

# EK

Forno elettrico compatto ad una o due camere per pizzeria

Compact electric oven with one or two chambers for pizza



## EK4 – EK44

### CARATTERISTICHE TECNICHE

- 1 - 2 camere di cottura in acciaio alluminato con piano di cottura in refrattario ad altissime prestazioni
- Piano di cottura e cielo con resistenze corazzate in acciaio inox
- Pannello di controllo elettromeccanico
- Controllo della potenza del piano di cottura e del cielo separate
- 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
- Disponibile in acciaio inossidabile

### ACCESSORI

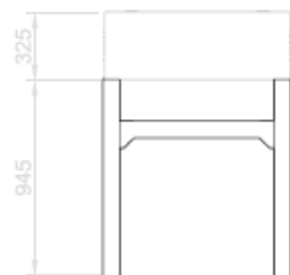
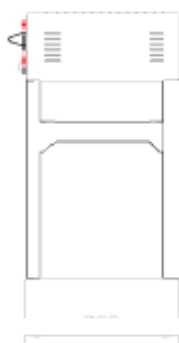
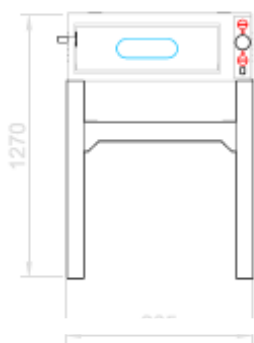
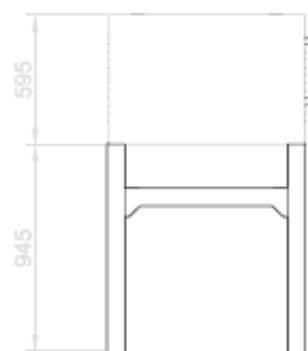
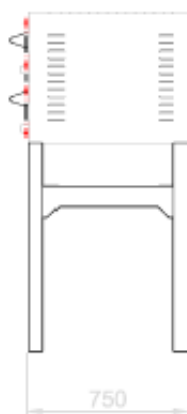
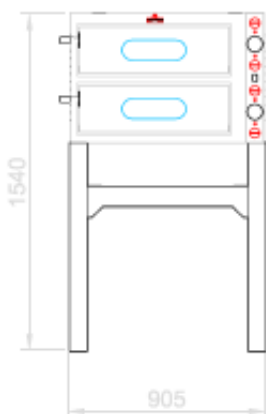
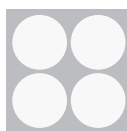
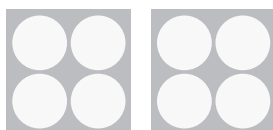
- Supporto del forno

### TECHNICAL SPECIFICATIONS

- 1 - 2 cooking chambers in aluminium coated steel with high performance refractory cooking floor
- Top and bottom stainless steel armored heating elements
- Electromechanical control panel
- Top and bottom separate power control
- Thermal insulation
- Max cook temp 450 °C
- Single tempered glazed door
- Counter balanced door
- High resistance and efficiency halogen lamps
- Available in stainless steel style

### ACCESSORIES

- Oven support

**1 CAMERA + SUPPORTO**  
**1 DECK + STAND**

**2 CAMERE + SUPPORTO**  
**2 DECKS + STAND**

**CAPACITÀ DI CARICO PER CAMERA**  
**LOADING CAPACITY PER DECK**
**EK 4**
**DIMENSIONI INTERNE**  
 Internal dimensions  
 A/H 14 x L/W 66 x P/D 66 cm  
 4 Pizze Ø 33 cm  
 1 Teglia 60x40 cm  
 1 Baking pans 60x40 cm

**EK 44**
**DIMENSIONI INTERNE**  
 Internal dimensions  
 A/H 14 x L/W 66 x P/D 66 cm  
 4 + 4 Pizze Ø 33 cm  
 1 + 1 Teglie 60x40 cm  
 1 + 1 Baking pans 60x40 cm

**DATI TECNICI**  
**TECHNICAL CHART**


EK	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		 KW	 KW/h	 Ampere	 °C	 60x40 cm
<b>EK4 - DECK</b>	14	66	66	32,5	89	73,5	65	400/3/50-60	4,5	2,8	7	0/450	
<b>EK44 - DECK</b>	14 + 14	66	66	59,5	89	73,5	126	400/3/50-60	9	4,5	14	0/450	
<b>SEK4 - STAND</b>				94,5	90,5	75	18						