



PASTFOOD

Forno elettrico modulare per
pasticceria, panetteria e pizzeria
Modular electric oven for pastry,
bread and pizza






ITALFORNI


PASTFOOD

Forno elettrico modulare con camera di cottura in lamiera di acciaio alluminata di altezze diverse. Piano di cottura in refrattario o in lamiera bugnata. Elementi riscaldanti elettrici ad altissime prestazioni.


EFFICIENCY & TECHNOLOGY

 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

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

 SPORTELLO CON FINESTRA IN VETRO TEMPERATO
Door with tempered glass window
Porte avec fenètre en verre trempé
Türe mit vorgespanntem Glasfenster
Puerta con ventana de vidrio templado



PASTFOOD - H27

EN. Modular electric oven with aluminium coated steel plate cooking chamber made in different heights. Refractory or embossed steel plate baking floor. High performance electric heating elements.

DE. Modulare Elektrobackofen mit die Backkammer aus aluminisiertem stahlblech von verschiedenen Höhen. Kochboden aus Schamottstein oder genoptem stahlblech. Elektrische Heizelemente mit höchster Leistung.

FR. Four électriques modulaires avec chambre du cuisson en tôle d'acier aluminée de différentes hauteurs. Plan de cuisson en matière réfractaire ou en tôle arrondie. Éléments électriques chauffants à très hautes prestations.

ES. Hornos eléctricos modulares con camara de coccion en chapa de acero aluminizada de diferentes alturas. Piso de coccion en refractario o de chapa moldeada. Elementos calentadores eléctricos con prestaciones altísimas.

PFA

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 80 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



PFD

DIMENSIONI INTERNE
Internal dimensions
A/H 27 x L/W 60 x P/D 80 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



PFB

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



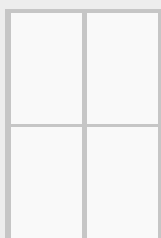
PFE

DIMENSIONI INTERNE
Internal dimensions
A/H 27 x L/W 60 x P/D 120 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



PFC

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 80 x P/D 120 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm

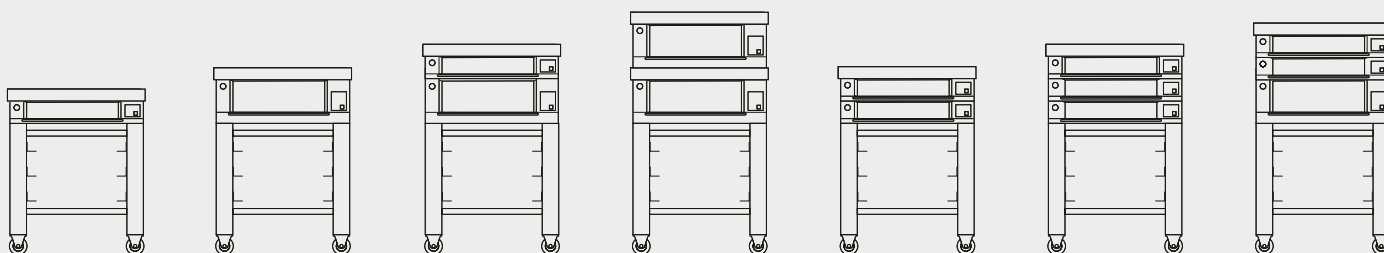
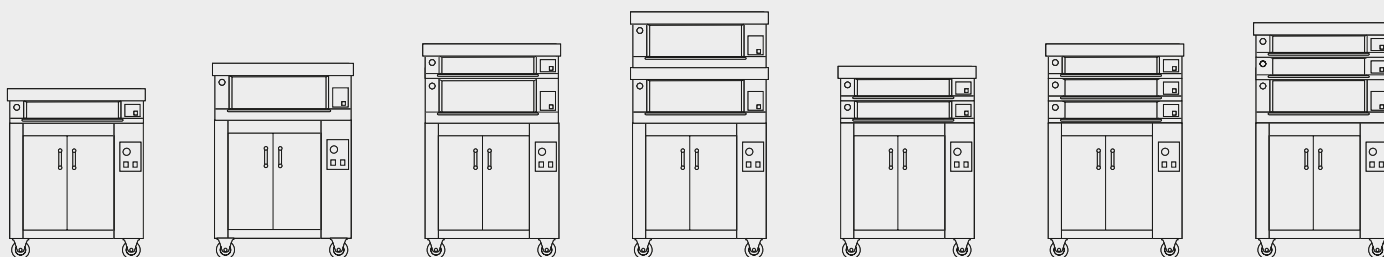


PFF

DIMENSIONI INTERNE
Internal dimensions
A/H 27 x L/W 80 x P/D 120 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



PAST FOOD	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° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW	Med. kW/h			
PFA	17	60	80	43	100	116	140	400/3/50-60	6,2	3,5	11	0/450	2
PFB	17	60	120	43	100	156	175	400/3/50-60	7,8	4	12	0/450	3
PFC	17	80	120	43	120	156	190	400/3/50-60	8,2	4,5	13	0/450	4
PFD	27	60	80	53	100	116	170	400/3/50-60	6,2	3,5	11	0/450	2
PFE	27	60	120	53	100	156	205	400/3/50-60	7,8	4	12	0/450	3
PFF	27	80	120	53	120	156	220	400/3/50-60	8,2	4,5	13	0/450	4

CAPPA - HOOD				A/H	L/W	P/D	Kg						
KPA				16	100	133	28						
KPB				16	100	173	37						
KPC				16	120	173	40						
KPD				16	100	133	28						
KPE				16	100	173	37						
KPF				16	120	173	40						

CELLA LIEVITAZIONE - PROVER				A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C	60x40 cm
BPFA				70/50	100	116	75/60	230/1/50-60	1	0,5		0/90	6
BPFB				70/50	100	156	85/70	230/1/50-60	1	0,5		0/90	9
BPFC				70/50	120	156	100/85	230/1/50-60	1	0,5		0/90	9
BPDF				70/50	100	116	75/60	230/1/50-60	1	0,5		0/90	6
BPFE				70/50	100	156	85/70	230/1/50-60	1	0,5		0/90	9
BPFF				70/50	120	156	100/85	230/1/50-60	1	0,5		0/90	9

SUPPORTO - STAND				A/H	L/W	P/D	Kg						60x40 cm
SP 60/80				86/70/50	101	116	46/42/36						9
SP 60/120				86/70/50	101	156	50/46/40						12
SP 80/120				86/70/50	121	156	52/48/42						12



PASTFOOD - H17 + H27


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