



**Forni elettrici modulari per pizzeria e pasticceria ad alte prestazioni.**

High performance modular electric ovens for pizza and pastry.

## CL "CLASSIC" - LCC I/R

### 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 elettromeccanico (opzione digitale su richiesta)
- Controllo delle temperature del piano di cottura e del cielo separate
- 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 o in stile rustico

### ACCESSORI

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

### OPTIONAL

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

### VERSIONI

- Disponibile in versione **CL "STAND"** - LSC con 1 - 2 - 3 camere di cottura in acciaio alluminato con piano cottura in refrattario
- Piano di cottura e cielo con resistenze corazzate in acciaio inox

### 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
- Electromechanical control panel (digital optional by request)
- 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 in stainless steel or rustic style

### ACCESSORIES

- Hermetic prover
- Oven support
- Hood module

### OPTIONALS

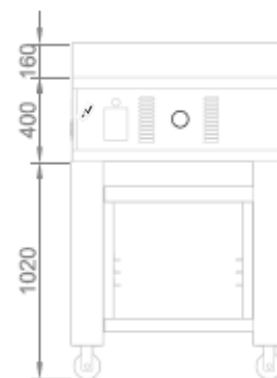
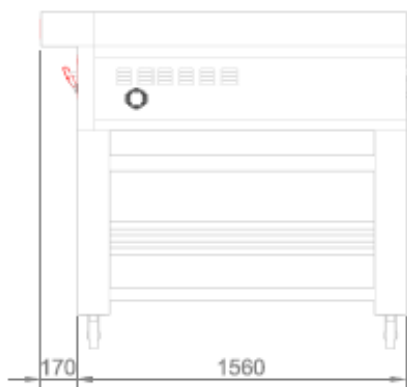
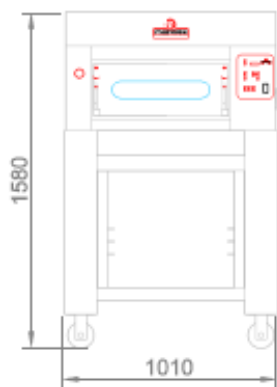
- Digital control panel
- Steam injection system (max. absorption 1,4 Kw)
- Steam and odours damper kit for hood with active carbon filter (max. absorption 0,7 Kw)
- 4 wheels (h = 16 cm + 2 cm for the prover)
- Feet for provers (h min = 8 cm / max = 20 cm)

### VERSIONS

- Available in **CL "STAND"** - LSC I/R version with 1 - 2 - 3 cooking chambers in aluminium coated steel plate with refractory cooking floor
- Top and bottom stainless steel armoured heating elements

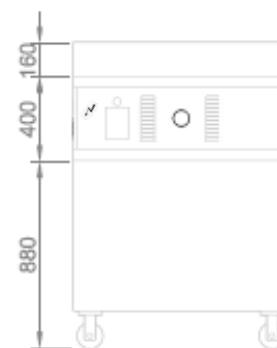
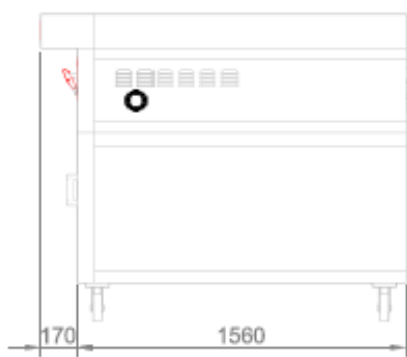
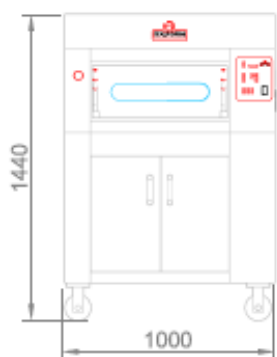
**1 CAMERA + SUPPORTO ALTO**  
1 DECK + HIGH STAND

✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



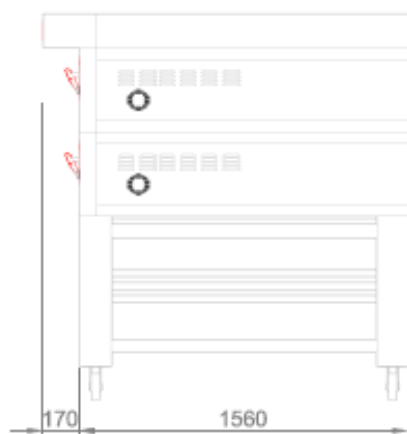
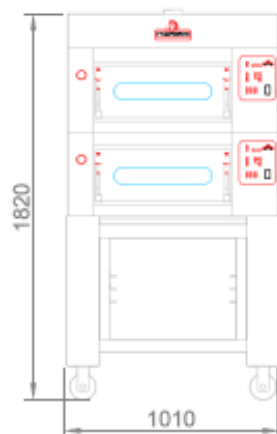
**1 CAMERA + CELLA DI LIEVITAZIONE ALTA**  
1 DECK + HIGH PROVER

✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



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

✓ ALLACCIO ELETTRICO  
ELECTRIC CONNECTION



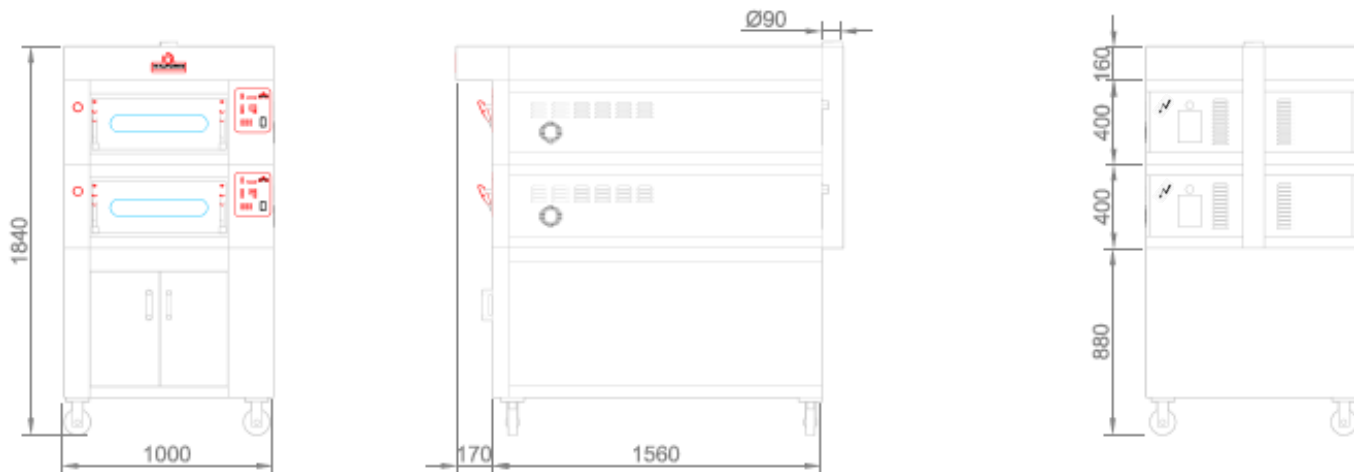
**Italforni Pesaro s.r.l.**

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Tel +39 0721 48 15 15 - Fax +39 0721 48 24 53 info@italforni.it • [www.italforni.it](http://www.italforni.it)



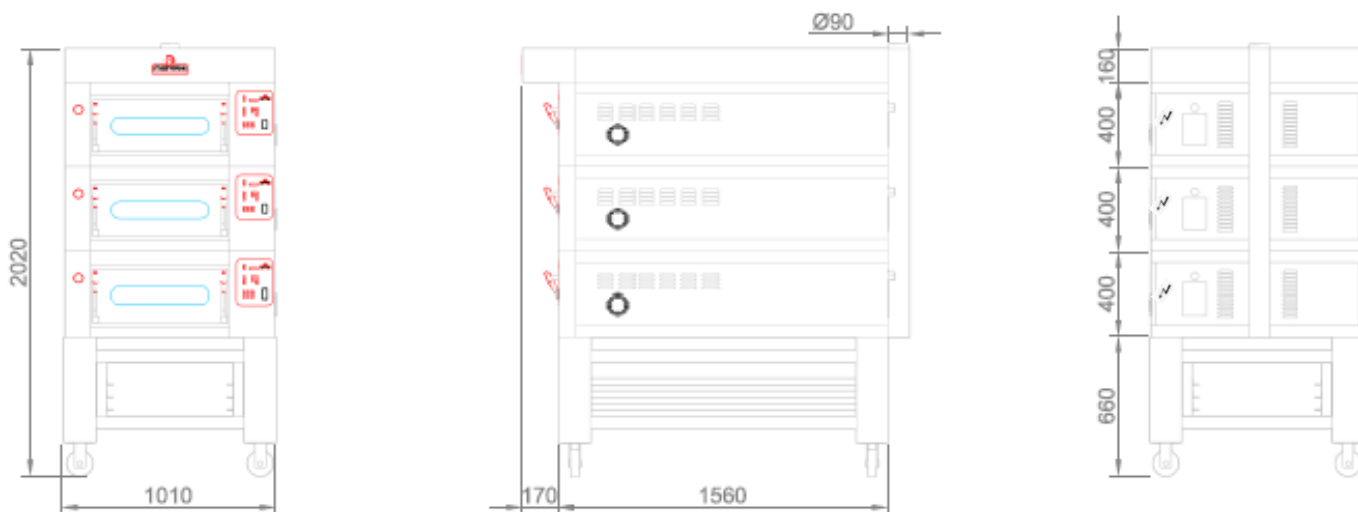
**2 CAMERE + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS + HIGH PROVER**

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



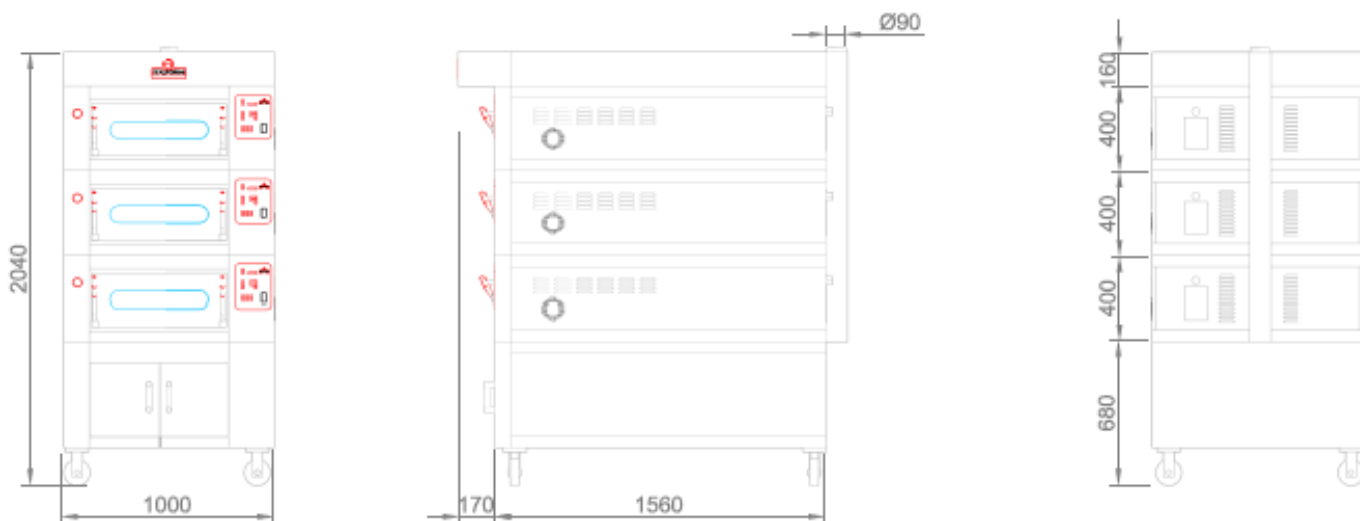
**3 CAMERE + SUPPORTO BASSO**  
**3 DECKS + LOW STAND**

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



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

✓ ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



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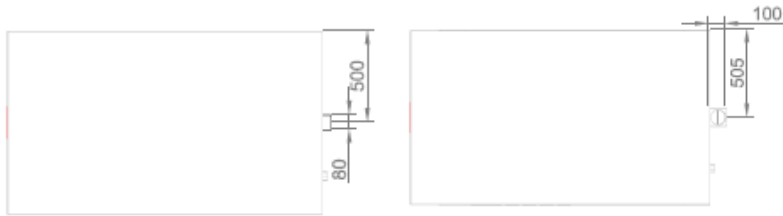




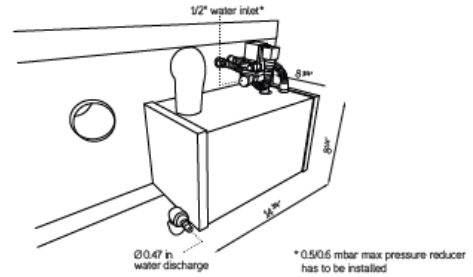
**VALVOLA REGOLABILE PER SCARICO VAPORI**  
**ADJUSTABLE STEAM EXHAUST VALVE**

Vista dall'alto 1 camera

Vista dall'alto 2 o 3 camere



**VAPORIERA**  
**STEAM INJECTION SYSTEM**



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

**LCC I/R**  
**LSC I/R**

**Dimensioni interne**  
*Internal dimensions*  
**A/H 17 x L/W 60 x P/D 120 cm**

**8 Pizze Ø 30 cm**  
**3 Teglie 60x40 cm**  
*3 Baking pans 60x40 cm*



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



CL	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
LCC / LSC I/R - DECK	17	60	120	40	100	156	200/165	400/3/50-60	8,5	4,5	13	0/450	
KCC / KSC - HOOD				16	100	173	37	230/1/50-60	0,3	0,3			
BCC / BSC - PROVER				70/50	100	156	90/75	230/1/50-60	1	0,5		0/90	28/12
SCCC / SCSC - STAND				86/70/50	101	156	52/47/40						16/6/6

\*cappa isolante / Isolating Hood I = Frontale Acciaio Inox / Stainless Steel Fron R = Frontale rustico / Country Style Front