



EURO / CL

Forno elettrico modulare per
pizzeria, pasticceria e panetteria

Modular electric oven for pizza,
pastry and bread




ITALFORNI

EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria. Disponibile in versione CLASSIC e STAND. Possibilità di inserire la “vaporiera” su ogni camera di cottura.



PANNELLO COMANDI DIGITALE (OPTIONAL) DIGITAL CONTROL PANEL (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



PANNELLO COMANDI ELETTRMECCANICO ELECTROMECHANIC CONTROL PANEL



Regolazione separata della potenza cielo e piano di cottura
Independent power regulation for baking floor and ceiling
Réglage indépendante de la puissance de la voûte et du sole
Separate Regulierung der Macht an Decke und Boden
Regulación separada potencia del suelo y del techo



CL

EFFICIENCY & TECHNOLOGY



450° 450°C DI TEMPERATURA MASSIMA DI COTTURA

Maximum cooking temperature 450°C
Température de cuisson maximum de 450°C
450°C Höchstgartertemperatur
450°C de temperatura máxima de cocción



ISOLAMENTO TERMICO GARANTITO

Guaranteed thermal insulation
Isolément thermique garanti
Wärmedämmung garantiert
Aislamiento térmico garantizado



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



MODULO CAPPA CON MOTORE E KIT ABBATTIMENTO VAPORI E ODORI OPZIONALI

Hood module with optional motor and vapour and odour removal kit
Module hotte avec moteur et kit de réduction des vapeurs et des odeurs en option
Abzugshaube mit Motor und Bausatz zur Unterdrückung von Dampf und Gerüchen (Optional)
Módulo campana con motor y kit de abatimiento de vapores y olores opcionales

EN. Modular electric ovens for pizza bakery and pastry. Available in CLASSIC and STAND version. Possibility to insert the “steamer” in jede Backkammer einzusetzen.

DE. Modulare Elektroöfen für Pizzabäckerei und Konditorei. Erhältlich in den Versionen CLASSIC und STAND. Möglichkeit, den “Dampfgerar” in jede Backkammer einzusetzen.

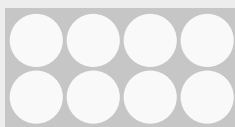
FR. Fours électriques modulaires pour boulangerie et pâtisserie pizza. Disponible en version CLASSIC et STAND. Possibilité d'insérer le “steamer” sur chaque chambre de cuisson.

ES. Hornos eléctricos modulares para pizzería y pastelería. Disponible en versión CLASSIC y STAND. Posibilidad de insertar el “vaporizador” en cada cámara de cocción.

EURO

EC6 I/R
ES6 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 63 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



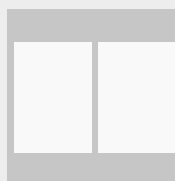
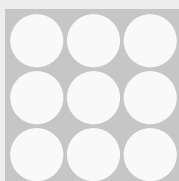
EC8 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 63 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



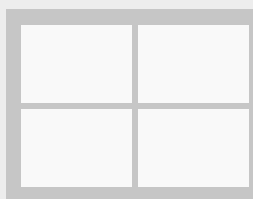
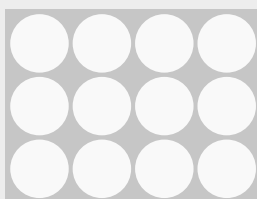
EC9 I/R
ES9 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 93 cm
9 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



EC12 I/R
ES12 I/R

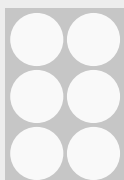
DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 93 cm
12 Pizze Ø 30 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



CL

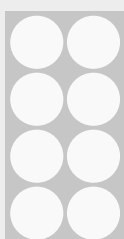
LCB I/R
LSB I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 90 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm

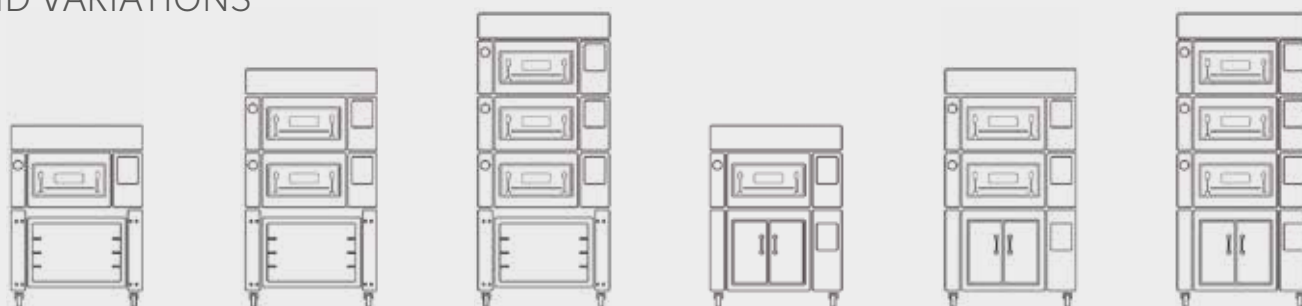


LCC I/R
LSC I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



CL	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 30 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D									
LCB I/R	17	60	90	40	100	126	175	400/3/50-60	7,2	4	11	0/450	6	2	
LCC I/R	17	60	120	40	100	156	200	400/3/50-60	8,5	4,5	13	0/450	8	3	
LSB I/R	17	60	90	40	100	126	145	400/3/50-60	7,2	4	11	0/450	6	2	
LSC I/R	17	60	120	40	100	156	165	400/3/50-60	8,5	4,5	13	0/450	8	3	

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

CAPPA - HOOD	A/H	L/W	P/D	Kg
KCB - KSB	16	100	143	15
KCC - KSC	16	100	173	18

CELLA LIEVITAZIONE - PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h	°C
BCB - BSB	70/50	100	126	80/65	230/1/50-60	1	0,5	0/90
BCC - BSC	70/50	100	126	90/75	230/1/50-60	1	0,5	0/90

SUPPORTO - STAND	A/H	L/W	P/D	Kg
SCCB - SCSB	86/70/50	101	126	49/44/37
SCCC - SCSC	86/70/50	101	156	52/47/40

EURO / CL CLASSIC



Camera di cottura totalmente rivestita in materiale refrattario. Resistenze corazzate Hype inserite nel materiale refrattario.



Cooking chamber fully coated with refractory material. Hype shielded resistors inserted in the refractory material.

Chambre de cuisson entièrement recouverte de matériau réfractaire. Résistances blindées Hype insérées dans le matériau réfractaire.

Backkammer vollständig mit feuerfestem Material ausgekleidet. Gepanzerte „Hype“ Heizelemente in das feuerfeste Material eingesetzt.

Cámara de cocción totalmente revestida en material refractario. Resistencias acorazadas HYPE inseradas en el material refractario.

EURO / CL STAND



Camera in lamiera di acciaio alluminata e piano cottura in refrattario. Resistenze corazzate in acciaio Inox.



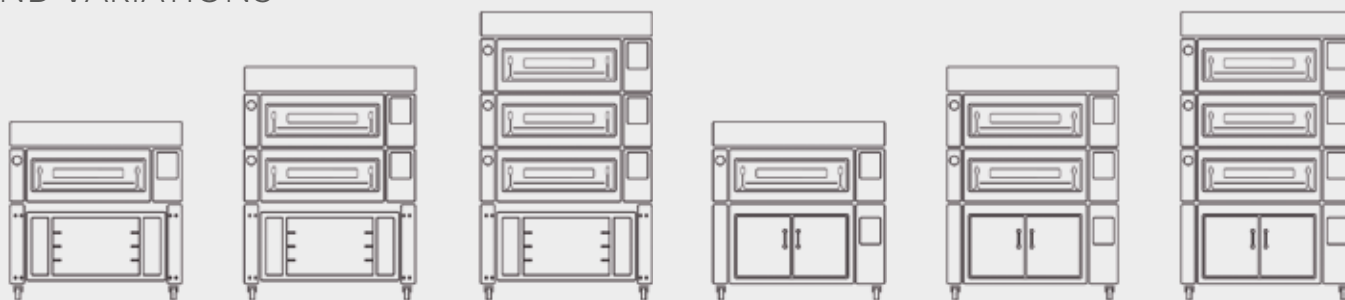
Cooking chamber in aluminium coated steel plate and refractory baking floor. Stainless steel shielded resistors.

Chambre de cuisson en tôle d'acier aluminée et plan de cuisson en matière réfractaire. Gepanzerte Heizelemente aus Edelstahl.

Backkammer aus alumiernem Stahlblech und Kochboden aus Schamottstein. Résistances blindées en acier Inox.

Camara de coccion en chapa de acero aluminizado y suelo de coccion en refractario. Resistencias blindadas de acero inoxidable.

DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



EURO	Dimensioni Interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply		Potenza Power		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze Ø 30 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D		V/Ph/Hz	Max. kW	Med. kW/h					
EC6 I/R	17	123	63	40	162	96	200	400/3/50-60		8,5	4	13	0/450	8	3
EC8 I/R	17	93	63	40	132	96	176	400/3/50-60		7,3	3,8	12	0/450	6	2
EC9 I/R	17	93	93	40	132	126	200	400/3/50-60		9,5	4,5	15	0/450	9	2
EC12 I/R	17	123	93	40	162	126	260	400/3/50-60		12,5	6	20	0/450	12	4
ES6 I/R	17	123	63	40	162	96	165	400/3/50-60		8,5	4	13	0/450	8	3
ES9 I/R	17	93	93	40	132	126	165	400/3/50-60		9,5	4,5	15	0/450	9	2
ES12 I/R	17	123	93	40	162	126	220	400/3/50-60		12,5	6	20	0/450	12	4

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

CAPPA - HOOD	A/H	L/W	P/D	Kg
KS6 - KC6	16	162	113	18
KC8	16	132	113	15
KS9 - KC9	16	132	143	18
KS12 - KC12	16	162	143	23

CELLA LIEVITAZIONE - PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h	°C
BS6 - BC6	70/50	162	96	80/65	230/1/50-60	1	0,5	0/90
BC8	70/50	132	96	70/55	230/1/50-60	1	0,5	0/90
BS9 - BC9	70/50	132	126	110/95	230/1/50-60	1	0,5	0/90
BS12 - BC12	70/50	162	126	120/105	230/1/50-60	1	0,5	0/90

SUPPORTO - STAND	A/H	L/W	P/D	Kg
SES6 - SEC6	86/70/50	163	96	52/47/40
SEC8	86/70/50	133	96	49/44/37
SES9 - SEC9	86/70/50	133	126	52/47/40
SES12 - SEC12	86/70/50	163	126	56/51/44



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