

ITALFORNI

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# PIZZAS CLASSIC | STONE

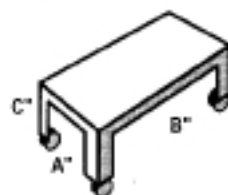
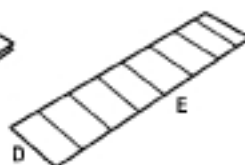
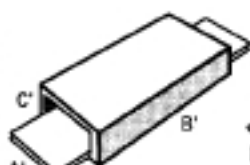
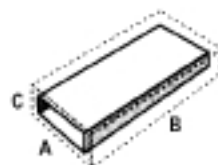
## TUNNELOVENS "PIZZAS CLASSIC"

MONOCAMERA | SINGLE DECKS | EINKAMMERSYSTEM | MONOCHAMBRE | MONOCAMERA

## SUPPORTO

SUPPORT | TRÄGER/HALTER  
SUPPORTE

Modello Model	Dim. Int. cottura int. Dim. baking			Dim. Esterne Ext. Dim.			Dim Nastro Belts Dim.		Pot. Elettrica Electric / Power		Temp. max Temp. max	DIMENSIONI Dimensions			
	Codice	A	B	C	A'	B'	C'	D	E	Kw.	Celsius	A"	B"	C"	
TPC	1/36/80	36	80	9,5	85	172	41	36	155	9	4.5	500	85	80	92
TPC	1/63/114	63	114	9,5	112	206	41	63	189	20	10	500	112	114	92
TPC	1/63/150	63	150	9,5	112	242	41	63	225	27	13.5	500	112	150	92
TPC	1/83/80	83	80	9,5	132	172	41	83	155	16	8	500	132	80	92
TPC	1/83/150	83	150	9,5	132	242	41	83	225	31	15.5	500	132	150	92



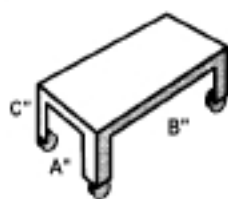
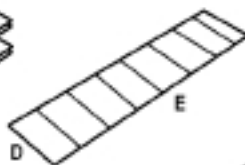
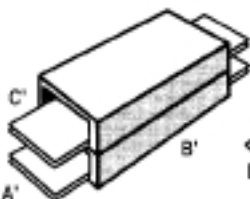
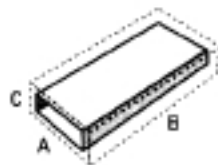
## TUNNELOVENS "PIZZAS CLASSIC"

BICAMERA | DOUBLE DECKS | ZWEIKAMMERSYSTEM | BICHAMBRE | BICAMERA

## SUPPORTO

SUPPORT | TRÄGER/HALTER  
SUPPORTE

Modello Model	Dim. Int. cottura int. Dim. baking			Dim. Esterne Ext. Dim.			Dim Nastro Belts Dim.		Pot. Elettrica Electric / Power		Temp. max Temp. max	DIMENSIONI Dimensions			
	Codice	A	B	C	A'	B'	C'	D	E	Kw.	Celsius	A"	B"	C"	
TPC	2/36/80	36	80	9,5	85	172	82	36	155	18	9	500	85	80	77
TPC	2/63/114	63	114	9,5	112	206	82	63	189	40	20	500	112	114	77
TPC	2/63/150	63	150	9,5	112	242	82	63	225	54	27	500	112	150	77
TPC	2/83/80	83	80	9,5	132	172	82	83	155	32	18	500	132	80	77
TPC	2/83/150	83	150	9,5	132	242	82	83	225	62	31	500	132	150	77



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### SUPPORTO IN ACCIAIO VERNICIATO COMPLETO DI 4 RUOTE

STAND OF SUPPORT IN STAINLESS PAINTED WITH COMPLETE SET OF 4 WHEELS

TRÄGER/HALTER IN STAHL GESTRICHEN KOMPLETT MIT 4 RÄDERN

SUPPORT D'ACIER VERNI COMPLET DE 4 ROUES

SUPORTE EN ACERO BARNIZADO COMPLETO DE 4 RUEDAS

SUPORTE EN INOX BARNIZADO COMPLETO DE 4 RODAS

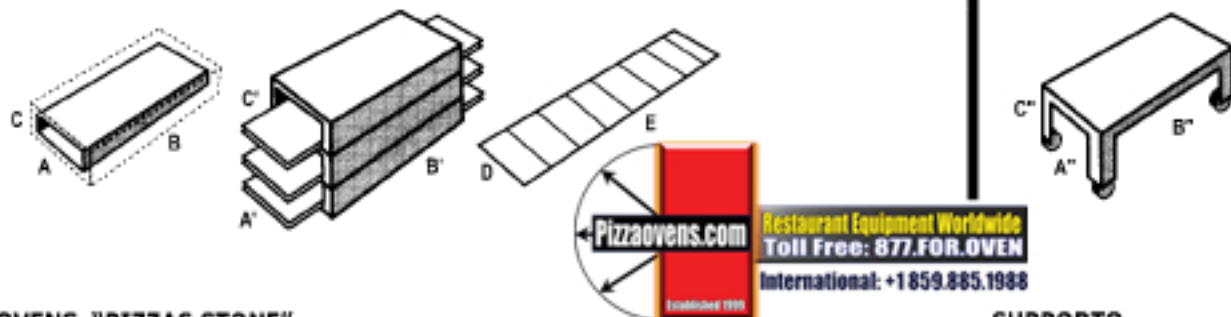
## TUNNELOVENS "PIZZAS CLASSIC"

TRICAMERA | TRIPLE DECKS | DREIKAMMERSYSTEM | TRICHAMBRE | TRICAMERA

## SUPPORTO

SUPPORT | TRÄGER/HALTER  
SUPPORTE

Modello Model	Dim. Int. cottura Int. Dim. baking			Dim. Esterne Ext. Dim.			Dim Nastro Belts Dim.		Pot. Elettrica Electric / Power		Temp. max Temp. max	DIMENSIONI Dimensions			
	Codice	A	B	C	A'	B'	C'	D	E	Kw.	Celsius	A"	B"	C"	
TPC	3/36/80	36	80	9,5	85	172	138	36	155	27	13,5	500	85	80	62
TPC	3/63/114	63	114	9,5	112	206	138	63	189	60	30	500	112	114	62
TPC	3/63/150	63	150	9,5	112	242	138	83	225	81	40,5	500	112	150	62
TPC	3/83/80	83	80	9,5	132	172	138	83	155	48	24	500	132	80	62
TPC	3/83/150	83	150	9,5	132	242	138	83	225	93	48,5	500	132	150	62



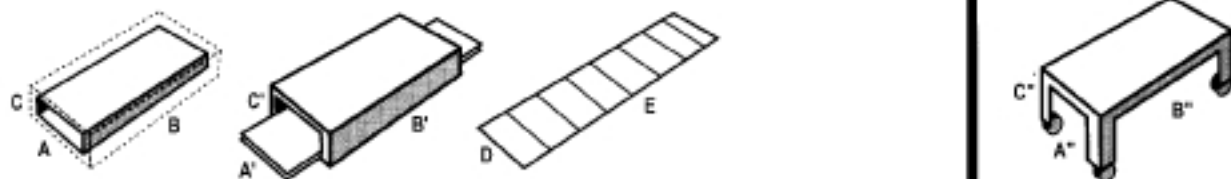
## TUNNELOVENS "PIZZAS STONE"

MONOCAMERA | SINGLE DECKS | EINKAMMERSYSTEM | MONOCHAMBRE | MONOCAMERA

## SUPPORTO

SUPPORT | TRÄGER/HALTER  
SUPPORTE

Modello Model	Dim. Int. cottura Int. Dim. baking			Dim. Esterne Ext. Dim.			Dim Nastro Belts Dim.		Pot. Elettrica Electric / Power		Temp. max Temp. max	DIMENSIONI Dimensions			
	Codice	A	B	C	A'	B'	C'	D	E	Kw.	Celsius	A"	B"	C"	
TPS	1/63/114	60	114	9,5	112	211	52	60	194	20	10	500	112	211	92
TPS	1/83/150	80	150	9,5	132	247	52	80	230	31	15,5	500	132	247	92



## TUNNELOVENS "PIZZAS STONE"

BICAMERA | DOUBLE DECKS | ZWEIKAMMERSYSTEM | BICHAMBRE | BICAMERA

## SUPPORTO

SUPPORT | TRÄGER/HALTER  
SUPPORTE

Modello Model	Dim. Int. cottura Int. Dim. baking			Dim. Esterne Ext. Dim.			Dim Nastro Belts Dim.		Pot. Elettrica Electric / Power		Temp. max Temp. max	DIMENSIONI Dimensions			
	Codice	A	B	C	A'	B'	C'	D	E	Kw.	Celsius	A"	B"	C"	
TPS	2/63/114	60	114	9,5	112	211	104	60	194	40	20	500	112	211	77
TPS	2/83/150	80	150	9,5	132	247	104	80	230	62	31	500	132	247	77

