



FAST

Forno elettrico compatto a due camere per pizzeria e gastronomia

Compact electric oven with two chambers for pizza and gastronomy




ITALFORNI

FAST

La camera di cottura del forno elettrico FAST, piccolo e compatto, è in lamiera di acciaio alluminata con piano cottura in refrattario ed elementi riscaldanti elettrici ad altissime prestazioni.



FAST 50 + SF50

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



3 TEMPERATURE CONTROLLATE
SEPARATAMENTE

3 temperatures controlled separately

3 températures contrôlées séparément

3 Temperaturen getrennt geregelt

3 temperaturas controladas individualmente



SPORTELLI FRONTALI CONTROBILANCIATI

Counter-balanced front doors

Portes frontales contrebalancées

Vorderen ausgewogenen Türen

Puertas frontales compensadas

EN. The cooking chamber of the compact FAST oven is in aluminium coated steel plate with refractory baking floor and high performance electric heating elements.

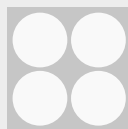
DE. Die Backkammer des FAST Ofen, kompakter und klein, ist aus aluminiertem Stahlblech mit Kochboden aus Schamottstein, mit elektrische Heizelemente mit höchster Leistung.

FR. La chambre de cuisson du four électrique FAST, petit et compact, est en tôle d'acier aluminée avec plan de cuisson en matière réfractaire et éléments électriques chauffants à très hautes prestations.

ES. La cámara de cocción del horno eléctrico compacto FAST es hecha en chapa de acero aluminizado con pizo de cocción refractario y resistencias eléctricas con alto rendimiento.

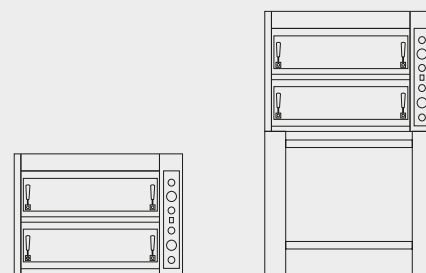
FAST 50

DIMENSIONI INTERNE
 Internal dimensions
 A/H 10 x L/W 50 x P/D 51 cm
 4 + 4 Pizze Ø 25 cm
 1 + 1 Pizze Ø 50 cm



FAST 50

DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



FAST	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	
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW	Med. kW/h			Ø 25 cm	Ø 50 cm
FAST 50	10+10	50	51	53	78	63	60	400/3/50-60	6	3	9	0/450	4+4	1+1

SUPPORTO - STAND				A/H	L/W	P/D	Kg							
SF50				88	78,5	60,5	20							



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