



ECO-GAS

Forno a gas modulare per pizzeria,
pasticceria e panetteria
Gas oven for pizza, pastry and bread




ITALFORNI

ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.



ECO-GAS EGB

EFFICIENCY & TECHNOLOGY

450° 450°C DI TEMPERATURA MASSIMA DI COTTURA
 Maximum cooking temperature 450°C
 Température de cuisson maximum de 450°C
 450°C Höchstgartemperatur
 450°C de temperatura máxima de cocción

ISOLAMENTO TERMICO GARANTITO
 Guaranteed thermal insulation
 Isolement thermique garanti
 Wärmedämmung garantiert
 Aislamiento térmico garantizado

BRUCIATORI ATMOSFERICI CON VALVOLE DI SICUREZZA POSTI SOTTO IL PIANO COTTURA
 Atmospheric burners with safety valves located under the hob
 Brûleurs atmosphériques avec soupapes de sûreté situés sous le plan de cuisson
 Atmosphärische Brenner mit Sicherheitsventilen unter der Backfläche
 Quemadores atmosféricos con válvulas de seguridad colocadas debajo de la superficie de cocción

REGOLAZIONE DIGITALE DELLA TEMPERATURA DELLA CAMERA DI COTTURA
 Digital temperature regulation for cooking chamber
 Réglage digital de la température de la chambre de cuisson
 Digital Regulierung der Temperatur an Backkammer
 Regulación digital temperaturas de la camara de cocción

EN. Modular gas oven for pizza, pastry and bread with aluminium coated steel plate cooking chamber. Refractory baking floor. Counterbalanced opening door. Vapor discharge.

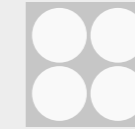
DE. Modulargasofen für Pizzeria, Konditoreien und Backerei mit Backkammer aus aluminisiertem Stahlblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen.

FR. Four a Gaz modulaires pour pizzeria, pâtisserie et boulangerie avec chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Porte frontale à ouverture contrebilancée. Déchargement vapeurs de cuissons.

ES. Horno a gas modular para pizzería, pastelerías y panadería con cámara de cocción en chapa de acero aluminizada. Pizo de cocción refractario. Puertas compensadas. Salida vapor.

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



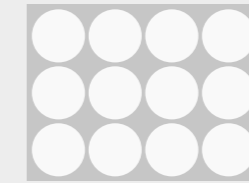
EGB I/R

DIMENSIONI INTERNE
 Internal dimensions
 A/H 15 x L/W 61 x P/D 94 cm
 6 Pizze Ø 30 cm
 2 Teglie 60x40 cm
 2 Baking pans 60x40 cm

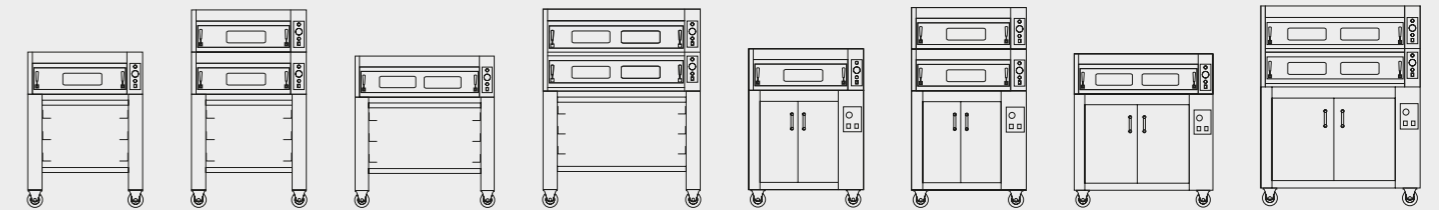


EGC I/R

DIMENSIONI INTERNE
 Internal dimensions
 A/H 15 x L/W 123 x P/D 93 cm
 12 Pizze Ø 30 cm
 4 Teglie 60x40 cm
 4 Baking pans 60x40 cm



DIMENSIONI VARIANTI DIMENSIONS AND VARIATIONS



ECO-GAS	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply V/Ph/Hz	Potenza Power		Temperatura Temperature °C	N° Pizze # Pizze Ø 30 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D			Max. Kcal/h	Med. Kcal/h			
EGA I/R	15	61	64	47+5	96	105	120	230/1/50-60	12000	6500	0/450	4	1
EGB I/R	15	61	94	47+5	96	135	150	230/1/50-60	16300	8500	0/450	6	2
EGC I/R	15	123	93	47+5	160	142	240	230/1/50-60	24000	12500	0/450	12	4

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

CELLA LIEVITAZIONE - PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	kW/h	kWh	°C	60x40 cm
BGA I/R	70	96	70	60	230/1/50-60	1	0,5	0/90	3
BGB I/R	70	96	100	75	230/1/50-60	1	0,5	0/90	6
BGC I/R	70	160	100	100	230/1/50-60	1	0,5	0/90	6

I = Frontale Acciaio Inox - Stainless Steel Front / R = Frontale Rustico - Country Style Front

SUPPORTO - STAND	A/H	L/W	P/D	Kg	60x40 cm
SEGA	86/70/50	97	74	25/21/15	3
SEGB	86/70/50	97	104	26/22/16	6
SEGC	86/70/50	160	104	50/46/40	6



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