



**EK**

**Forno elettrico compatto per pizzerie ad una o due camere.**

Compact electric oven with one or two chambers for pizza.

## EK4 – EK44

### CARATTERISTICHE TECNICHE

- 1 - 2 camere di cottura in acciaio alluminato con piano di cottura in refrattario ad altissime prestazioni
- Piano di cottura e cielo con resistenze corazzate in acciaio inox
- Pannello di controllo elettromeccanico
- Controllo della potenza del piano di cottura e del cielo separate
- Isolamento termico
- Massima temperatura di cottura 450 °C
- Sportello con finestra in vetro temperato
- Sportelli frontali controbilanciati
- Lampade alogene ad alta resistenza e capacità luminosa
- Disponibile in acciaio inossidabile

### ACCESSORI

- Supporto del forno

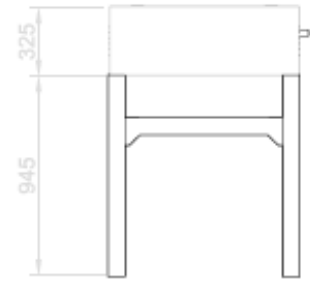
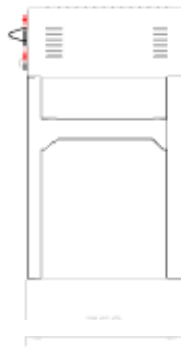
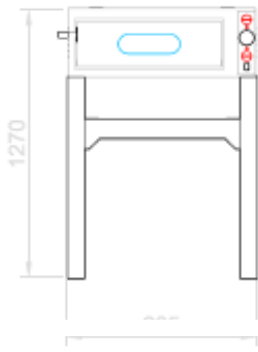
### TECHNICAL SPECIFICATIONS

- 1 - 2 cooking chambers in aluminium coated steel with high performance refractory cooking floor
- Top and bottom stainless steel armored heating elements
- Electromechanical control panel
- Top and bottom separate power control
- Thermal insulation
- Max cook temp 450 °C
- Single tempered glazed door
- Counter balanced door
- High resistance and efficiency halogen lamps
- Available in stainless steel style

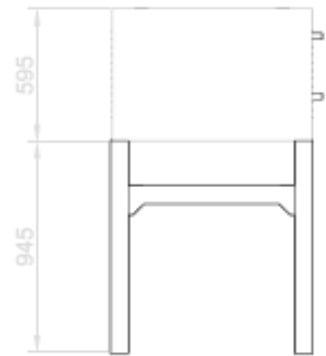
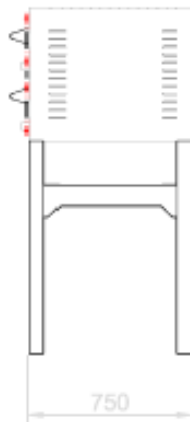
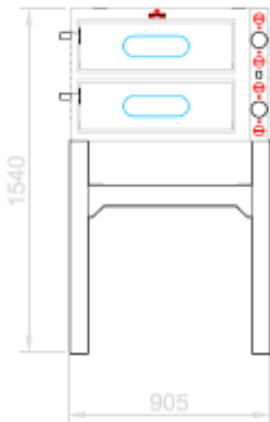
### ACCESSORIES

- Oven support

**1 CAMERA + SUPPORTO**  
1 DECK + STAND



**2 CAMERE + SUPPORTO**  
2 DECKS + STAND



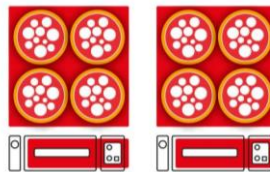
**CAPACITÀ DI CARICO PER CAMERA**  
LOADING CAPACITY PER DECK



Dimensioni interne  
Internal dimensions  
A/H 14 x L/W 66 x P/D 66 cm  
  
4 pizze Ø 33 cm  
1 teglia 60x40 cm  
1 Baking pans 60x40 cm



Dimensioni interne  
Internal dimensions  
A/H 14 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



**DATI TECNICI**  
TECHNICAL CHART



EK	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
EK4 - DECK	14	66	66	32,5	89	73,5	65	400/3/50-60	4,5	2,8	7	0/450	
EK44 - DECK	14 + 14	66	66	59,5	89	73,5	126	400/3/50-60	9	4,5	14	0/450	
SEK4 - STAND				94,5	90,5	75	18						

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