

# PASTFOOD

Forno elettrico modulare per pasticceria, panetteria e gastronomia

Modular electric oven for pastry, bread and gastronomy



## PASTFOOD - PFB/PFE

### CARATTERISTICHE TECNICHE

- 1 - 2 - 3 camere di cottura ( A17 o A27 ) in acciaio alluminato con piano di cottura in lamiera bugnata o in refrattario ( optional ).
- Piano di cottura e cielo con resistenze corazzate in acciaio inox
- Pannello di controllo elettromeccanico o digitale
- Controllo separato delle temperature del piano di cottura e del cielo
- Isolamento termico
- Massima temperatura di cottura 450 °C
- Valvola regolabile per scarico vapori
- Sportello con finestra in vetro temperato
- Sportelli frontali controbilanciati
- Lampade alogene ad alta resistenza e capacità luminosa
- Disponibile in acciaio inossidabile

### ACCESSORI

- Cella di lievitazione ermetica
- Supporto del forno
- Modulo cappa

### OPTIONAL

- Piano refrattario
- 4 ruote (h = 16 cm + 2 cm per la cella di lievitazione)
- Piedi per celle di lievitazione (h min = 8 cm / max = 20 cm)
- Vaporiera (assorbimento massimo 1,4 Kw)
- Kit abbattimento vapori e odori con filtro ai carboni attivi (assorbimento massimo 0,7 Kw)

### TECHNICAL SPECIFICATIONS

- 1 - 2 - 3 cooking chambers ( H17 or H27 ) in aluminium coated steel with embossed steel or refractory ( optional ) floor
- Top and bottom stainless steel armored heating elements
- Electromechanical or digital control panel
- Top and bottom separate temperature control
- Thermal insulation
- Max cook temp 450 °C
- Adjustable steam exhaust valve
- Single tempered glazed door
- Counter balanced door
- High resistance and efficiency halogen lamps
- Available stainless steel

### ACCESSORIES

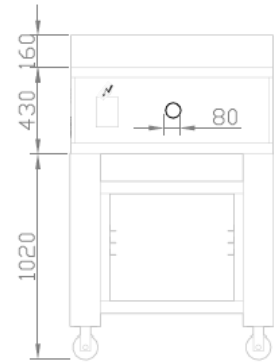
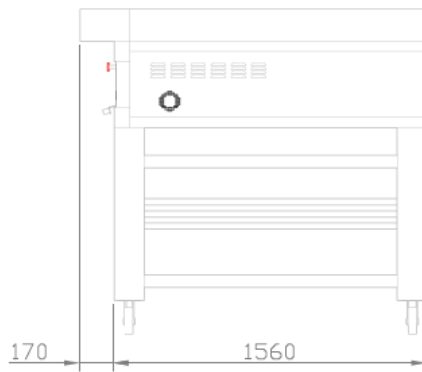
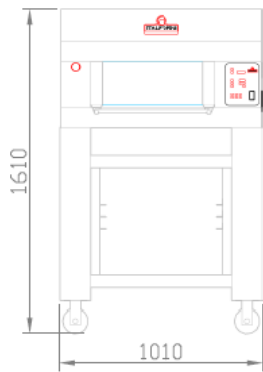
- Hermetic prover compartment
- Oven support
- Hood module

### OPTIONALS

- Refractory cooking floor
- 4 wheels (h = 16 cm + 2 cm for the prover)
- Feet for provers (h min = 8 cm / max = 20 cm)
- Steam injection system (max. absorption 1,4 Kw)
- Steam and odours damper kit for hood with active carbon filter (max. absorption 0,7 Kw)

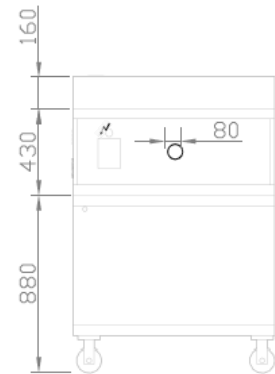
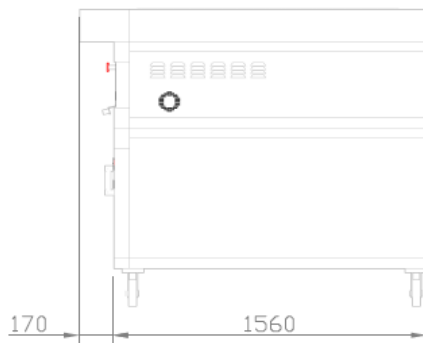
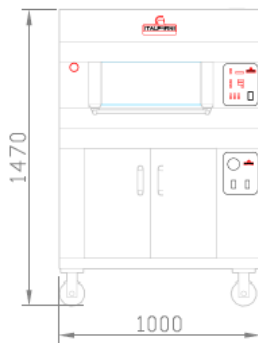
**1 CAMERA PFB + SUPPORTO ALTO**  
1 DECK PFB + HIGH STAND

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



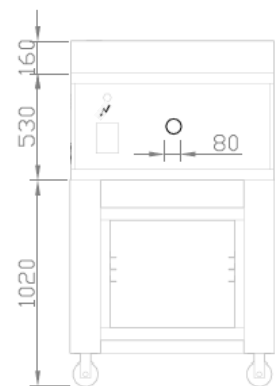
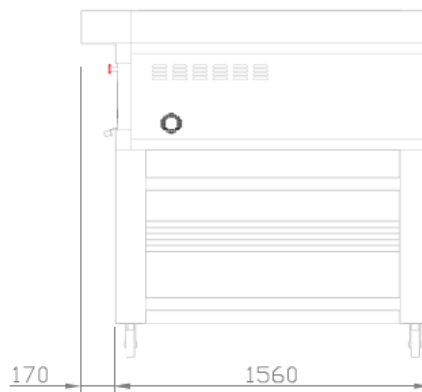
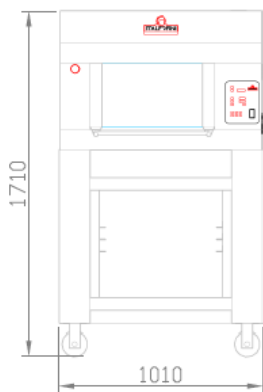
**1 CAMERA PFB + CELLA DI LIEVITAZIONE ALTA**  
1 DECK PFB + HIGH PROVER

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



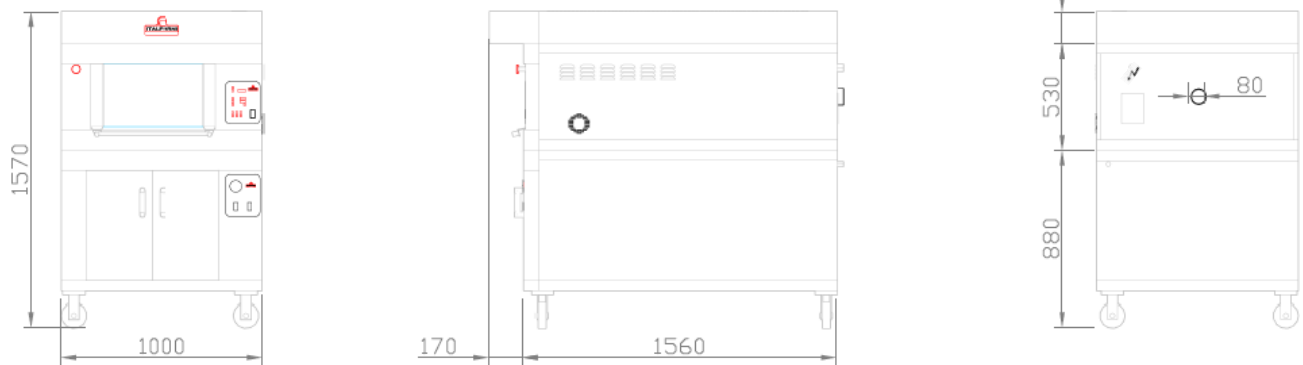
**1 CAMERA PFE + SUPPORTO ALTO**  
1 DECK PFE + HIGH STAND

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



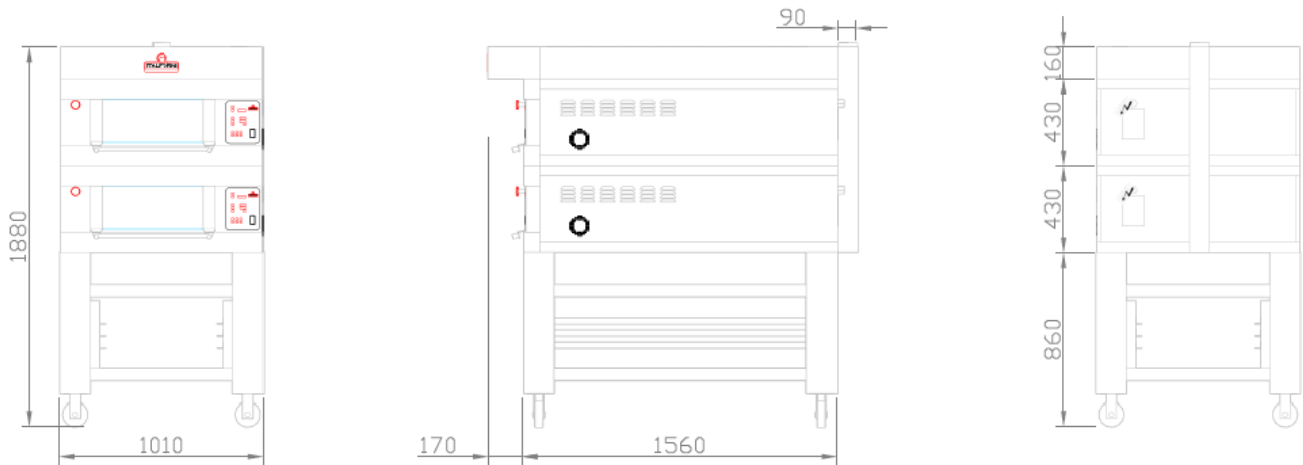
**1 CAMERA PFE + CELLA DI LIEVITAZIONE ALTA**  
**1 DECK PFE + HIGH PROVER**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



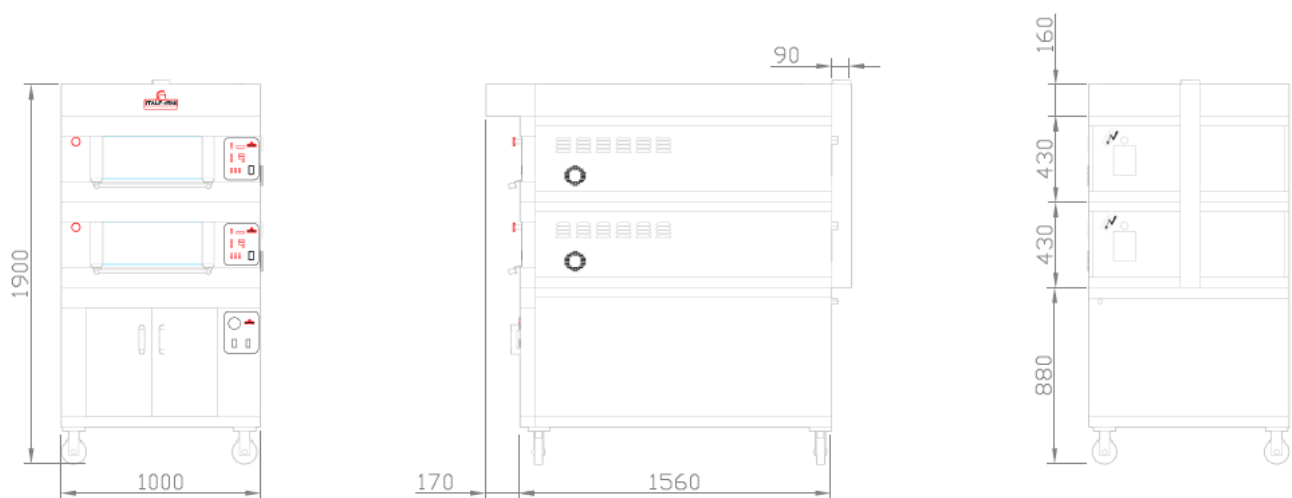
**2 CAMERE PFB + SUPPORTO MEDIO**  
**2 DECKS PFB + MID STAND**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



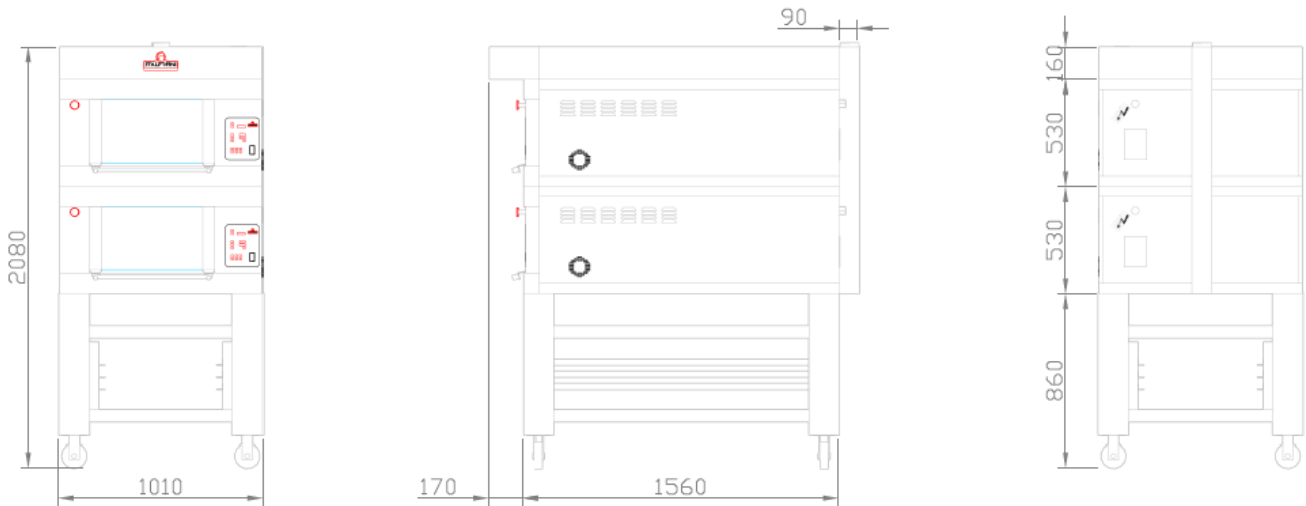
**2 CAMERE PFB + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS PFB + HIGH PROVER**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



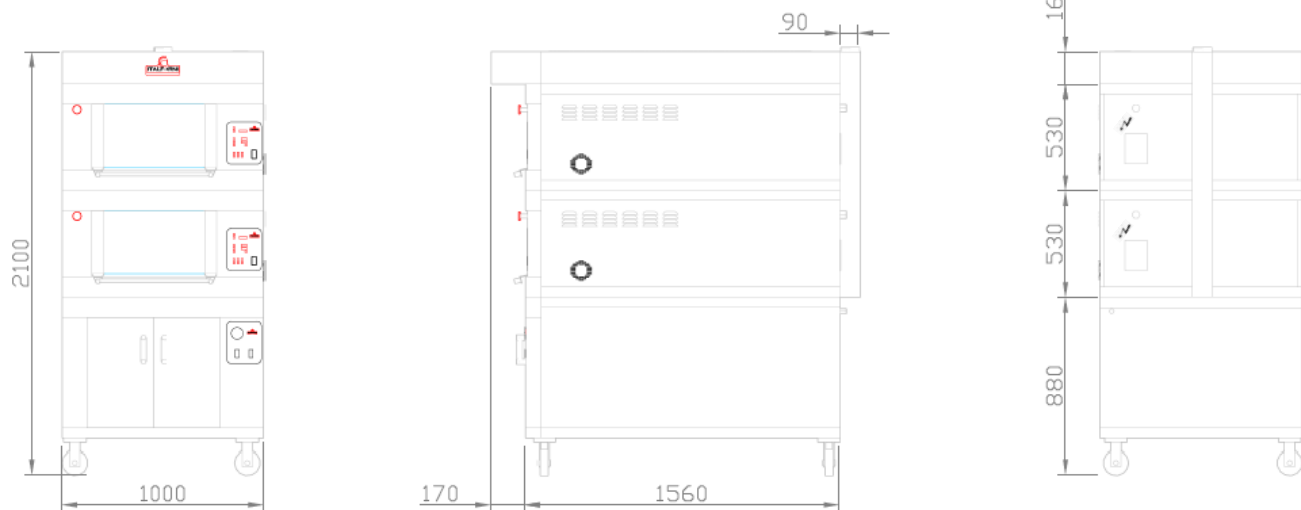
**2 CAMERE PFE + STAND MEDIO**  
2 DECKS PFE + MID STAND

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



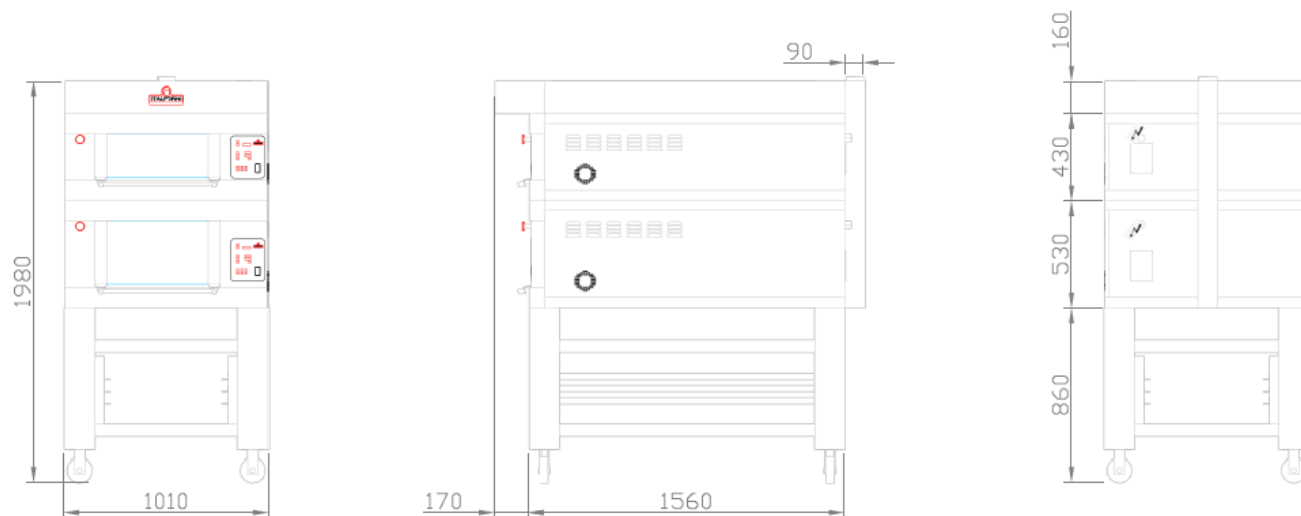
**2 CAMERE PFE + CELLA LIEVITAZIONE ALTA**  
2 DECKS PFE + HIGH PROVER

ALLACCIO ELETTRICO  
ELECTRIC CONNECTION

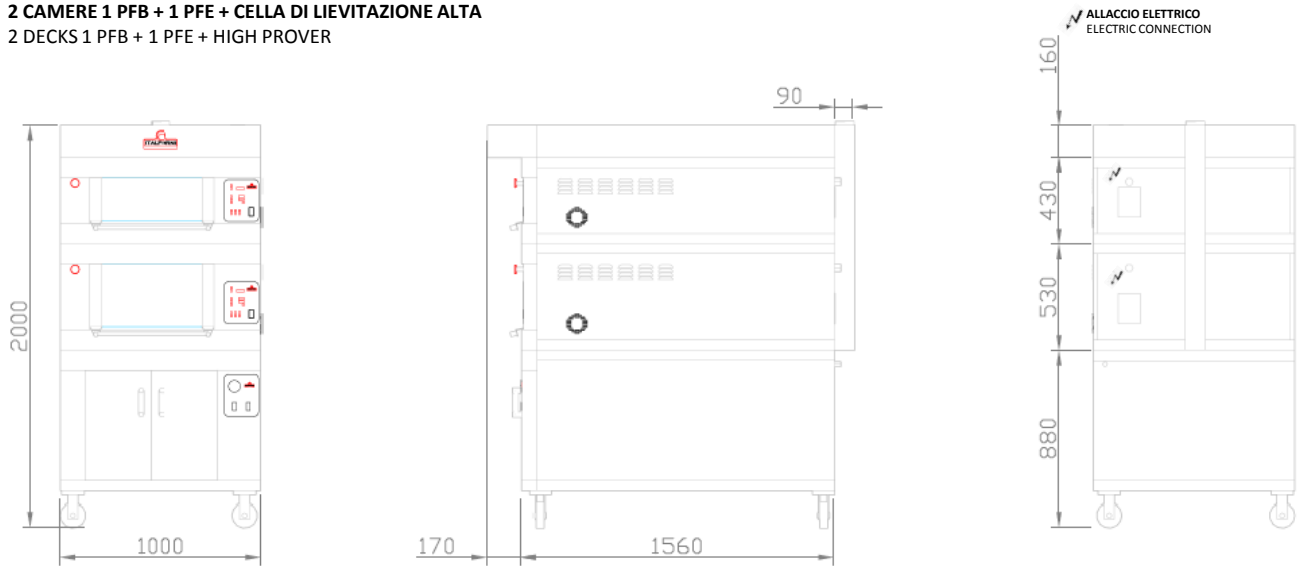


**2 CAMERE 1 PFB + 1 PFE + SUPPORTO MEDIO**  
2 DECKS 1 PFB + 1 PFE + MID STAND

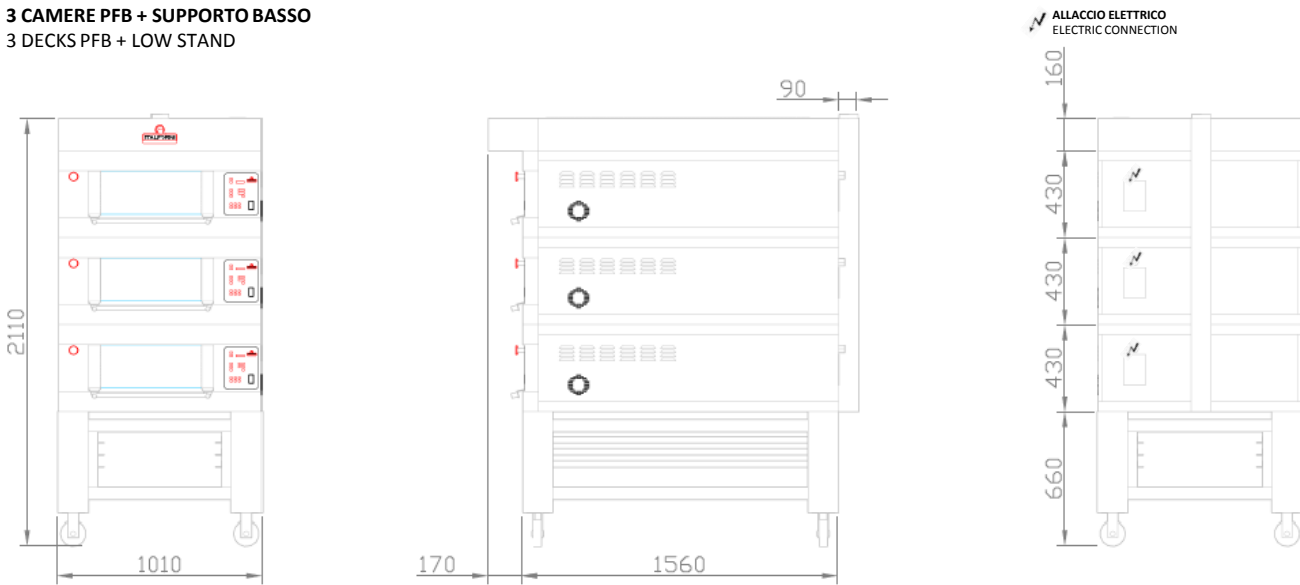
ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



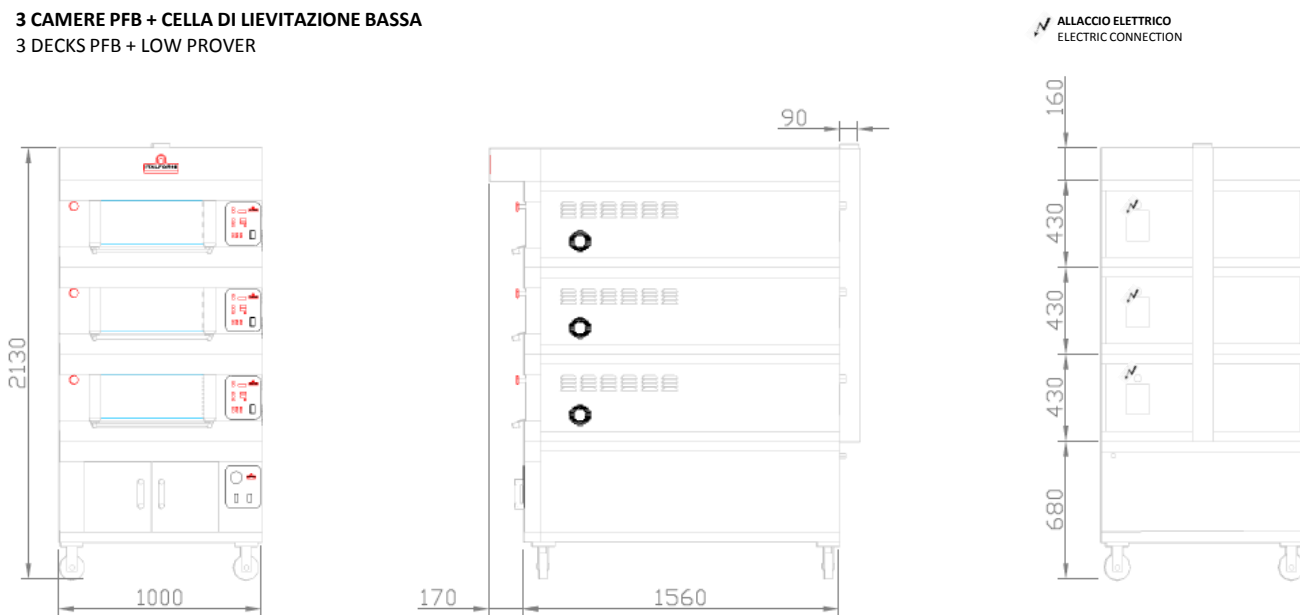
**2 CAMERE 1 PFB + 1 PFE + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS 1 PFB + 1 PFE + HIGH PROVER**



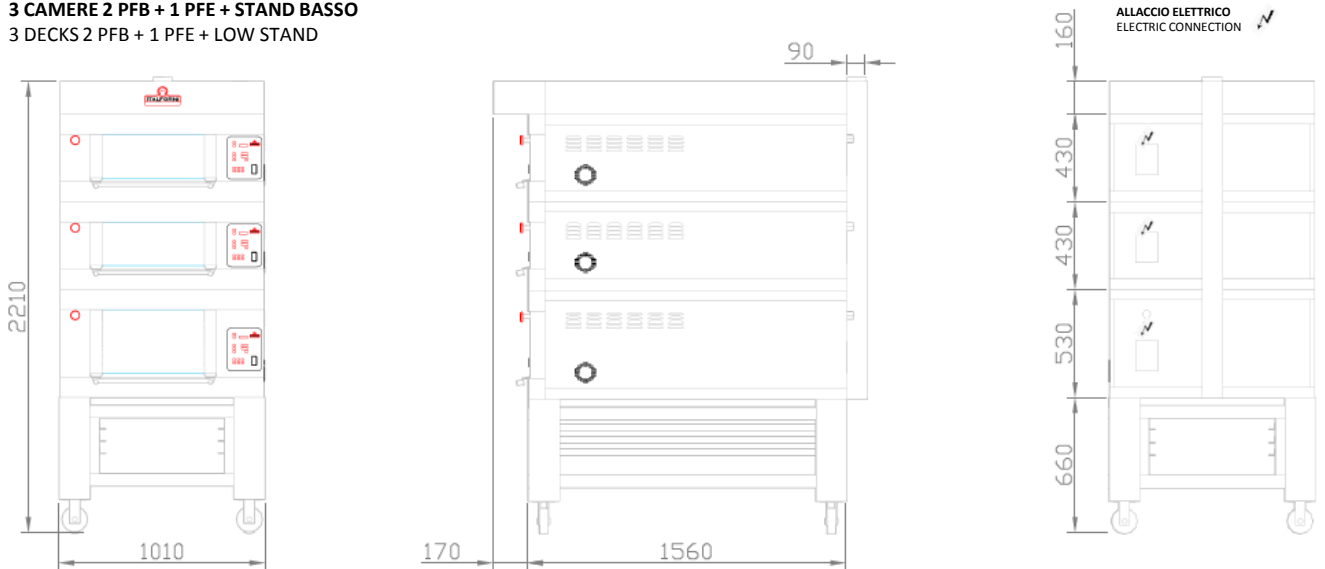
**3 CAMERE PFB + SUPPORTO BASSO**  
**3 DECKS PFB + LOW STAND**



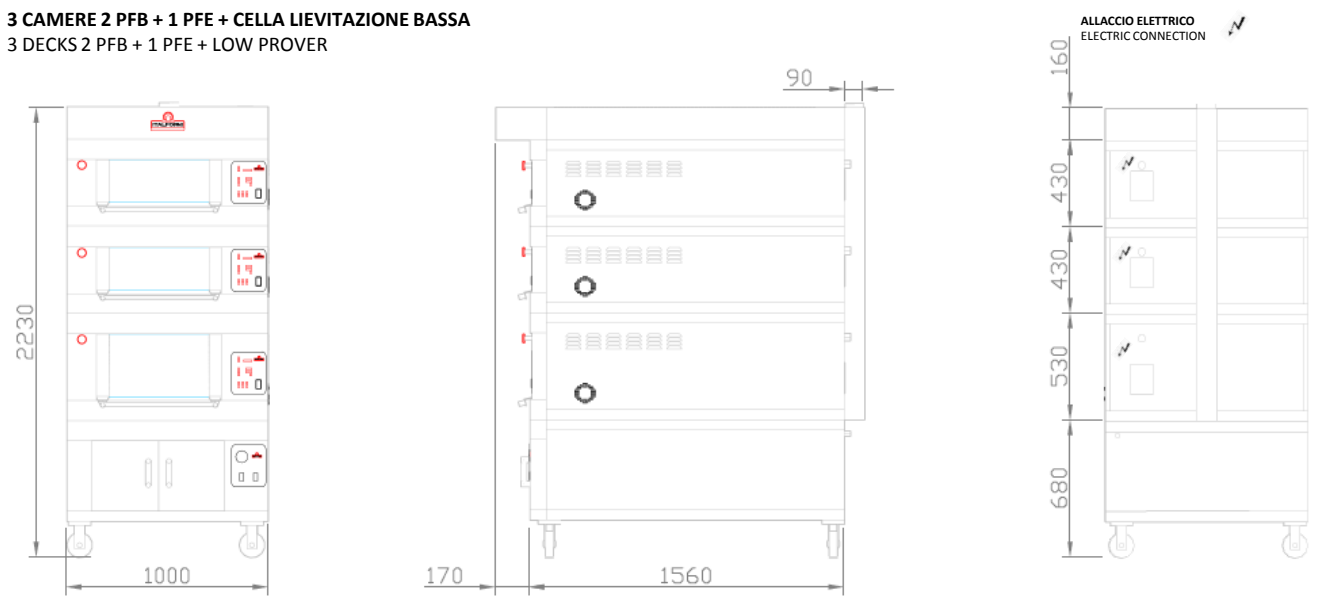
**3 CAMERE PFB + CELLA DI LIEVITAZIONE BASSA**  
**3 DECKS PFB + LOW PROVER**



**3 CAMERE 2 PFB + 1 PFE + STAND BASSO**  
**3 DECKS 2 PFB + 1 PFE + LOW STAND**

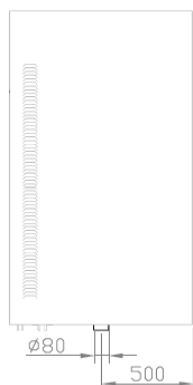


**3 CAMERE 2 PFB + 1 PFE + CELLA LIEVITAZIONE BASSA**  
**3 DECKS 2 PFB + 1 PFE + LOW PROVER**

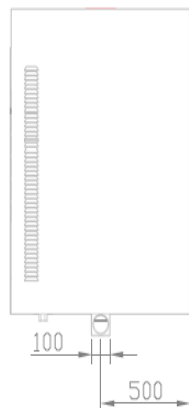


### VALVOLA REGOLABILE PER SCARICO VAPORI ADJUSTABLE STEAM EXHAUST VALVE

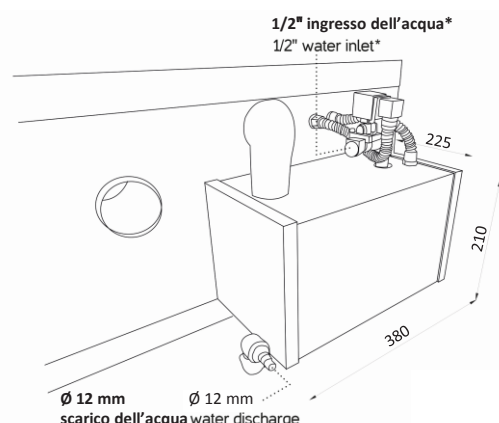
Vista dall'alto 1 camera  
Top view 1 deck



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

PFB

DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 60 x P/D 120 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



PFE

DIMENSIONI INTERNE  
Internal dimensions  
A/H 27 x L/W 60 x P/D 120 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



### DATI TECNICI TECHNICAL CHART



PastFood	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
PFB - DECK	17	60	120	43	100	156	175	400/3/50-60	7,8	4	12	0/450	
PFE - DECK	27	60	120	53	100	156	205	400/3/50-60	7,8	4	12	0/450	
KPB/KPE - HOOD				16	100	173	37						
BPFB/BPFE - PROVER				70/50	100	156	85/70	230/1/50-60	1	0,5		0/90	21/12
SP 60/120 - STAND				86/70/50	101	156	50/46/40						27/18/9