

ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria

Gas oven for pizza, pastry and bread



ECOGAS - EGA I/R

CARATTERISTICHE TECNICHE

- 1 - 2 camere di cottura in acciaio alluminato con piano refrattario ad alte prestazioni
- Bruciatori atmosferici posti sotto il piano refrattario
- Alimentazione a gas con valvole di sicurezza
- Pannello di controllo elettromeccanico (opzione digitale su richiesta)
- 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

ACCESSORI

- Cella di lievitazione ermetica
- Supporto del forno

OPTIONAL

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

TECHNICAL SPECIFICATIONS

- 1 - 2 cooking chambers in aluminium coated steel with high performance refractory floor
- Atmospheric burners placed under the refractory floor
- Gas supply with safety valves
- Electromechanical control panel (digital optional by request)
- 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

ACCESSORIES

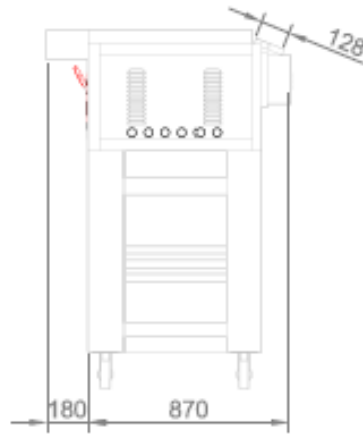
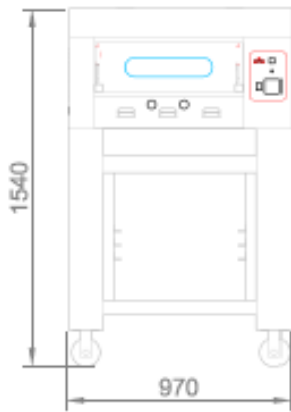
- Hermetic prover
- Oven support

OPTIONALS

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

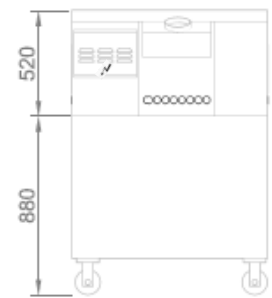
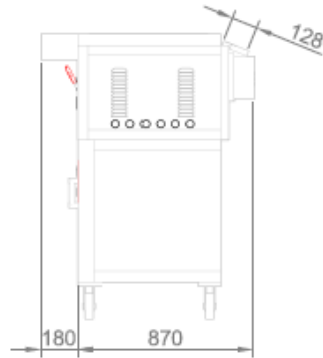
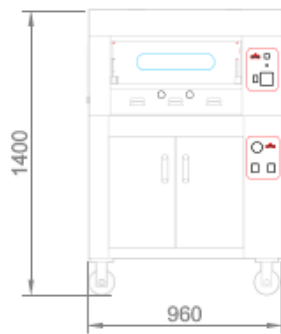
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION



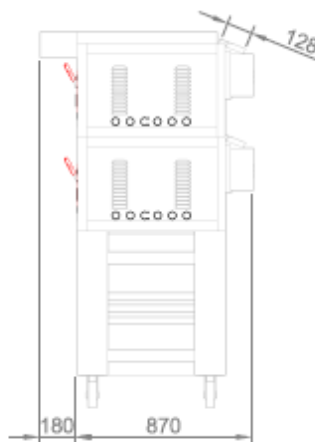
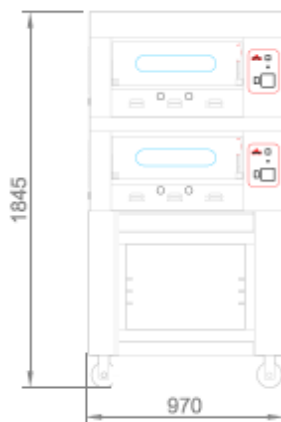
1 CAMERA + CELLA DI LIEVITAZIONE
1 DECK + PROVER

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION



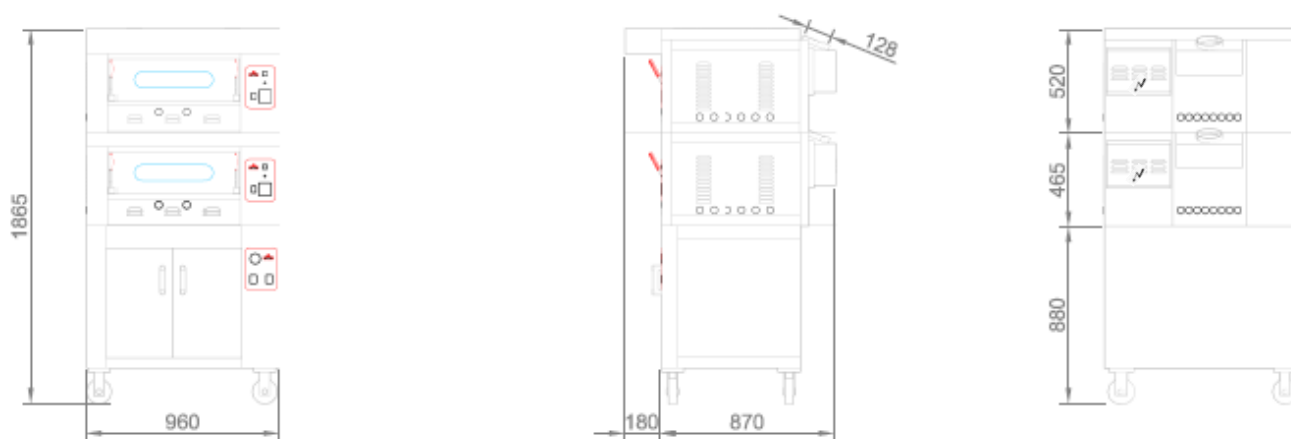
2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION

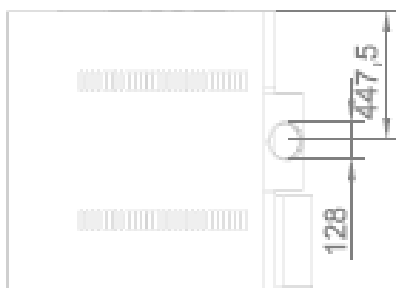


2 CAMERE + CELLA DI LIEVITAZIONE
2 DECKS + PROVER

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



VISTA DALL'ALTO
TOP VIEW



CAPACITÀ DI CARICO PER CAMERA
LOADING CAPACITY PER DECK

EGA I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 61 x P/D 64 cm
4 Pizze Ø 30 cm
1 Teglia 60x40 cm
1 Baking pan 60x40 cm



DATI TECNICI
TECHNICAL CHART



EcoGas EGA	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	Kcal	Kcal/h	°C	60x40 cm
EGA I/R	15	61	64	47 + 5	96	105	120	230/1/50-60	12000	6500	0/450	1
BGA I/R				70	96	70	60	230/1/50-60			0/90	7
SEGA				86/70/50	97	74	25/21/15					7/6/3
R = Frontale rustico / Country Style Front I = Frontale Acciaio Inox / Stainless Steel Front												