



# TEKNO

Forno elettrico compatto per pizzeria  
e pasticceria ad una o due camere

Compact electric oven with one or two  
chambers for pizza and pastry



  
**ITALFORNI**

# TEKNO

Forno elettrico per pizza professionale disponibile in versione rustica o acciaio inox. Camera di cottura in lamiera acciaio alluminata. Piano cottura in refrattario. Scarico vapori a centro camera. Sportello ad apertura controbilanciata.



TEKNO T1A

## EFFICIENCY & TECHNOLOGY



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



OPTIONAL

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 fenêtre en verre trempé  
Türe mit vorgespanntem Glasfenster.  
Puerta con ventana de vidrio templado

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

**DE.** Professioneller elektrischer Pizzaofen in rustikalen stil oder Edelstahl. Backkammer aus aluminierter Stahlblech. Kochboden aus Schamottstein. Ableiten von Dämpfen. Ausgewogene Öffnung der Türen.

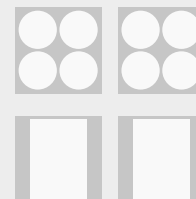
**FR.** Four à pizza électrique professionnel disponible en version rustique ou en acier inox. Chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Déchargement vapeurs de cuissons. Porte frontale à ouverture contrebalancée.

**ES.** Horno de pizza eléctrico profesional disponible en versión rústica o de acero inoxidable. Cámara de cocción en chapa de acero aluminizada. Pizo de cocción refractario. Salida vapor. Puertas compensadas.

**T1A I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 61 x P/D 62 cm  
4 Pizze Ø 30 cm  
1 Teglia 60x40 cm  
1 Baking pan 60x40 cm



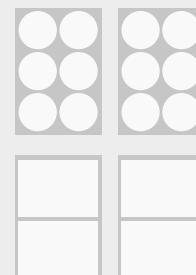
**T2A I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 61 x P/D 62 cm  
4 + 4 Pizze Ø 30 cm  
1 + 1 Teglie 60x40 cm  
1 + 1 Baking pans 60x40 cm



**T1B I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 61 x P/D 92 cm  
6 Pizze Ø 30 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



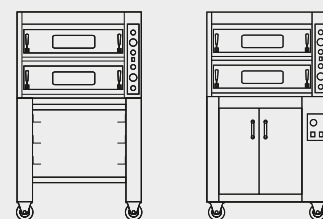
**T2B I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 61 x P/D 92 cm  
6 + 6 Pizze Ø 30 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



**T2C I/R** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 70 x P/D 105 cm  
6 + 6 Pizze Ø 35 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



## DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



TEKNO	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 30/35 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. kW	Med. kW/h				
<b>T1A I/R</b>	15	61	62	46	85	95	76	400/3/50-60	4	2	6	0/450	4 Ø 30	1
<b>T1B I/R</b>	15	61	92	46	85	125	110	400/3/50-60	6	3	9	0/450	6 Ø 30	2
<b>T2A I/R</b>	15+15	61	62	70	85	95	120	400/3/50-60	8	4	12	0/450	4+4 Ø 30	1+1
<b>T2B I/R</b>	15+15	61	92	70	85	125	160	400/3/50-60	12	6	19	0/450	6+6 Ø 30	2+2
<b>T2C I/R</b>	15+15	70	105	70	94	138	190	400/3/50-60	16	8	25	0/450	6+6 Ø 35	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
<b>BT2A/BT1A I/R</b>	86	85	85	70	230/1/50-60	1	0,5	0/90	14
<b>BT2B/BT1B I/R</b>	86	85	115	80	230/1/50-60	1	0,5	0/90	14
<b>BT2C I/R</b>	86	94	128	90	230/1/50-60	1	0,5	0/90	21

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

SUPPORTO - STAND	A/H	L/W	P/D	Kg	60x40 cm
<b>ST2A/ST1A</b>	86/70	86	85	26/22	14/14
<b>ST2B/ST1B</b>	86/70	86	115	28/23	14/14
<b>ST2C</b>	86/70	95	128	30/25	21/21



**Italforni Pesaro s.r.l.**

Via dell'Industria, 130 - Loc. Chiusa di Ginestreto  
61122 Pesaro (PU) Italia - Tel +39 0721 481515  
info@italforni.it - www.italforni.it

I dati riportati sul presente documento sono da ritenersi non vincolanti. Italforni Pesaro s.r.l. si riserva di apportare modifiche tecniche in qualsiasi momento.  
The specifics shown in this document are to be considered not binding. Italforni Pesaro s.r.l. reserves the right to make technical changes at any moment.

