Forni Elettrici Pizzeria KS e KL

Struttura frontale in acciaio inox - piano di cottura refrattario 18mm - termostato 0-500°C - pirometro - illuminazione interna - ampio vetro.

Elektro Pizzaöfen KS und KL

Frontale Struktur aus Edelstahl - Backfläche aus Schamottstein 18mm - Thermostat 0-500°C - Temperaturanzeiger - Innenbeleuchtung - grosses Sichtfenster.

Electric Pizzaovens KS and KL

Frontal structure in stainless steel - baking surface in refractory stone 18mm - thermostat 0-500°C - temperature gauge - inner light - wide glass.

Fours à Pizzas Electriques KS et KL

Structure frontale en acier inox - surface de cuisson en pierre réfractaire 18mm - thermostat 0-500°C - Pyromètre - éclairage intérieur - grande vitre.

KS4 KS6 KS44 KS66

KL4 KL6 KL44 KL66

MODELLO MODEL MODÈLE	POTENZA WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE STROMANSCHLUSS ALIMENTATION	DIMENSIONI ESTERNE mm AUSSENMASSE mm DIMENSIONS EXTÉRIEURES mm	DIMENSIONI INTERNE mm INNENMASSE mm DIMENSIONS INTÉRIEURES mm	PESO NETTO kg NETTOGEWICHT kg POIDS NETTO kg	PESO LORDO kg BRUTTOGEWICHT kg POIDS BRUT kg	DIMENSIONI IMBALLO cm VERPACKUNGSMASSE cm DIMENSIONS EMBALLAGE cm
KS4	4400	230/1N/50-60 or 400/3N/50-60	610x610x140h	900x735x420h	67,00	87,00	100x95x57h
KS44	8400			900x735x75h	115,00	140,00	100x95x82h
KS6	6000		610x910x140h	900x1020x420h	86,00	111,00	121x95x57h
KS66	14400			900x1020x75h	151,00	180,00	121x95x82h
KL4	6000		720x720x140h	1010x850x420h	85,00	108,00	109x104x71h
KL44	12000			1010x850x75h	146,00	173,00	109x104x91h
KL6	9000		720x1080x140h	1010x1310x420h	116,00	143,00	109x140x57h
KL66	18000			1010x1310x75h	200,00	231,00	109x140x91h

Forno Elettrico Pizzeria KT

Struttura frontale in acciaio inox - camera di cottura interamente in refrattario 18mm - termostato 0-500°C - pirometro - illuminazione interna - ampio vetro.

Elektro Pizzaöfen KT

Frontale Struktur aus Edelstahl - Backkammer ganz aus Schamottstein 18mm - Thermostat 0-500°C - Temperaturanzeiger - Innenbeleuchtung - dickes Glas.

Electric Pizzaovens KT

Frontal structure in stainless steel - baking chamber entirely refractory stone 18mm - thermostat 0-500°C - temperature gauge - inner light - wide glass.

Fours à Pizzas Electrique KT

Structure frontale en acier inox - chamber de cuisson entièrement stone 18mm - thermostat 0-500°C - Pyromètre - éclairage intérieur - grande vitre.

KT4 KT6 KT44 KT66

KT6R KT9 KT6R KT99

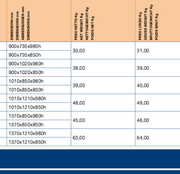
MODELLO MODEL MODÈLE	POTENZA WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE STROMANSCHLUSS ALIMENTATION	DIMENSIONI ESTERNE mm AUSSENMASSE mm DIMENSIONS EXTÉRIEURES mm	DIMENSIONI INTERNE mm INNENMASSE mm DIMENSIONS INTÉRIEURES mm	PESO NETTO kg NETTOGEWICHT kg POIDS NETTO kg	PESO LORDO kg BRUTTOGEWICHT kg POIDS BRUT kg	DIMENSIONI IMBALLO cm VERPACKUNGSMASSE cm DIMENSIONS EMBALLAGE cm
KT4	6000	230/1N/50-60 or 400/3N/50-60	720x720x140h	1010x850x420h	130,00	152,00	109x104x71h
KT44	12000			1010x850x75h	225,00	252,00	109x104x91h
KT6	9000		720x1080x140h	1010x1310x420h	190,00	217,00	109x140x57h
KT66	18000			1010x1310x75h	340,00	367,00	109x140x91h
KT6R	9000		1080x720x140h	1370x850x420h	195,00	220,00	145x104x71h
KT66R	18000			1370x850x75h	355,00	380,00	145x104x91h
KT9	13200		1080x1080x140h	1370x1310x420h	220,00	270,00	145x140x57h
KT99	26400	400/3N/50-60		1370x1310x75h	455,00	475,00	145x140x91h

Supporti per Forni Pizzeria KS, KL e KT

Untergestell für Pizzaöfen KS, KL und KT

Floor Stand for Pizzaovens KS, KL and KT

Support pour Fours à Pizzas KS, KL et KT



KSP4
KSP44
KSP6
KSP66
KLP-KTP4
KLP-KTP44
KLP-KTP6
KLP-KTP66
KTP6R
KTP66R
KTP9
KTP99

MODELLO MODEL MODÈLE	DIMENSIONI ESTERNE mm AUSSENMASSE mm DIMENSIONS EXTÉRIEURES mm	PESO NETTO kg NETTOGEWICHT kg POIDS NETTO kg	PESO LORDO kg BRUTTOGEWICHT kg POIDS BRUT kg	DIMENSIONI IMBALLO cm VERPACKUNGSMASSE cm DIMENSIONS EMBALLAGE cm
KSP4	900x735x860h	30,00	31,00	91x75x13h
KSP44	900x735x850h			
KSP6	900x1020x860h	38,00	39,00	103x91x13h
KSP66	900x1020x850h			
KLP-KTP4	1010x850x860h	39,00	40,00	102x86x13h
KLP-KTP44	1010x850x850h			
KLP-KTP6	1010x1310x860h	48,00	49,00	102x122x13h
KLP-KTP66	1010x1310x850h			
KTP6R	1370x850x860h	45,00	46,00	138x86x13h
KTP66R	1370x850x850h			
KTP9	1370x1310x860h	63,00	64,00	138x122x13h
KTP99	1370x1310x850h			

Forni Elettrici Pizzeria KB e KM

Struttura frontale in acciaio inox - piano di cottura in refrattario 14mm per mod. KB e 17mm per mod. KM termostato 0-500°C.

Elektro Pizzaöfen KB und KM

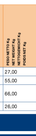
Frontale Struktur aus Edelstahl - Backfläche aus Schamottstein 14mm für mod. KB und 17mm für mod. KM Thermostat 0-500°C.

Electric Pizzaovens KB and KM

Frontal structure in stainless steel - baking surface in refractory stone 14mm for mod. KB and 17mm for mod. KM thermostat 0-500°C.

Fours à Pizzas Electriques KB et KM

Structure frontale en acier inox - surface de cuisson en pierre réfractaire 14mm pour mod. KB et 17mm pour mod. KM thermostat 0-500°C.



KB1 KB2

KM2 KMP2

MODELLO MODEL MODÈLE	POTENZA WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE STROMANSCHLUSS ALIMENTATION	DIMENSIONI ESTERNE mm AUSSENMASSE mm DIMENSIONS EXTÉRIEURES mm	DIMENSIONI INTERNE mm INNENMASSE mm DIMENSIONS INTÉRIEURES mm	PESO NETTO kg NETTOGEWICHT kg POIDS NETTO kg	PESO LORDO kg BRUTTOGEWICHT kg POIDS BRUT kg	DIMENSIONI IMBALLO cm VERPACKUNGSMASSE cm DIMENSIONS EMBALLAGE cm
KB1	2200	230/1N/50-60 or 400/3N/50-60	405x405x110h	555x460x290h	27,00	35,00	62x62x40h
KB2	4400			555x460x530h	55,00	63,00	62x62x80h
KM2	6000		500x500x110h	780x600x530h	66,00	80,00	85x82x69h
KMP2	/	/	/	780x600x980h	26,00	27,00	79x61x13h

Forni a Gas Pizzeria KGS e KGL

Struttura frontale in acciaio inox - piano di cottura in refrattario forato da 25mm - termostato e pirometro digitale 0-450°C - illuminazione interna - ampio vetro - accensione con piezoelettrico - predisposti a metano (kit GPL incluso). Il raccordo KGR è necessario per sovrapporre due forni. Il camino KGC può essere utilizzato sia sul forno singolo sia su forni sovrapposti per migliorare la combustione.

Gas Pizzaöfen KGS und KGL

Vordere Struktur aus Edelstahl - Kochfläche aus gelochten Schamottstein 25mm dick - digital Thermostat und Temperaturanzeiger 0-450°C - Innenbeleuchtung - grosses Sichtfenster - Piezo-Zündung - vorbereitet für Erdgas-Anschluss (jedoch mit Kit für Flüssiggas-Anschluss). Das Zwischenstück KGR ist notwendig für das stapeln von zwei Öfen. Die winddichte Kappe KGC kann entweder auf einen einzigen Ofen oder auf zwei gestapelten Öfen verwendet werden damit die Verbrennung verbessert wird.

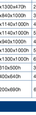
Gas Pizzaovens KGS and KGL

Frontal structure made of stainless steel - cooking surface with perforated refractory stone 25mm thick - digital thermostat and temperature gauge 0-450°C - inner light - large vision glass - piezo electric ignition - predisposed for natural gas (supplied with kit for LPG). The connection KGR is necessary for stacking two ovens. The windproof KGC can be used either for a single oven or for stacked ovens to improve combustion.

Fours à Pizzas à Gaz KGS et KGL

Structure frontale en acier inox - plan de cuisson en réfractaire perforé épaisseur 25mm - thermostat et pyromètre numerique 0-450°C - éclairage intérieur - grande vitre - allumage piézoélectrique - prédisposés pour mélange (fourni avec kit pour GPL). Le raccord KGR est nécessaire pour superposer deux fours. Le raccord anti-refoulévur KGC peut être utilisé sur un four ou sur deux fours empilées pour améliorer la combustion.

KG4S KG4L KG6S KG6L KG9S KG9L KGP4S KGP6S KGP9S KGP4L KGP6L KGP9L



KGC15 KGC20 KGR15 KGR20

MODELLO MODEL MODÈLE	POTENZA WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE STROMANSCHLUSS ALIMENTATION	DIMENSIONI ESTERNE mm AUSSENMASSE mm DIMENSIONS EXTÉRIEURES mm	DIMENSIONI INTERNE mm INNENMASSE mm DIMENSIONS INTÉRIEURES mm	PESO NETTO kg NETTOGEWICHT kg POIDS NETTO kg	PESO LORDO kg BRUTTOGEWICHT kg POIDS BRUT kg	DIMENSIONI IMBALLO cm VERPACKUNGSMASSE cm DIMENSIONS EMBALLAGE cm
KG4S	13900	GAS 230/1N/50-60	G20=2,47	G30=31=1,09	625x625x155h	1000x840x470h	113,00	130,00	106x102x64h
KG4L	18500		G20=1,90	G30=31=1,41	625x625x155h	1000x1140x470h	140,00	162,00	133x106x64h
KG6S	19500		G20=2,60	G30=31=1,92	820x625x155h	1300x1140x470h	180,00	200,00	138x131x64h
KG6L	17200		G20=1,80	G30=31=1,32	720x720x155h	1095x945x470h	140,00	160,00	116x113x64h
KG9L	22500		G20=2,28	G30=31=1,75	1080x720x155h	1395x1320x470h	174,00	200,00	116x141x64h
KG9L	30000		G20=3,18	G30=31=2,33	1080x1080155h	1455x1300x470h	220,00	248,00	147x141x64h
KGP4S	/	/	/	/	/	1000x840x500h	34,00	35,00	102x77x13h
KGP6S	/	/	/	/	/	1000x1140x1000h	42,00	43,00	116x141x13h
KGP9S	/	/	/	/	/	1300x1140x1000h	52,00	53,00	147x141x13h
KGP4L	/	/	/	/	/	1095x945x1000h	41,00	42,00	113x97x13h
KGP6L	/	/	/	/	/	1095x1300x1000h	52,00	53,00	113x130x13h
KGP9L	/	/	/	/	/	1455x1300x1000h	64,00	65,00	140x130x13h
KGC15	/	/	/	/	/	310x310x560h	3,00	4,00	34x34x53h
KGC20	/	/	/	/	/	400x400x560h	4,00	5,00	43x43x66h
KGR15	/	/	/	/	/	/	6,00	7,00	34x23x72h
KGR20	/	/	/	/	/	/			