

EURO EVO

Forno elettrico modulare per pizzeria, pasticceria e panetteria

Modular electric oven for pizza, pastry and bread



EURO EVO CLASSIC - EVC8

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 resistenze del cielo a vista
- Pannello di controllo digitale
- Controllo delle potenze 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

ACCESSORI

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

OPTIONAL

- 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 **EURO EVO "STAND" EVS8** 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 heating elements exposed
- Digital control panel
- Top and bottom separate power 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

ACCESSORIES

- Hermetic prover
- Oven support
- Hood module

OPTIONALS

- 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 **EURO EVO "STAND" - EVS8** version with 1 - 2 - 3 cooking chambers in aluminium coated steel plate with refractory cooking floor
- Top and bottom stainless steel armoured heating elements

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Via dell'Industria, 130 - Loc. Chiusa di Ginestreto
61122 Pesaro (PU) Italia - Tel. +39 0721 481515
italforni@waicogroup.com - www.italforni.it

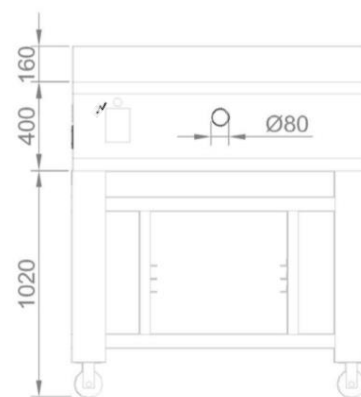
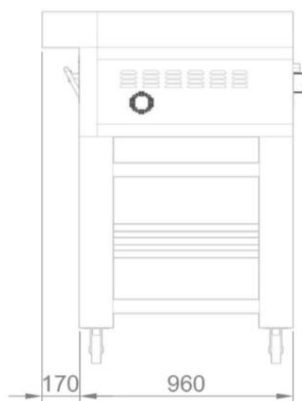
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Via Scotte, 1 - Isola Vicentina
36033 Vicenza (VI) Italia - Tel. +39 0445 1716598
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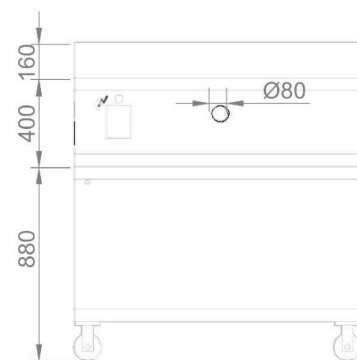
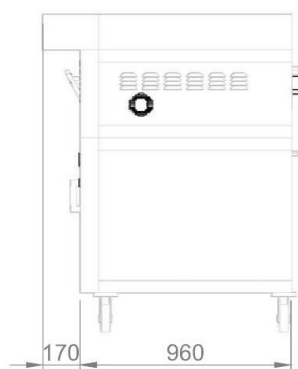
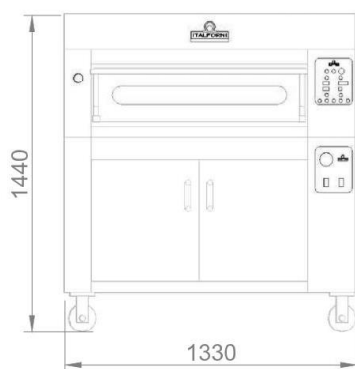
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



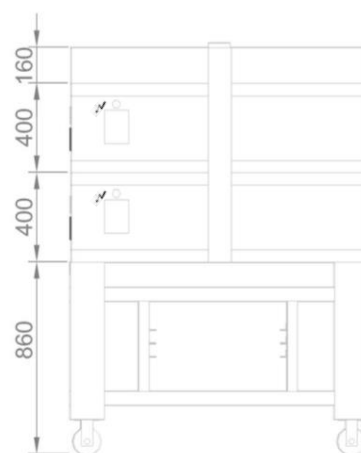
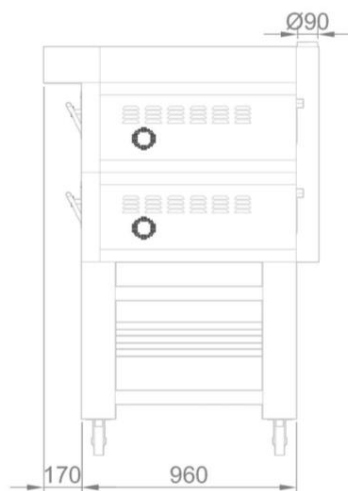
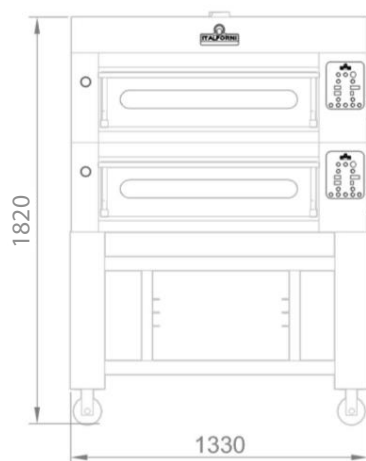
1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROVER

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND

ALLACCIO ELETTRICO
ELECTRIC CONNECTION



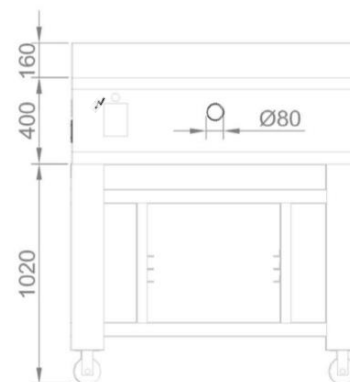
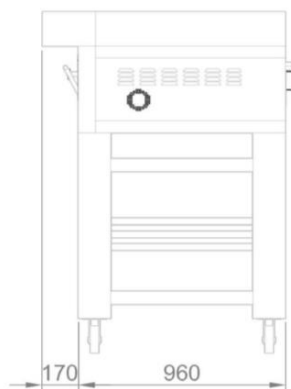
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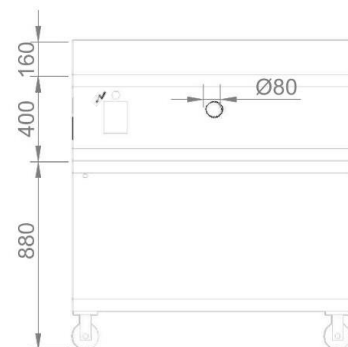
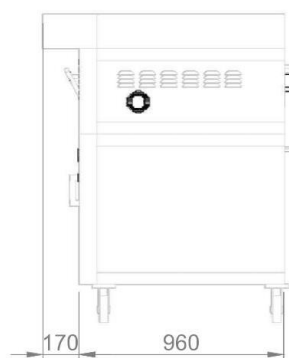
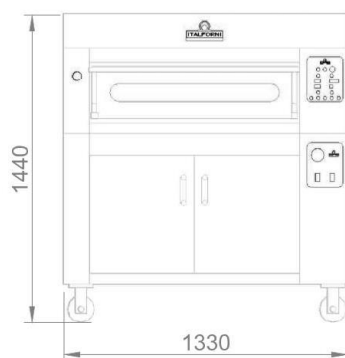
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND

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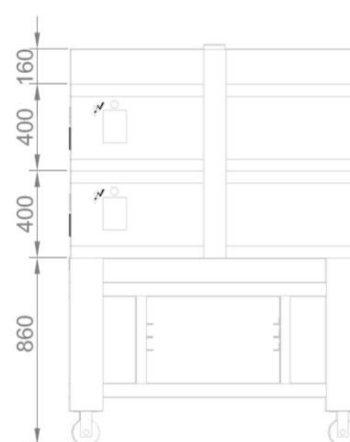
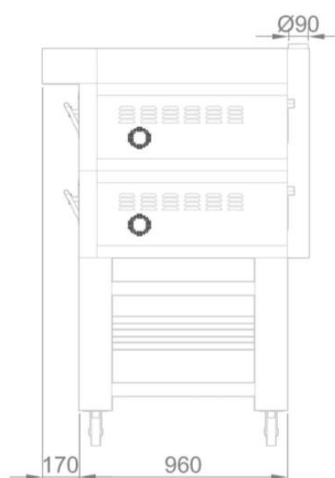
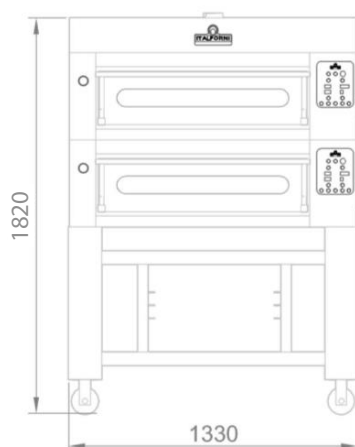
1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROVER

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2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND

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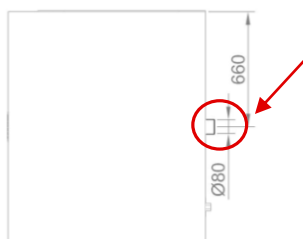
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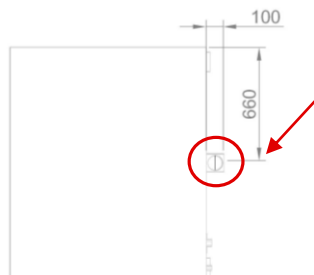
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VALVOLA REGOLABILE PER SCARICO VAPORI ADJUSTABLE STEAM EXHAUST VALVE

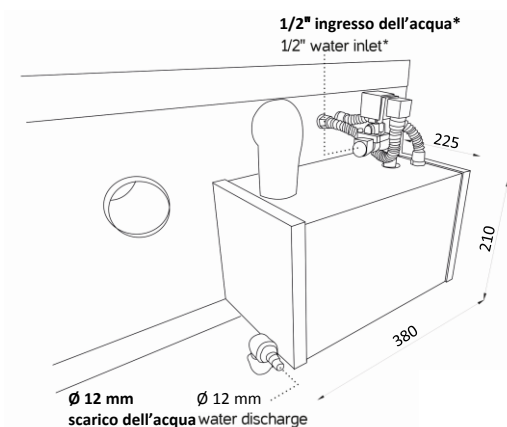
Vista dall'alto 1 camera
Top view 1 deck



Vista dall'alto 2 o 3 camere
Top view 2 or 3 decks



VAPORIERA STEAM INJECTION SYSTEM

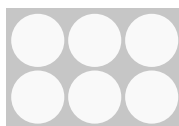


*Deve essere installato un riduttore di pressione massima di 0.5/0.6 bar
*0.5/0.6 bar max pressure reduce has to be installed
Assorbimento massimo 1,4 Kw
Max. absorption 1,4 Kw

CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EVC8

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 63 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



Euro	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
EVC8 - DECK	17	93	63	40	132	96	176	400/3/50-60	7,3	3,8	12	0/450	
KVC8 - HOOD				16	132	113	30						
BVC8 - PROVER				70/50	132	96	70/55	230/1/50-60	1	0,5		0/90	14/6
SEVC8 - STAND				86/70/50	133	96	49/44/37						16/6/6

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