

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 "M"

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)

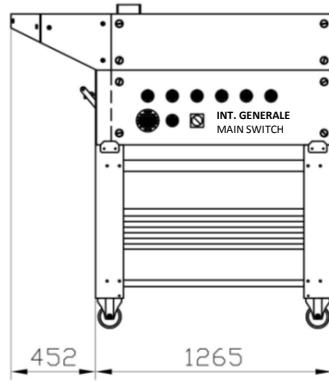
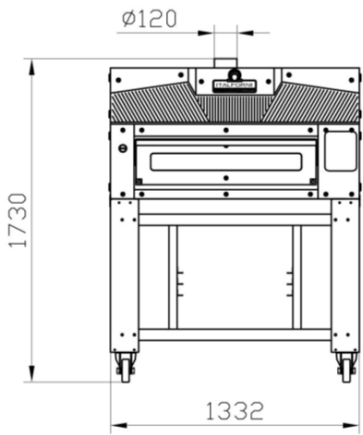
ACCESSORIES

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

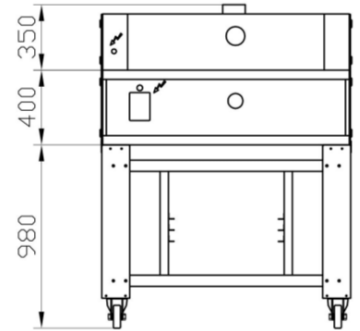
OPTIONALS

- 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

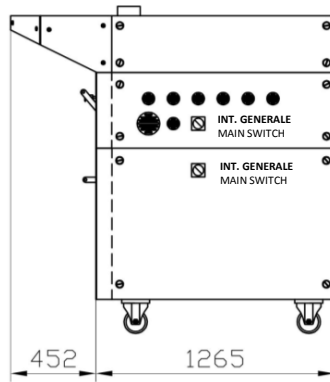
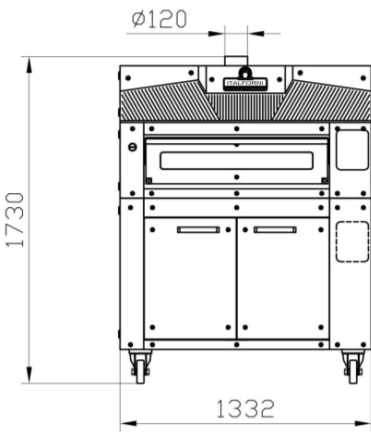
1 CAMERA + CAPP A + SUPPORTO ALTO
1 DECK + HOOD + HIGH STAND



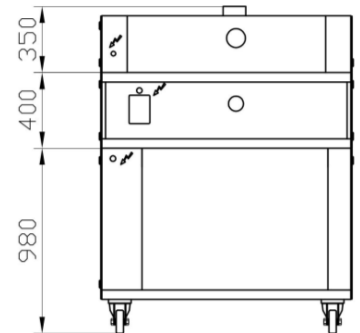
ALLACCIO ELETTRICO
ELECTRIC CONNECTION



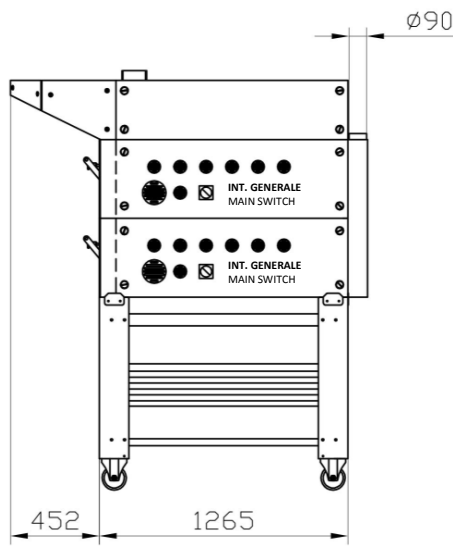
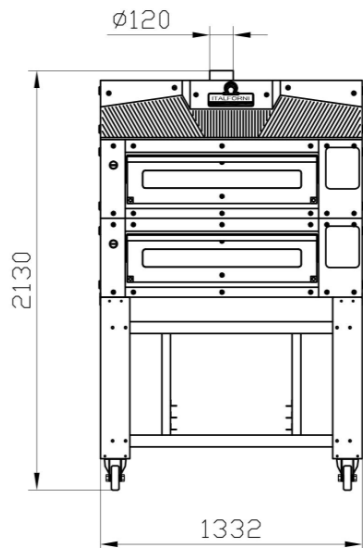
1 CAMERA + CAPP A + CELLA DI LIEVITAZIONE ALTA
1 DECK + HOOD + HIGH PROVER



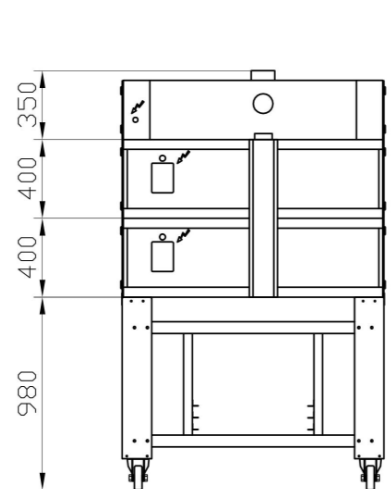
ALLACCIO ELETTRICO
ELECTRIC CONNECTION



2 CAMERE + CAPP A + SUPPORTO ALTO
2 DECKS + HOOD + HIGH STAND

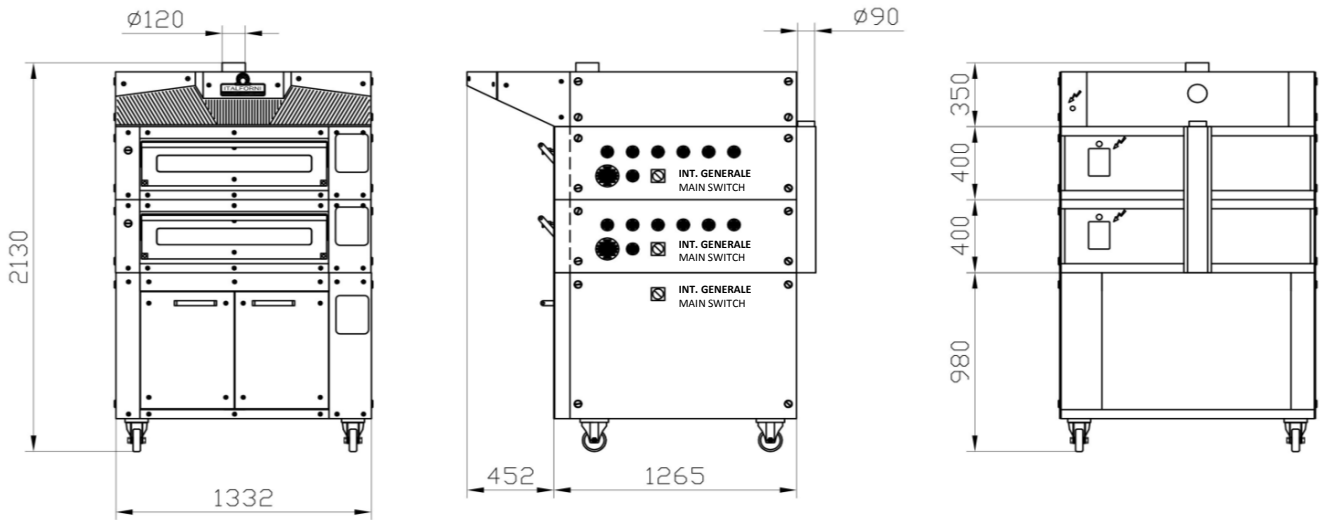


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ELECTRIC CONNECTION



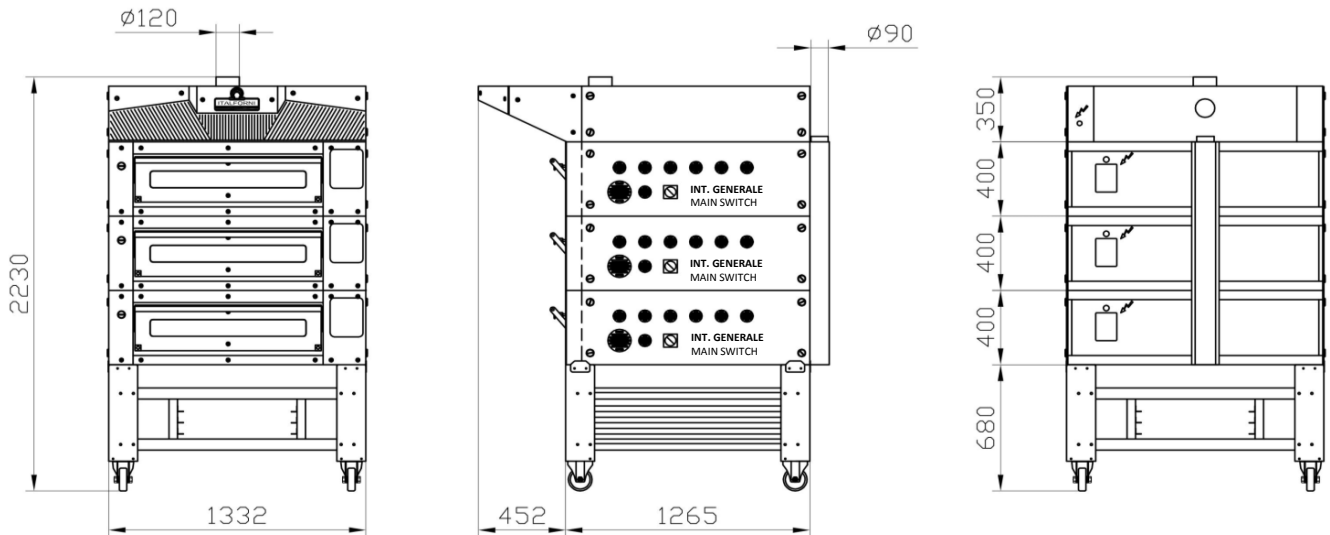
2 CAMERE + CAPPA + CELLA DI LIEVITAZIONE ALTA
2 DECKS + HOOD + HIGH PROVER

ALLACCIO ELETTRICO
 ELECTRIC CONNECTION



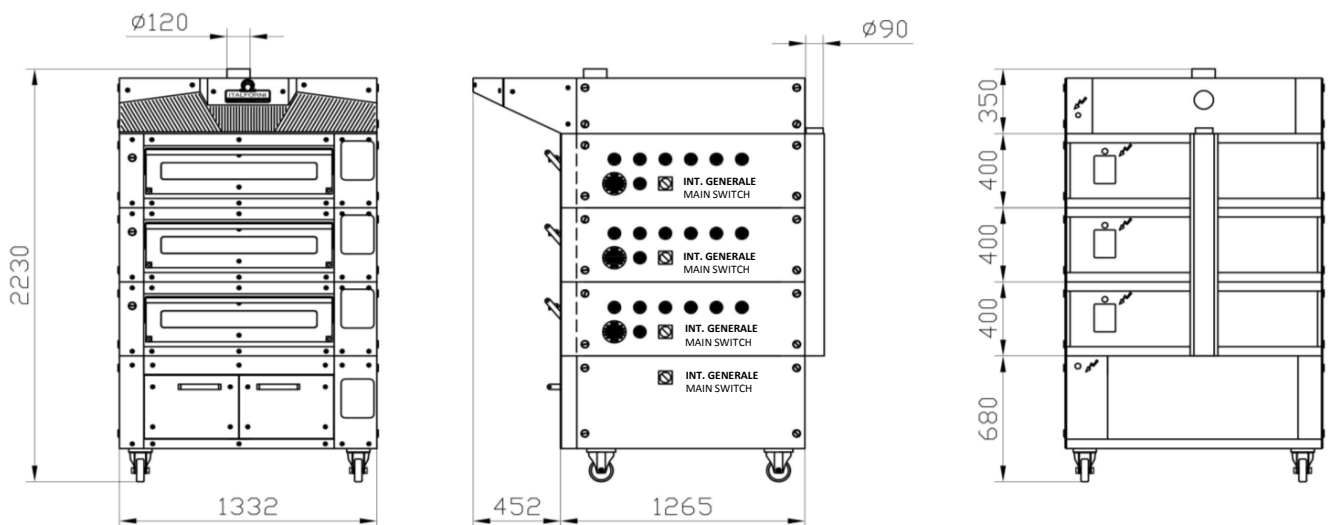
3 CAMERE + CAPPA + SUPPORTO BASSO
3 DECKS + HOOD + LOW STAND

ALLACCIO ELETTRICO
 ELECTRIC CONNECTION



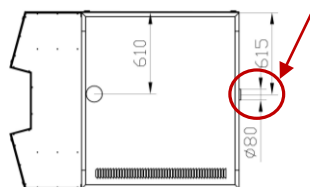
3 CAMERE + CAPPA + CELLA DI LIEVITAZIONE BASSA
3 DECKS + HOOD + LOW PROVER

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 ELECTRIC CONNECTION

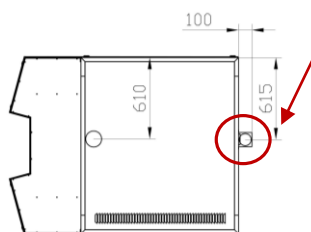


VALVOLA REGOLABILE PER SCARICO VAPORI ADJUSTABLE STEAM EXHAUST VALVE

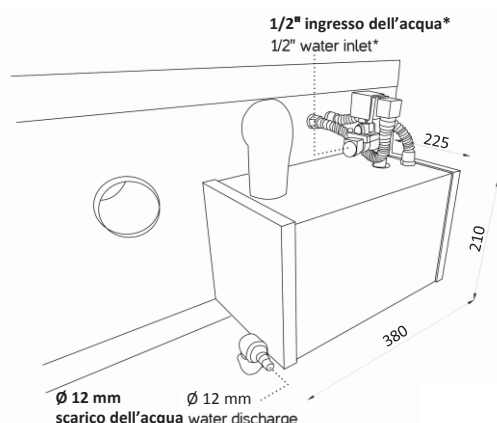
Vista dall'alto 1 camera
Top view 1 deck



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



VAPORIERA STEAM INJECTION SYSTEM

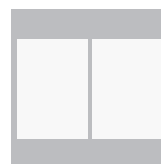
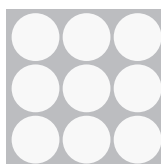


*Deve essere installato un riduttore di pressione massima di 0.5/0.6 bar
*0.5/0.6 bar max pressure reduce has to be installed
Assorbimento massimo 1,4 Kw
Max. absorption 1,4 Kw

CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

BL "M"

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 93 cm
9 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



Bull "M"	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 "M" - DECK	17	93	93	40	133,5	126	260	400/3/50-60	9,5	2,5	14,5	0/450	
KB "M" - HOOD				35	133,5	171	80/147^	230/1/50-60	0,3	0,3			
BB66 "M" - LOW PROVER				68	133,5	126	102	230/1/50-60	1	0,5		0/90	20
BB96 "M" - HIGH PROVER				98	133,5	126	150	230/1/50-60	1	0,5		0/90	40
SB66 "M" - LOW STAND				68	134	126,5	47						9
SB96 "M" - HIGH STAND				98	134	126,5	57						27

^ 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 i colori RAL / By request any RAL color
- Supporti e Celle Lievitazione con ruote di serie - Stands and Provers with castors.