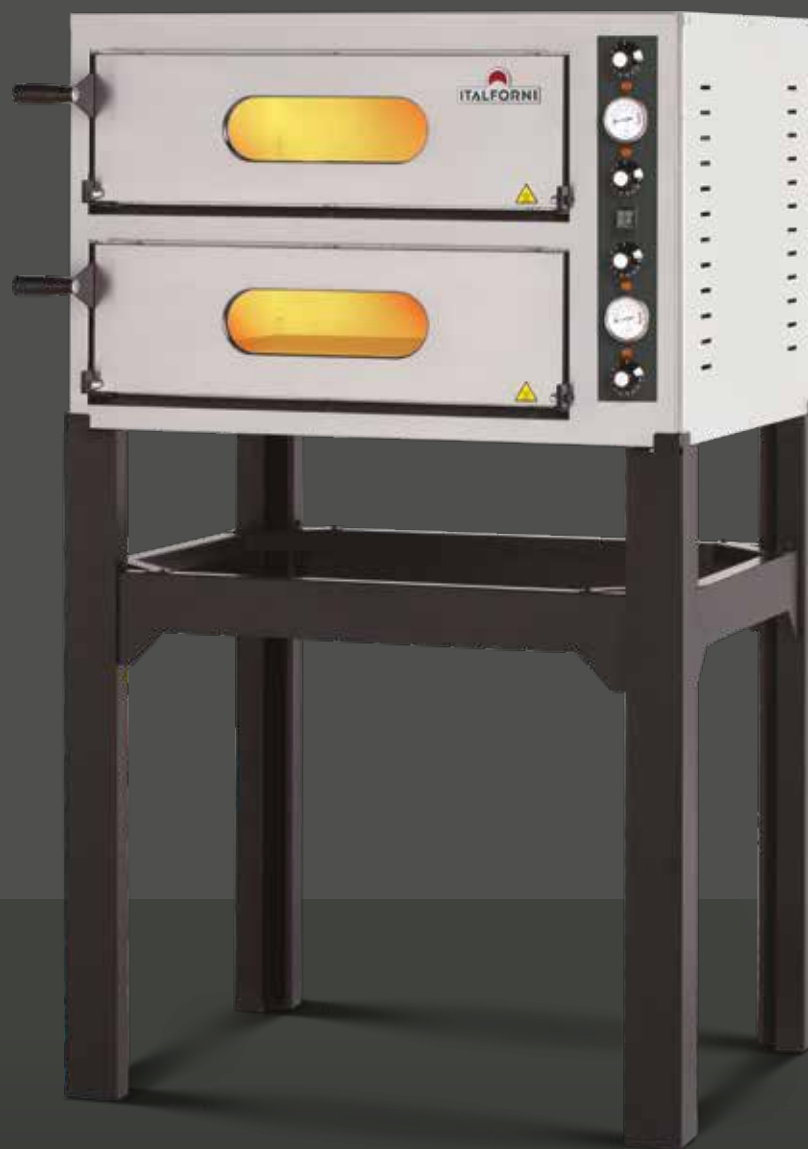




EK

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.

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



EK 44

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 aluminiertem 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 contrebalancée. Déchargement vapeurs de cuissons. Eclairage interne protégé.

ES. Horno eléctrico profesional para pizzeria 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



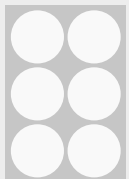
EK 44

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



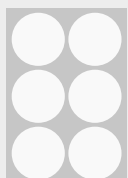
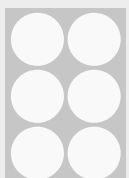
EK 6

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

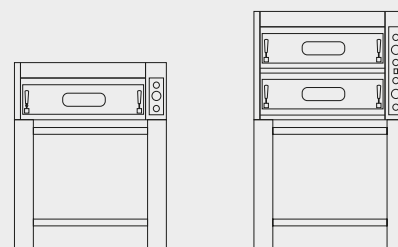


EK 66

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 # Pizza Ø 33 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW	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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