

EURO EVO

Forno elettrico modulare per
pizzeria, pasticceria e panetteria

Modular electric oven for pizza,
pastry and bread



EURO EVO – EVC70

CARATTERISTICHE TECNICHE

TECHNICAL SPECIFICATIONS

	Resistenze corazzate Hype inserite nel piano refrattario e resistenze cielo a vista Armored heating elements Hype inserted inside the baking floor and ceiling heating elements exposed
	Camera di cottura totalmente rivestita in materiale refrattario Cooking chamber fully coated with refractory material
	Regolazione digitale separata della potenza cielo e piano di cottura Independent digital power regulation for baking floor and ceiling
	450°C di temperatura massima di cottura Maximum cooking temperature 450°C
	Isolamento termico garantito Guaranteed thermal insulation
	Sportello con finestra in vetro temperato Door with tempered glass window
	Sportelli frontali controbilanciati Counter-balanced front doors
	Visione completa dell'interno della camera di cottura Complete view of the cooking chamber inside

	Illuminazione camera Chamber lighting
	Valvola regolabile per scarico vapori Adjustable steam exhaust valve
	3 forni in 1: Pizzeria, Pasticceria e Panetteria 3 ovens in 1: Pizza, Pastry and Bread
	* Modulo cappa con motore e kit abbattimento vapori e odori opzionali * Hood module with optional motor and vapour and odour removal kit
	Supporto piano portateglie con ruote Tray holder level support with wheels
	Cella di lievitazione con ruote a chiusura ermetica Hermetic seal leavening cell with wheels
	Disponibile con frontale inox Available with stainless steel front

* OPTIONAL

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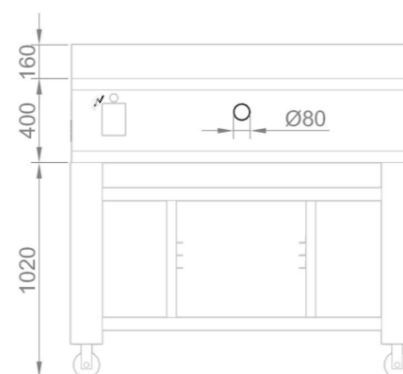
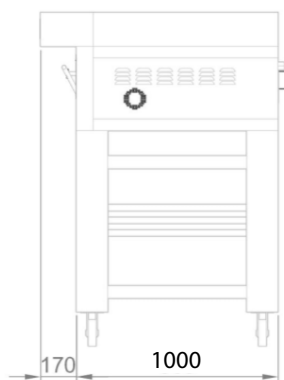
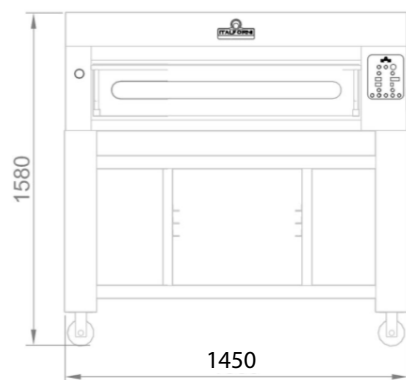
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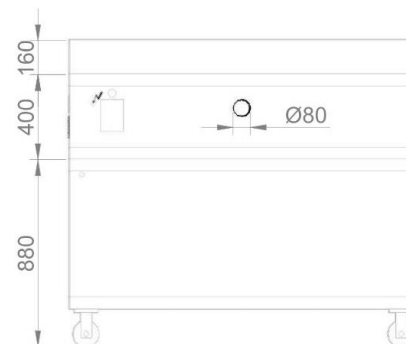
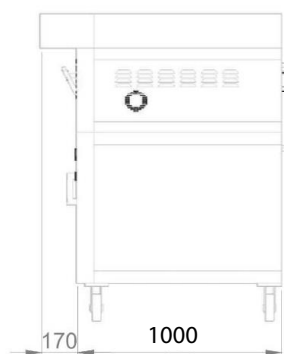
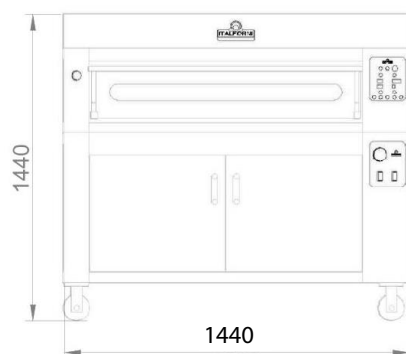
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



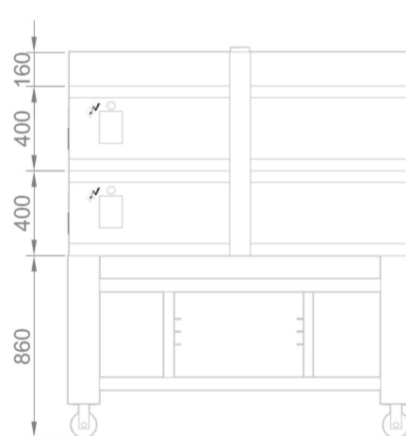
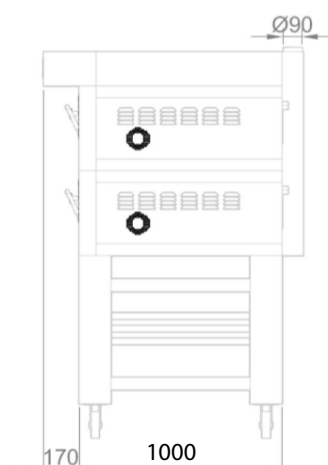
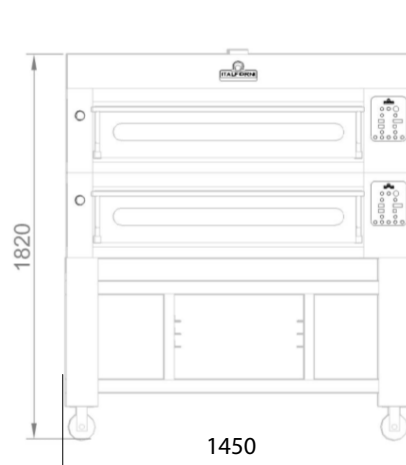
1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROVER

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



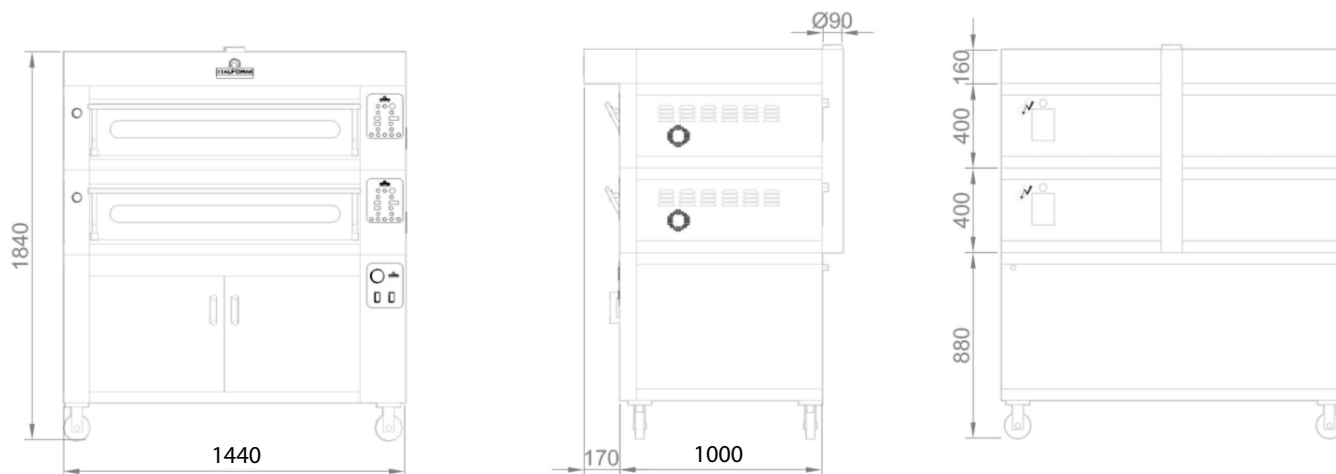
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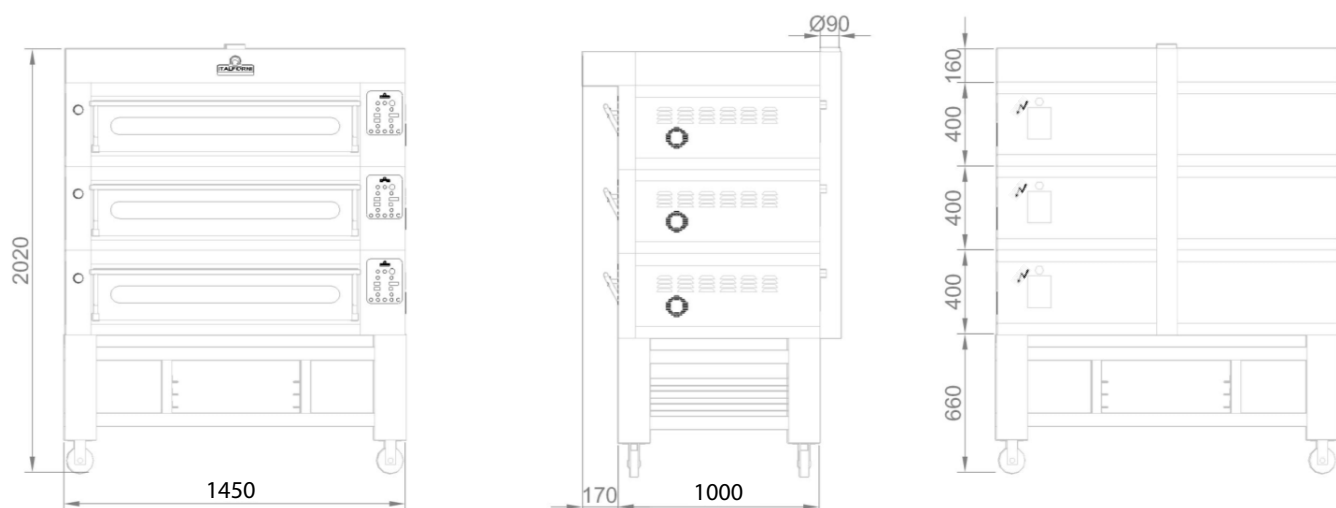
2 CAMERE + CELLA DI LIEVITAZIONE ALTA
2 DECKS + HIGH PROVER

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION



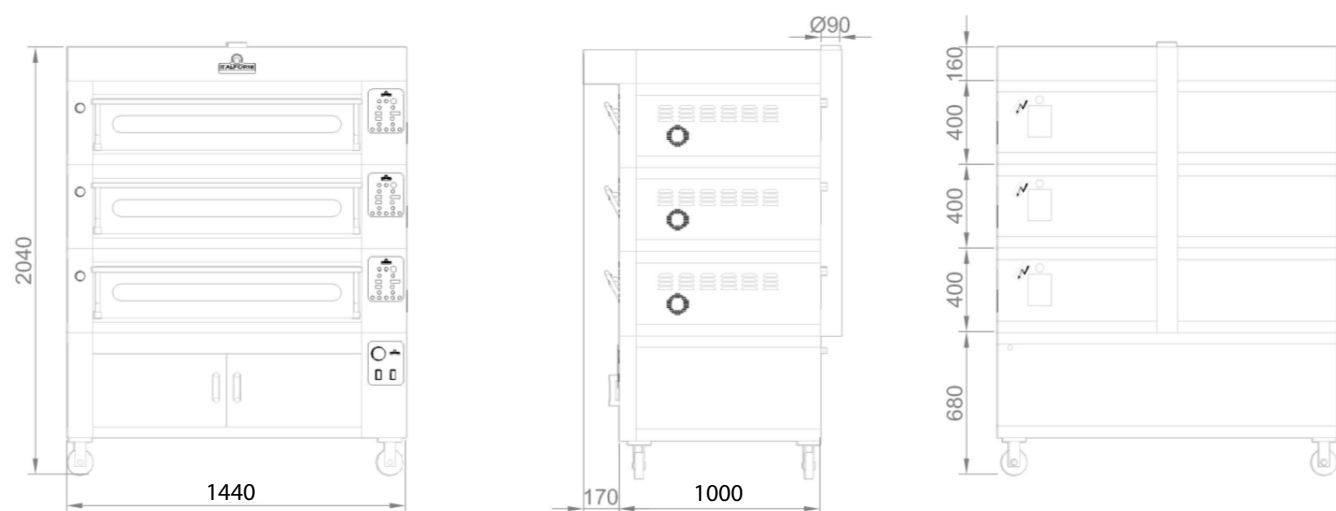
3 CAMERE + SUPPORTO BASSO
3 DECKS + LOW STAND

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION



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

✓ ALLACCIO ELETTRICO
ELECTRIC CONNECTION



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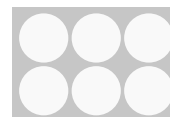
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CAPACITÀ DI CARICO PER CAMERA
 LOADING CAPACITY PER DECK

EVC70

DIMENSIONI INTERNE
 Internal dimensions
 A/H 17 x L/W 105 x P/D 70 cm
 6 Pizze Ø 35 cm
 2 Teglie 60x40 cm
 2 Baking pans 60x40 cm


DATI TECNICI

TECHNICAL CHART

EURO	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power		Assorbimento Absorption	Temperatura Temperature	N° Pizze # Pizze	N° Teglie # Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	Kg	V/Ph/Hz	Max. kW	Med. kW/h	Ampere	°C	Ø 30/35 cm	60x40 cm
EVC70	17	105	70	40	144	100	205	400/3/50-60	9	4,5	11	0/450	6 Ø 35	2

I = Frontale Acciaio Inox - Stainless Steel Front / **R** = Frontale Rustico - Country Style Front

CAPPA - HOOD			A/H	L/W	P/D	Kg								
KVC70			16	144	117	18								

CELLA LIEVITAZIONE - PROVER			A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h		°C		60x40 cm
BVC70/I			70/50	144	100	100	230/1/50-60	1	0,5		0/90		6

SUPPORTO - STAND			A/H	L/W	P/D	Kg							60x40 cm
SEVC70			86/70/50	145	100	50/43/36							6

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