

# BULL

Forno elettrico modulare per pizzeria, pasticceria e panetteria

Modular electric oven for pizza, pastry and bread

Il primo forno al mondo totalmente rivestito in vetro colorato e temperato

The first oven in the world entirely coated with colored tempered glass



Forza d'impatto, linee senza incertezze, vetro e colori dal carattere deciso danno a questo progetto un'identità unica, dinamica e moderna. Di grande effetto estetico, Bull è stato disegnato per esaltare le sue linee forti e rigorose. In alto la nuova cappa aspirante motorizzata aggiunge carattere e vigore a tutto l'insieme, e la sua forma prominente vuole ricordare la postura del toro arcuato in avanti.

A strong impact, clean-cut lines, resistant glass and vibrant colors give this project a unique, dynamic and modern style. With its great aesthetic appeal, the Bull has been designed in a way that enhances its rigorous and clean-cut lines. In addition, its style adds character and vigour to the entire unit, whereas the design and prominent shape of the new motorized extraction hood resembles a bull's head-forward stance.

## BULL "L"

### CARATTERISTICHE TECNICHE

- 1 - 2 - 3 camere di cottura interamente in materiale refrattario con piano di cottura e cielo ad alte prestazioni e resistenza
- Resistenze corazzate "hy-pe" in acciaio inossidabile integrate nel refrattario del piano di cottura e del cielo
- Pannello di controllo digitale touch
- Controllo indipendente delle camere
- Controllo delle temperature del piano di cottura e del cielo separate
- Ottimo isolamento, bassa temperatura esterna
- Isolamento termico garantito dalla scelta dei migliori materiali
- Massima temperatura di cottura 450 °C
- Valvola regolabile per scarico vapori
- Sportello con finestra in doppio vetro temperato
- Sportelli frontali controbilanciati
- Lampade alogene ad alta resistenza e capacità luminosa
- Struttura in acciaio
- Rivestimento in vetro temperato (nero o rosso)

### ACCESSORI

- Cella di lievitazione ermetica con ruote
- Supporto del forno con ruote
- Cappa motorizzata

### OPTIONAL

- Vaporiera (assorbimento massimo 1,4 Kw)
- Kit abbattimento vapori e odori con filtro ai carboni attivi (assorbimento massimo 0,7 Kw)
- Colore del vetro personalizzabile
- Grafica del vetro personalizzabile

### TECHNICAL SPECIFICATIONS

- 1 - 2 - 3 cooking chambers in full refractory material with high resisting and performing baking floor and ceiling
- Stainless steel armoured heating elements "hy-pe" integrated in the refractory floor and ceiling
- Digital touch control panel
- Independent chamber control
- Top and bottom separate temperature control
- Excellent insulation, low external temperature
- Thermal insulation guaranteed by the best materials
- Max cook temp 450 °C
- Adjustable steam exhaust valve
- Double glazed tempered door
- Counter balanced door
- High resistance and efficiency halogen lamps
- Steel structure
- Tempered glass coating (black or red)

### ACCESSORIES

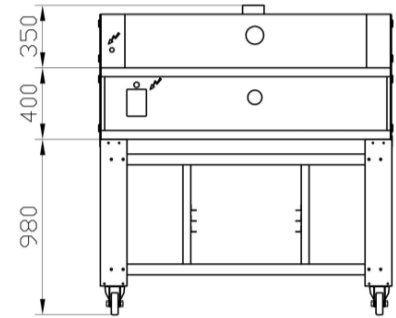
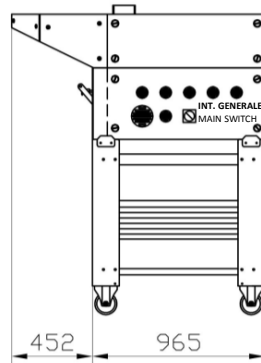
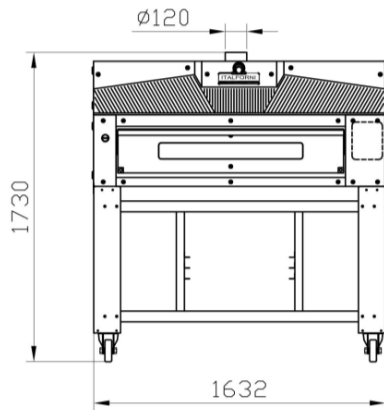
- Hermetic prover with wheels
- Oven support with wheels
- Motorized hood

### OPTIONALS

- Steam injection system (max. absorption 1,4 Kw)
- Steam and odours damper kit for hood with active carbon filter (max. absorption 0,7 Kw)
- Custom glass colors
- Custom glass graphic

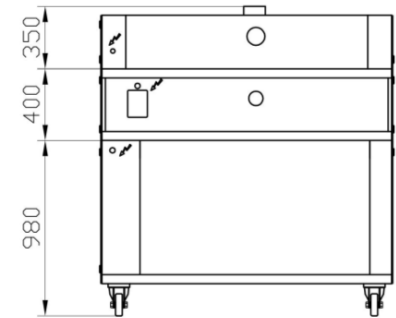
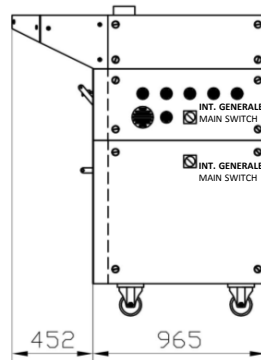
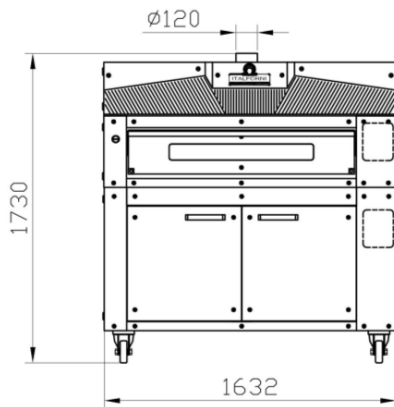
**1 CAMERA + CAPPA + SUPPORTO ALTO**  
1 DECK + HOOD + HIGH STAND

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



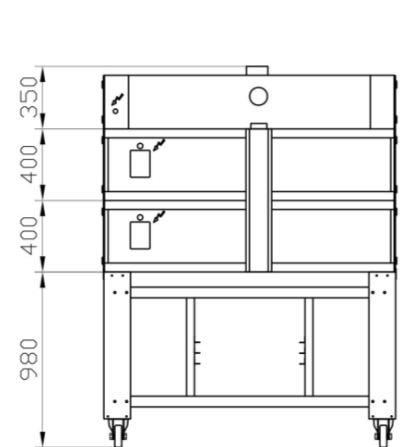
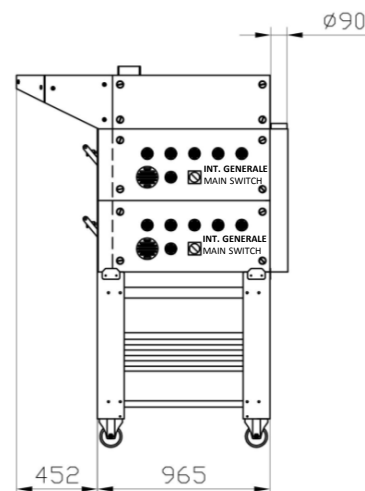
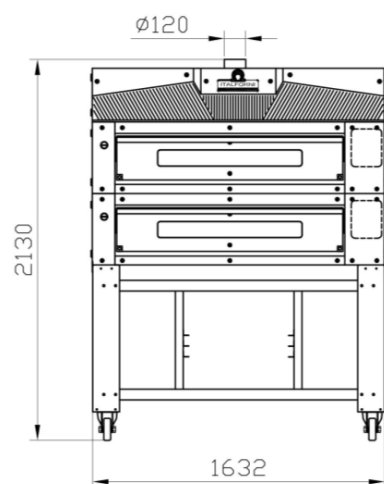
**1 CAMERA + CAPPA + CELLA DI LIEVITAZIONE ALTA**  
1 DECK + HOOD + HIGH PROVER

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



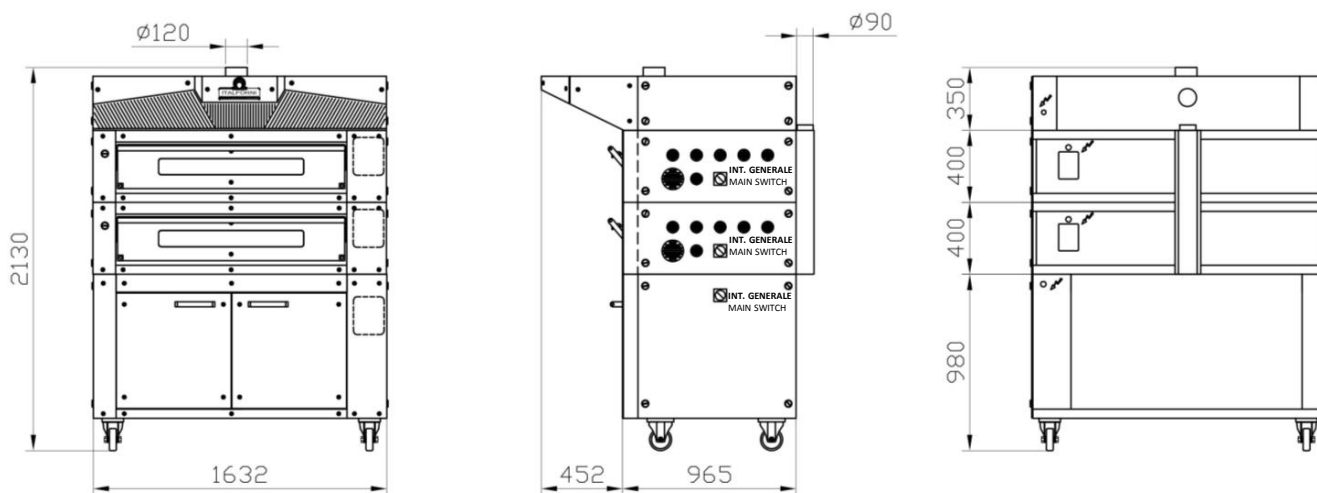
**2 CAMERE + CAPPA + SUPPORTO ALTO**  
2 DECKS + HOOD + HIGH STAND

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



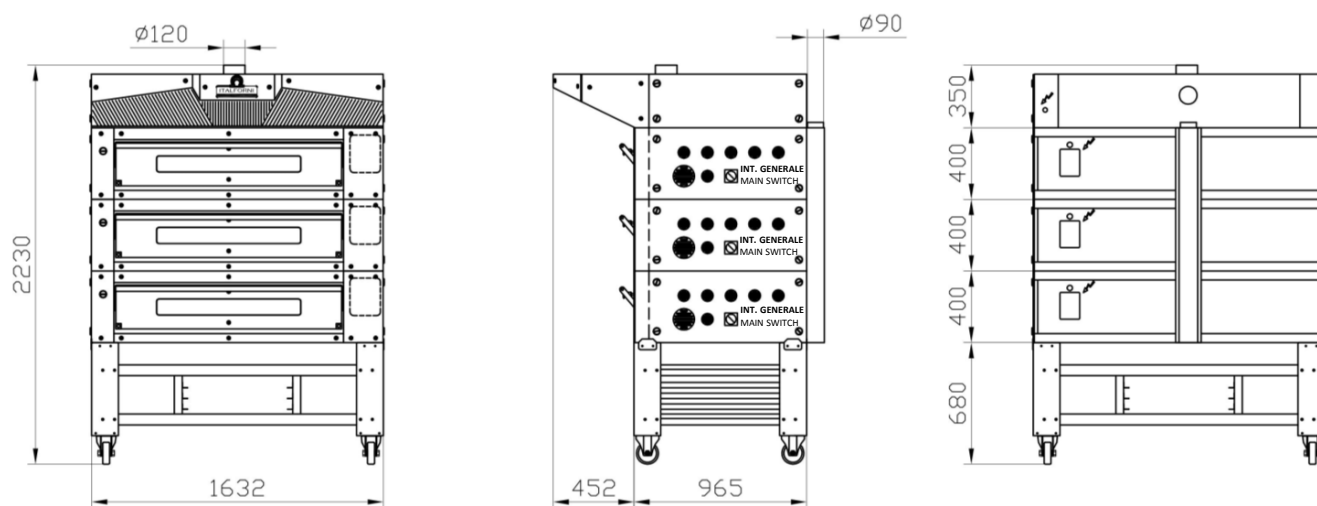
**2 CAMERE + CAPPA + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS + HOOD + HIGH PROVER**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



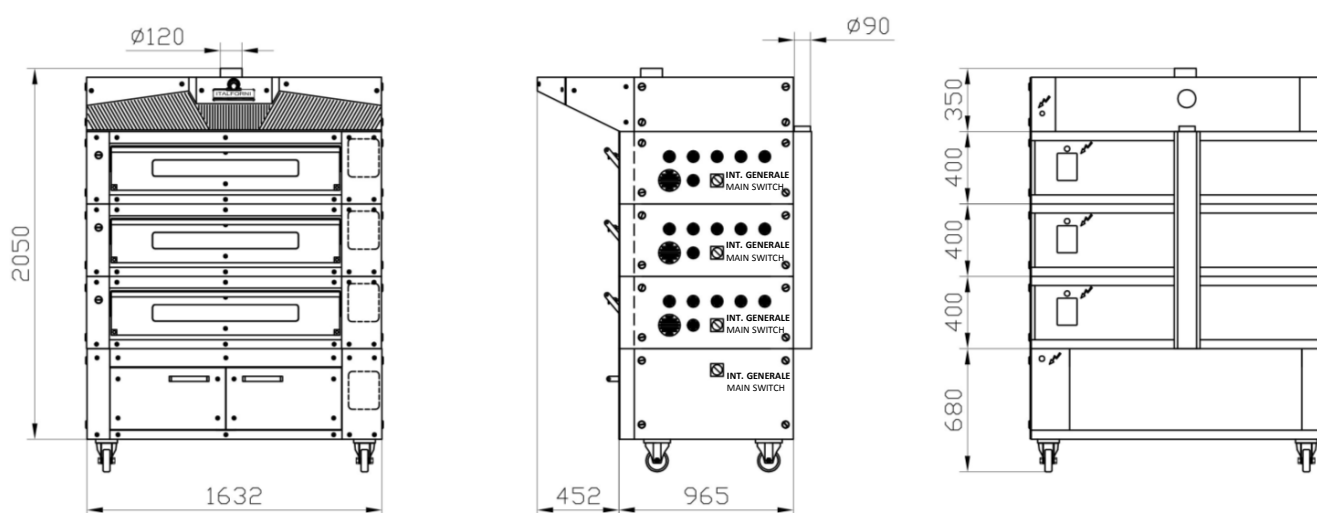
**3 CAMERE + CAPPA + SUPPORTO BASSO**  
**3 DECKS + HOOD + LOW STAND**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



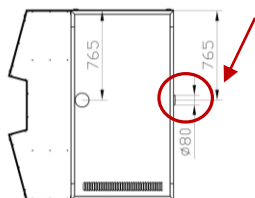
**3 CAMERE + CAPPA + CELLA DI LIEVITAZIONE BASSA**  
**3 DECKS + HOOD + LOW PROVER**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION

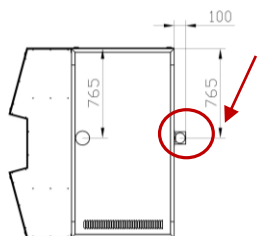


### VALVOLA REGOLABILE PER SCARICO VAPORI ADJUSTABLE STEAM EXHAUST VALVE

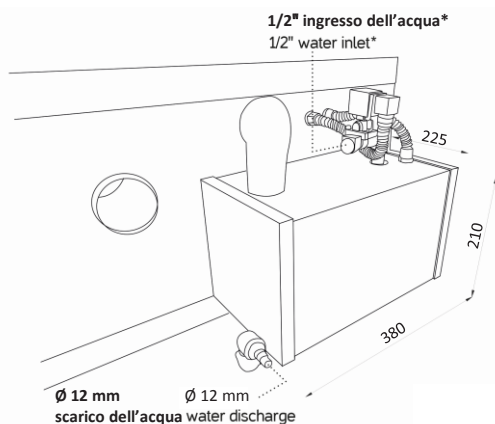
Vista dall'alto 1 camera  
Top view 1 deck



Vista dall'alto 2 o 3 camere  
Top view 2 or 3 decks



### VAPORIERA STEAM INJECTION SYSTEM

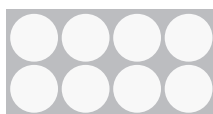


\*Deve essere installato un riduttore di pressione massima di 0.5/0.6 bar  
\*0.5/0.6 bar max pressure reduce has to be installed  
**Assorbimento massimo 1,4 Kw**  
Max. absorption 1,4 Kw

### CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

BL "L"

DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 123 x P/D 63 cm  
8 Pizze Ø 30 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



### DATI TECNICI TECHNICAL CHART



Bull "L"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "L" - DECK	17	123	63	40	163,5	96	220	400/3/50-60	8,5	2,5	13	0/450	
KB "L" - HOOD				35	163,5	141	70/126 <sup>^</sup>	230/1/50-60	0,3	0,3			
BB66 "L" - LOW PROVER				68	163,5	96	96	230/1/50-60	1	0,5		0/90	20
BB96 "L" - HIGH PROVER				98	163,5	96	140	230/1/50-60	1	0,5		0/90	40
SB66 "L" - LOW STAND				68	164	96,5	43						6
SB96 "L" - HIGH STAND				98	164	96,5	53						18

<sup>^</sup> Peso senza e con kit abbattimento vapori con filtro a carboni attivi / Weight without and with "steam damper kit" with active charcoal filter  
- Colori disponibili: Rosso, Nero / Colors available: Red, Black. Su richiesta tutti colori RAL / By request any RAL color  
- Supporti e Cella Lievitazione con ruote di serie - Stands and Provers with castors.