



TK

Forno elettrico ad una o due camere
per pizzeria e pasticceria

Electric oven with one or two chambers
for pizza and pastry




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TK

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Forno elettrico per pizzeria e pasticceria disponibile in versione acciaio inox o rustico. Camera di cottura in lamiera acciaio alluminata. Piano in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.





TK B1


 **CERTIFICAZIONE ETL LISTED**
ETL LISTED certification
Certification ETL LISTED
Zertifizierung ETL LISTED
Certificación ETL LISTED

 **CERTIFICAZIONE SANITATION LISTED**
SANITATION LISTED certification
Certification SANITATION LISTED
Zertifizierung SANITATION LISTED
Certificación SANITATION LISTED

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 DIGITALE SEPARATA
POTENZA CIELO E PIANO DI COTTURA**
Independent digital power regulation
for baking floor and ceiling
OPTIONAL
Réglage digital indépendante
de la puissance de la voûte et du sole
Separate Digital Regulierung
der Macht an Decke und Boden
Regulación digital separada
potencia del suelo y del techo

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

EN. Electric pizza and pastry oven available in rustic or stainless steel version. Aluminium coated steel plate cooking chamber. Refractory baking floor. Counterbalanced opening door. Vapor discharge.

DE. Elektroofen für Pizzerien und Konditoreien in rustikalem Stil oder Edelstahl. Backkammer aus aluminisiertem Stahlblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen.

FR. Four électrique pour pizzeria et pâtisserie disponible en version rustique ou en acier inox. Chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Porte frontale à ouverture contrebilancée. Déchargement vapeurs de cuissons.

ES. Horno eléctrico para pizzerías y pastelerías disponible en versión rústica o de acero inoxidable. Cámara de cocción en chapa de acero aluminizada. Pizo de cocción refractario. Puertas compensadas. Salida vapor.

TK1

TK A1 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 66 cm
4 Pizze Ø 33 cm
1 Teglia 60x40 cm
1 Baking pan 60x40 cm



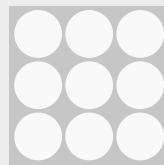
TK B1 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 66 x P/D 99 cm
6 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



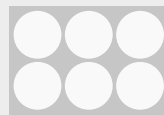
TK C1 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 99 cm
9 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



TK D1 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 66 cm
6 Pizze Ø 33 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



TK2

TK A2 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 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



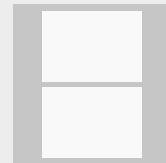
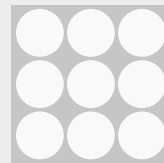
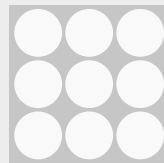
TK B2 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 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



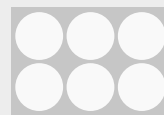
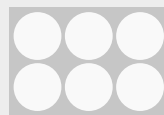
TK C2 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 99 cm
9 + 9 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm

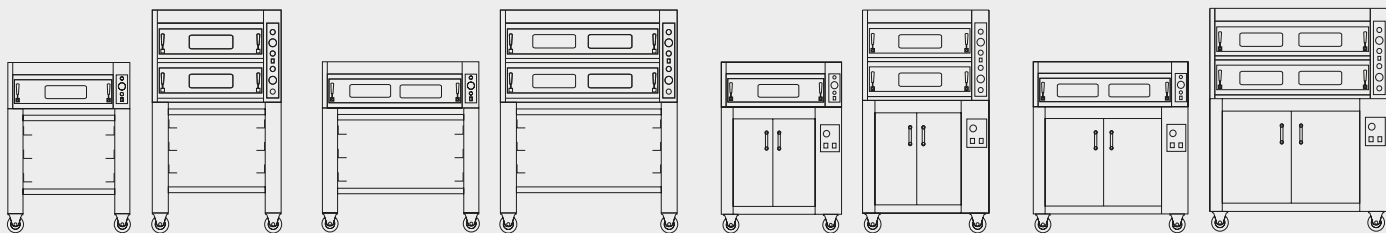


TK D2 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 99 x P/D 66 cm
6 + 6 Pizze Ø 33 cm
2 + 2 Teglie 60x40 cm
2 + 2 Baking pans 60x40 cm



DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



TK	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 33 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D									
TK A1 I/R	15	66	66	43	91	84	76	400/3/50-60	4,5	2,8	7	0/450	4	1	
TK A2 I/R	15+15	66	66	70	91	84	122	400/3/50-60	9	4,5	14	0/450	4+4	1+1	
TK B1 I/R	15	66	99	43	91	117	109	400/3/50-60	6,5	3,8	10	0/450	6	2	
TK B2 I/R	15+15	66	99	70	91	117	162	400/3/50-60	13	6,5	20	0/450	6+6	2+2	
TK C1 I/R	15	99	99	43	124	117	120	400/3/50-60	9,6	4,8	15	0/450	9	2	
TK C2 I/R	15+15	99	99	70	124	117	190	400/3/50-60	19	9,5	30	0/450	9+9	2+2	
TK D1 I/R	15	99	66	43	124	94	110	400/3/50-60	6,5	3,8	10	0/450	6	2	
TK D2 I/R	15+15	99	66	70	124	94	165	400/3/50-60	13	6,5	20	0/450	6+6	2+2	

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

CELLA LIEVITAZIONE - PROVER			A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C		60x40 cm
BKA1 / BKA2 I/R			86	91	80	70	230/1/50-60	1	0,5		0/90		3
BKB1 / BKB2 I/R			86	91	113	80	230/1/50-60	1	0,5		0/90		6
BKC1 / BKC2 I/R			86	124	113	100	230/1/50-60	1	0,5		0/90		6
BKD1 / BKD2 I/R			86	124	90	90	230/1/50-60	1	0,5		0/90		6

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

SUPPORTO - STAND			A/H	L/W	P/D	Kg							60x40 cm
SKA1 / SKA2			86/70	92	80	26/21							3
SKB1 / SKB2			86/70	92	113	28/23							6
SKC1 / SKC2			86/70	125	113	29/24							6
SKD1 / SKD2			86/70	125	90	28/23							6



TK C1


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