



ECO-GAS

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





ITALFORNI


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 ELETTRONICA DELLA TEMPERATURA DELLA CAMERA DI COTTURA
Independent electronic temperature regulation for cooking chamber
Réglage électronique indépendante de la température de la chambre de cuisson
Separate elektronische Regulierung der Temperatur an Backkammer
Regulación electrónica separada temperaturas de la camara de coccion

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 aluminierter Stahlblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen.

FR. Four à 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 contrebalancée. Déchargement vapeurs de cuissons.

ES. Horno a gas modular para pizzería, pastelerías y panadería con cámara de cocción en chapa de acero aluminizada. Piso 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



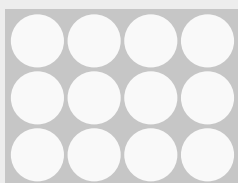
EGB I/R

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

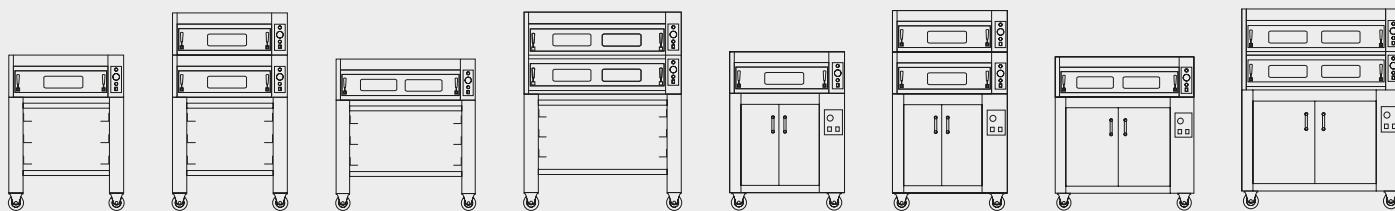


EGC I/R

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	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	kW/h	°C	60x40 cm
BGA I/R	70	96	70	60	230/1/50-60	1	0,5	0/90	7
BGB I/R	70	96	100	75	230/1/50-60	1	0,5	0/90	14
BGC I/R	70	160	100	100	230/1/50-60	1	0,5	0/90	28

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	7/6/3
SEGB	86/70/50	97	104	26/22/16	14/12/6
SEGC	86/70/50	160	104	50/46/40	18/12/6



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