

**FORNI ELETTRICI
PROFESSIONALI
PER PIZZA**

**ELECTRIC
PROFESSIONAL
PIZZA OVENS**



**LINEA
"S"**

P434_s

P634_s

P634_{ws}

P834_s

PI234_s

PI234_{ws}

**COTTURA SU PIETRA
REFRATTARIA DI PIZZE
FRESCHE E SURGELATE**

**BAKING OF FRESH AND
FROZEN PIZZA BY CONTACT
ON FIREPROOF STONE**

I Forni Pizza FI sono progettati per la cottura ottimale della pizza sia fresca che surgelata. Progettati e costruiti per l'uso intensivo e continuo in pizzerie tradizionali e per asporto, i nostri forni sono ideali per l'utilizzo anche in Snack-Bars, Pubs, Caffés, grazie alla loro semplicità d'uso e alle dimensioni contenute che permettono di utilizzarli anche come forni da banco.

The Pizza Ovens are planned for the optimal baking of fresh and frozen pizzas. Designed and built for the intensive and continuous use by traditional pizza-restaurants and by Take-away pizza shops, our Pizza Ovens are ideal to be used also by Snack-Bars, Pubs, Caffés. The contained dimensions and the simple use make them suitable as desk ovens.

LINEA S

S OVENS LINE

- CONTROLLO MANUALE
- FRONTALE ACCIAIO INOX
- CAMERA COTTURA IN ALLUMINATO
- COTTURA SU PIETRA REFRATTARIA
- ESTERNO VERNICIATO
- LAMPADE ILLUM. INTERNA CAMERA
- PORTA FREDDA: VETRO ESTERNO TEMPERATO, VETRO INTERNO CERAMICO
- FORNO SOVRAPPONIBILE
- PRODOTTO CE E IN CONFORMITÀ RoHS

- MANUAL CONTROL
- STAINLESS STEEL FRONT SIDE
- ALUMINIZED BAKING ROOM
- BAKING ON REFRACTORY STONE
- PAINTED OUTER COVER
- BAKING ROOM INTERNAL LIGHT
- COLD DOOR: TEMPERED OUTER GLASS, CERAMIC INTERNAL GLASS
- STACKABLE OVEN
- CE PRODUCTS UPON RoHS STANDARDS



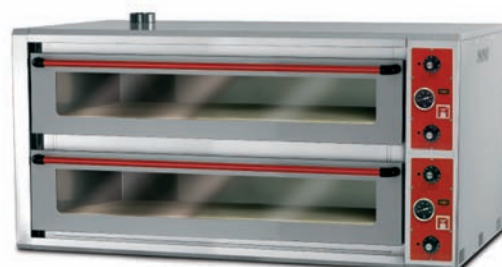
PIZZA'S FUTURE



P434S





P834S



P1234WS

CARATTERISTICHE TECNICHE - TECHNICAL FEATURES

Mod.	Controllo Control	Dimensioni Camera BxTxH cm Baking Room Dimension	Ingombro Esterno BxTxH cm External Dimension	Piani n. Levels	Alimentazione Elettrica Electric Power Supply	Potenza kW Power	Termostati Thermostats	Pirometro Pyrometer	Peso Netto kg Net Weight	Ø pizza cm	Nr pizze
P434S	manuale manual	 70X70X13	 104X92X39,5	1	Volt ~ 3N/380/50-60Hz 16A	5,4	2X50-450°C	1X0-500°C	70	34	4 1 Teglia 1 Baking pan 60X40 cm
P634S	manuale manual	70X105X13	104X127X39,5	1	Volt ~ 3N/380/50-60Hz 16A	8,1	2X50-450°C	1X0-500°C	85	34	6 2 Teglie 2 Baking pan 60X40 cm
P634WS	manuale manual	105X70X13	139X102X39,5	1	Volt ~ 3N/380/50-60Hz 16A	8,1	2X50-450°C	1X0-500°C	90	34	6 2 Teglie 2 Baking pan 60X40 cm
P834S	manuale manual	70X70X13	104X92X69,5	2	Volt ~ 3N/380/50-60Hz 16A*/32A	9,6/16A* 10,8/32A	4X50-450°C	2X0-500°C	120	34	8 2 Teglie 2 Baking pan 60X40 cm
P1234S	manuale manual	70X105X13	104X127X69,5	2	Volt ~ 3N/380/50-60Hz 32A	16,2	4X50-450°C	2X0-500°C	165	34	12 4 Teglie 4 Baking pans 60X40 cm
P1234WS	manuale manual	105X70X13	139X102X69,5	2	Volt ~ 3N/380/50-60Hz 32A	16,2	4X50-450°C	2X0-500°C	170	34	12 4 Teglie 4 Baking pans 60X40 cm

ACCESSORI - ACCESSORIES

CAPPA ASPIRANTE
OVEN HOOD



SUPPORTO FORNO
OVEN SUPPORT



RACK PORTA TEGLIE
BAKING - PANS RACK



*16A in opzione a richiesta
*16A in option by request

*Prodotto CE e in conformità RoHS
*CE products upon RoHS standard

