

TK

Forno elettrico ad una o due camere
per pizzeria e pasticceria

Electric oven with one or two chambers
for pizza and pastry



TK - TKC2 I/R

CARATTERISTICHE TECNICHE

- 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
- Modulo cappa integrato
- Disponibile in acciaio inossidabile o in stile rustico (I/R)

ACCESSORI

- Cella di lievitazione ermetica
- Supporto del forno

OPTIONAL

- Pannello di controllo digitale
- 4 ruote (h = 13 cm + 2 cm per la cella di lievitazione)
- Piedi per celle di lievitazione (h min = 8 cm / max = 20 cm)

TECHNICAL SPECIFICATIONS

- 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
- Integrated hood module
- Available in stainless steel or rustic style (I/R)

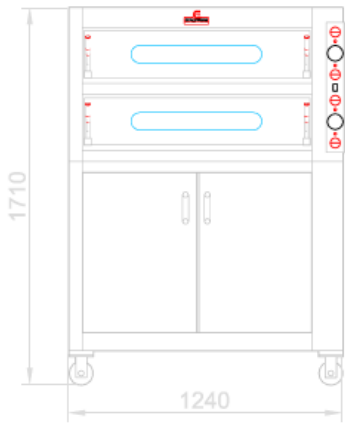
ACCESSORIES

- Hermetic prover compartment
- Oven support

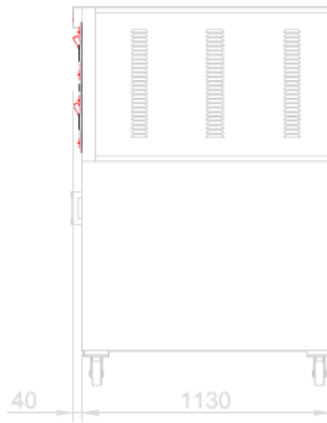
OPTIONALS

- Digital control panel
- 4 wheels (h = 13 cm + 2 cm for the prover)
- Feet for provers (h min = 8 cm / max = 20 cm)

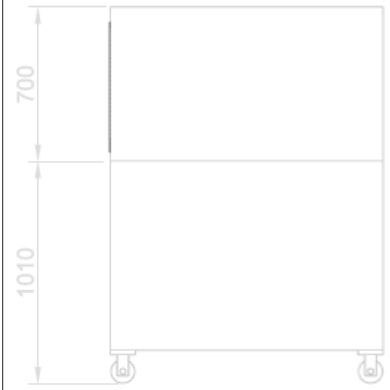
VISTA FRONTALE + CELLA DI LIEVITAZIONE
FRONT VIEW + PROVER



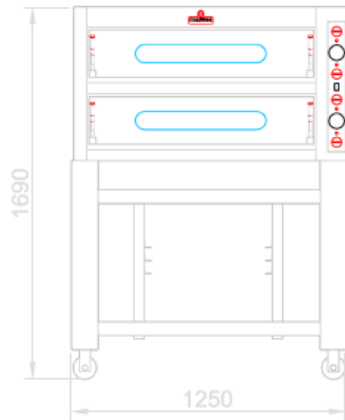
VISTA LATERALE + CELLA DI LIEVITAZIONE
SIDE VIEW + PROVER



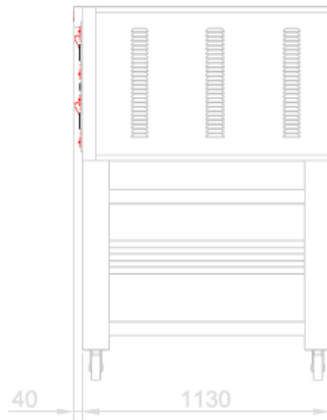
VISTA POSTERIORE + CELLA DI LIEVITAZIONE
BACK VIEW + PROVER



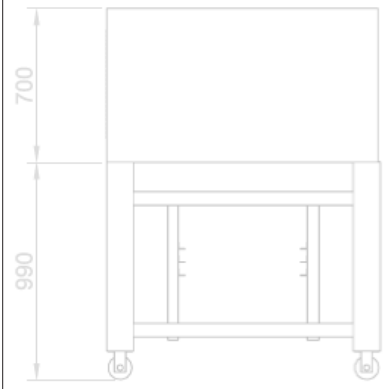
VISTA FRONTALE + SUPPORTO
FRONT VIEW + STAND



VISTA LATERALE + SUPPORTO
SIDE VIEW + STAND



VISTA POSTERIORE + SUPPORTO
BACK VIEW + STAND



CAPACITÀ DI CARICO PER CAMERA
LOADING CAPACITY PER DECK

TK C2 I/R

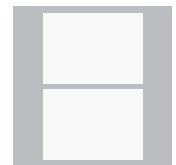
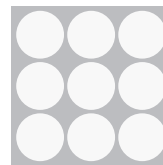
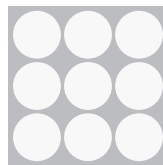
DIMENSIONI INTERNE

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



DATI TECNICI
TECHNICAL CHART



| TK | Dimensioni interne (cm) | | | Dimensioni esterne (cm) | | | Peso | Alimentazione | Potenza | Potenza | Temperatura | N° Teglie |
|-------------------|--------------------------|-----|-----|--------------------------|-----|-----|--------|---------------|---------|---------|-------------|---------------|
| | Internal dimensions (cm) | | | External dimensions (cm) | | | Weight | Supply | Power | Power | Temperature | # Baking pans |
| | A/H | L/W | P/D | A/H | L/W | P/D | KG | V/Ph/Hz | KW | KW/h | °C | 60x40 cm |
| TK C2 I/R - DECK | 15 + 15 | 99 | 99 | 70 | 124 | 117 | 190 | 400/3/50-60 | 19 | 9,5 | 0/450 | 60x40 cm |
| BKC2 I/R - PROVER | | | | 86 | 124 | 113 | 100 | 230/1/50-60 | 1 | 0,5 | 0/90 | 14 |
| SKC2 - STAND | | | | 86/70 | 125 | 113 | 29/24 | | | | | 14/14 |

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front