



forni per pizzeria, gastronomia, fast food, catering

Ovens for pizzeria, gastronomy, fast food, catering

Backöfen für Pizzerien, Gastronomie, Fast Food, Catering

Fours pour pizzeria, gastronomie, fast-food, restauration collective

Hornos para pizzería, gastronomía, fast food, catering



forni per pizzeria, gastronomia, fast food, catering

Principali caratteristiche costruttive:

- Utilizzo:** forni elettrici usati prevalentemente per pizzeria e gastronomia anche nel Fast food e per il catering. Temperatura massima di cottura 400°C in acciaio inox, sponello a battente in acciaio inox con vetro di ispezione.
- Pannelli esterni:** in acciaio inox
- Isolamento:** isolamento con pannelli in lana di roccia
- Camera di cottura:** in lamiera alluminata, l'altezza utile può essere cm. 12 o cm. 18 in funzione del modello. Piano di cottura in cemento granito o in materiale refrattario.
- Resistenze corazzate.**
- Quadro elettrico:** di tipo semplice con termostato meccanico per la regolazione della temperatura.

Eventuale generatore di vapore indipendente per forno FGR/1 - FCD/1.

Main manufacturing features:

- Use:** electric ovens also used primarily for pizza and gastronomy in the fast food and for the catering. Baking temperature 400°C max. in stainless steel, leaf counter in stainless steel with a glass of inspection.
 - External panels:** in stainless steel.
 - Insulation:** insulation with rock wool panels.
 - Baking deck:** in aluminum sheet, the useful height can be 12 cm or 18 cm, operation of the type of oven. Baking face made of granite cement or in refractory material. Armored heating elements.
 - Electric box:** type simple, with mechanical thermostat for the regulation of the temperature.
- Mechanical indicator monitoring the inside temperature.
- Independent steam generator for FCR/1 - FCD/1 ovens.

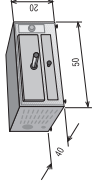
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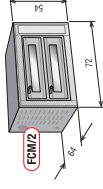
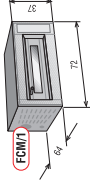
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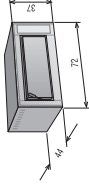
FCM/1



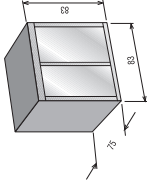
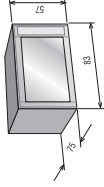
FCM/1 - FCM/2



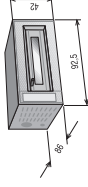
FCM/1



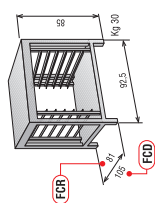
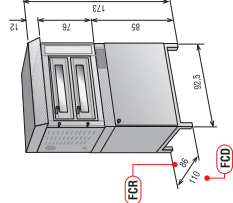
FCG/4



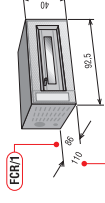
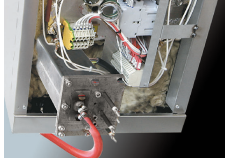
FCR/0



FGR - FCD

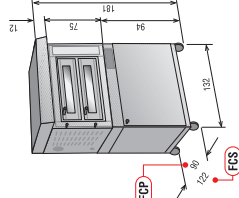
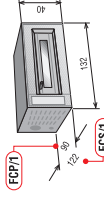


FGR/1 - FCD/1



-con vaporiera
-with generator
-mit Dampfgar
-avec appareil à buée
-con generador de vapor

FCS/1 - FGS - FCP/1 - FGP





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 Ein Markenzeichen von CIMAV
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Mod.	Dimensioni camera cottura			Griglie / Camere	Potenza	Vollaggio	Peso				
	Baking chamber dimensions							N°	kW	V	Kg
	Larghezza	Lunghezza	Altezza								
Width	Length	Height	cm								
FCM/1	35	35		1	1,5 max	230M	11				

Mod.	Dimensioni camera cottura			Dim. teglie	Teglie	Pizze	Potenza	Vollaggio	Peso
	Baking chamber dimensions			Pan size	Pans	Pizze	Power	Voltage	Weight
	Larghezza	Lunghezza	Altezza	cm	N°	N°	kW	V	Kg
Width	Length	Height	cm						
FCM/1	50	50	12	50 x 50	1	-	3	230M 400+N+↓	42
FCM/2					2		4,5		62
FCM/1	50	30	12	-	1	-	1,8	230M	35
FC4	-	-	-	60 x 40	4	-	2x 2500	3x400+N - Hz50	60
Cella di Lievitazione Proof-box	-	-	-		16		1x 1200	230M - Hz50	35
FCR/D	62	65	18	60 x 60	1	4	4,8	230M 400+N+↓	90
FCR	62	65	18	60 x 60	2	4 + 4	9,6	230M 400+N+↓	155
FCD	62	90	18	60 x 40	4	6 + 6	12		195
Cella di Lievitazione Proof-box	-	-	-	60 x 40	16	6 + 6	1,6	230M	60
FCR/1	62	50	18				4,8 ● 1,5 ▲	230T 400+N+↓	90
FCD/1	62	90	18				6 ● 1,5 ▲		120
FCS/1	102	102	16	60 x 40	4	9	10,5	230T 400+N+↓	170
FCS	102	102	16	60 x 40	8	9 + 9	21	230T 400+N+↓	300
Cella di Lievitazione Proof-box	-	-	-	60 x 40	10	-	1,6	230M	60
FCR/1	102	70	16	60 x 40	2	6	8,7	230T 400+N+↓	130
FCP	102	70	16	60 x 40	4	6 + 6	17,4	230T 400+N+↓	250
Cella di Lievitazione Proof-box	-	-	-	60 x 40	10	6 + 6	1,6	230M	60

- FORNO - OVEN
- ▲ VAPORIERA - STEAM GENERATOR

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