

## Forni Elettrici Pizzeria KS e KL

Struttura frontale in acciaio inox - piano di cottura refrattario 18mm - termostato 0-500°C - pirometro - illuminazione interna - ampio vetro.

## Elektro Pizzaöfen KS und KL

Frontale Struktur aus Edelstahl - Backfläche aus Schamottstein 18mm - Thermostat 0-500°C - Temperaturanzeiger - Innenbeleuchtung - grosses Sichtfenster.

## Electric Pizzaovens KS and KL

Frontal structure in stainless steel - baking surface in refractory stone 18mm - thermostat 0-500°C - temperature gauge - inner light - wide glass.

## Fours à Pizzas Electriques KS et KL

Structure frontale en acier inox - surface de cuisson en pierre réfractaire 18mm - thermostat 0-500°C - Pyromètre - éclairage intérieur - grande vitre.



KS4

KS6



KS44

KS66



KL4

KL6



KL44

KL66

MODELLO MODEL MODELL MODELE	POTENZA WATT POWER WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE POWER SUPPLY STROMVERSORGUNG BRANCHEMENT	DIMENSIONE CAMERA COTTURA mm BAKING CHAMBER DIMENSIONS mm BACKKAMMER ABMESSUNGEN mm DIMENSIONS CHAMBRE DE CUISSON mm	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
KS4	4200	230/1N/50-60 or 400/3N/50-60	610x610x140h	900x735x420h	67,00	87,00	100x96x57h
KS44	8400			900x735x750h	115,00	140,00	100x96x92h
KS6	7200		610x910x140h	900x1020x420h	86,00	111,00	121x96x57h
KS66	14400			900x1020x750h	151,00	180,00	121x96x92h
KL4	6000		720x720x140h	1010x850x420h	85,00	108,00	109x104x57h
KL44	12000			1010x850x750h	146,00	173,00	109x104x92h
KL6	9000		720x1080x140h	1010x1210x420h	116,00	143,00	109x140x57h
KL66	18000			1010x1210x750h	200,00	231,00	109x140x92h

## Forno Elettrico Pizzeria KT

Struttura frontale in acciaio inox - camera di cottura interamente in refrattario 18mm - termostato 0-500°C - pirometro - illuminazione interna - ampio vetro.

## Elektro Pizzaöfen KT

Frontale Struktur aus Edelstahl - Backkammer ganz aus Schamottstein 18mm - Thermostat 0-500°C - Temperaturanzeiger - Innenbeleuchtung - dickes Glas.

## Electric Pizzaovens KT

Frontal structure in stainless steel - baking chamber entirely refractory stone 18mm - thermostat 0-500°C - temperature gauge - inner light - wide glass.

## Fours à Pizzas Electrique KT

Structure frontale en acier inox - chamber de cuisson entièrement en pierre réfractaire 18mm - thermostat 0-500°C - Pyromètre - éclairage intérieur - grande vitre.



KT4

KT6



KT44

KT66



KT6R

KT9



KT66R

KT99

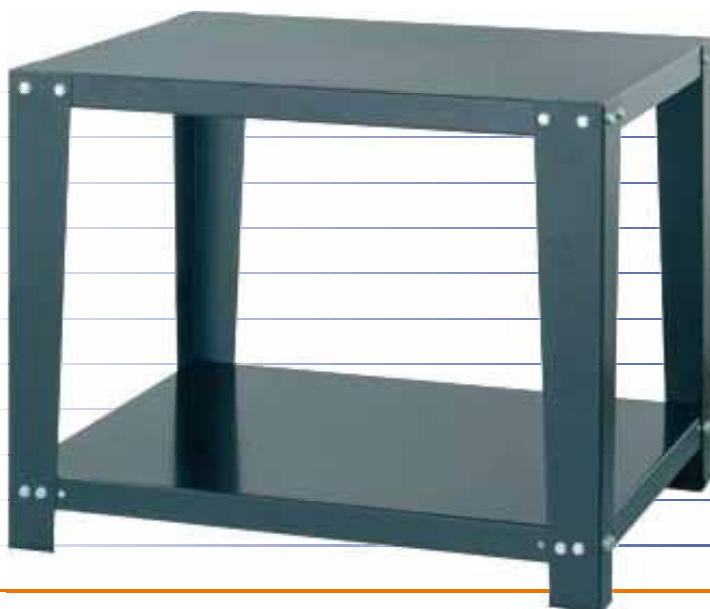
MODELLO MODEL MODELL MODELE	POTENZA WATT POWER WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE POWER SUPPLY STROMVERSORGUNG BRANCHEMENT	DIMENSIONE CAMERA COTTURA mm BAKING CHAMBER DIMENSIONS mm BACKKAMMER ABMESSUNGEN mm DIMENSIONS CHAMBRE DE CUISSON mm	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
KT4	6000	400/3N/50-60 or 230/1N/50-60	720x720x140h	1010x850x420h	130,00	152,00	109x104x57h
KT44	12000			1010x850x750h	225,00	252,00	109x104x92h
KT6	9000		720x1080x140h	1010x1210x420h	190,00	217,00	109x140x57h
KT66	18000			1010x1210x750h	340,00	367,00	109x140x92h
KT6R	9000		1080x720x140h	1370x850x420h	195,00	220,00	145x104x57h
KT66R	18000			1370x850x750h	355,00	380,00	145x104x92h
KT9	13200		1080x1080x140h	1370x1210x420h	220,00	270,00	145x140x57h
KT99	26400			1370x1210x750h	455,00	475,00	145x140x92h

**Supporti per Forni Pizzeria**  
KS, KL e KT

**Floor Stand for Pizzaovens**  
KS, KL and KT

**Untergestell für Pizzaöfen**  
KS, KL und KT

**Support pour Fours à Pizzas**  
KS, KL et KT



KSP4

KSP44

KSP6

KSP66

KLP-KTP4

KLP-KTP44

KLP-KTP6

KLP-KTP66

KTP6R

KTP66R

KTP9

KTP99

MODELLO MODEL MODELL MODÈLE	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
KSP4	900x735x980h	30,00	31,00	91x75x13h
KSP44	900x735x850h			
KSP6	900x1020x980h	38,00	39,00	103x91x13h
KSP66	900x1020x850h			
KLP-KTP4	1010x850x980h	39,00	40,00	102x86x13h
KLP-KTP44	1010x850x850h			
KLP-KTP6	1010x1210x980h	48,00	49,00	102x122x13h
KLP-KTP66	1010x1210x850h			
KTP6R	1370x850x980h	45,00	46,00	138x86x13h
KTP66R	1370x850x850h			
KTP9	1370x1210x980h	63,00	64,00	138x122x13h
KTP99	1370x1210x850h			

## Forni Elettrici Pizzeria KB e KM

Struttura frontale in acciaio inox - piano di cottura in refrattario 14mm per mod. KB e 17mm per mod. KM termostato 0-500°C.

## Elektro Pizzaöfen KB und KM

Frontale Struktur aus Edelstahl - Backfläche aus Schamottstein 14mm für mod. KB und 17mm für mod. KM Thermostat 0-500°C.

## Electric Pizzaovens KB and KM

Frontal structure in stainless steel - baking surface in refractory stone 14mm for mod. KB and 17mm for mod. KM thermostat 0-500°C.

## Fours à Pizzas Electriques KB et KM

Structure frontale en acier inox - surface de cuisson en pierre réfractaire 14mm pour mod. KB et 17mm pour mod. KM thermostat 0-500°C.



KB1



KB2



KM2



KMP2

MODELLO MODELL MODELE	POTENZA WATT POWER WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE POWER SUPPLY STROMVERSORGUNG BRANCHEMENT	DIMENSIONE CAMERA COTTURA mm BAKING CHAMBER DIMENSIONS mm BACKKAMMER ABMESSUNGEN mm DIMENSIONS CHAMBRE DE CUISSON mm	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
KB1	2200	230/1N/50-60	405x405x110h	555x460x290h	27,00	35,00	62x62x45h
KB2	4400	230/1N/50-60		555x460x530h	55,00	63,00	62x62x69h
KM2	6000	230/1N/50-60 or 400/3N/50-60	500x500x110h	780x600x530h	66,00	80,00	85x82x69h
KMP2	/	/	/	780x600x980h	26,00	27,00	79x61x13h

## Forni a Gas Pizzeria KGS e KGL

Struttura frontale in acciaio inox - piano di cottura in refrattario forato da 25mm - termostato e pirometro digitale 0-450°C - illuminazione interna - ampio vetro - accensione con piezoelettrico - predisposti a metano (kit GPL incluso). Il raccordo KGR è necessario per sovrapporre due forni. Il camino KGC può essere utilizzato sia sul forno singolo sia sui forni sovrapposti per migliorare la combustione.

## Gas Pizzaovens KGS and KGL

Frontal structure made of stainless steel - cooking surface with perforated refractory stone 25mm thick - digital thermostat and temperature gauge 0-450°C - Inner light - large vision glass - piezo electric ignition - predisposed for natural gas (supplied with kit for LPG). The connection KGR is necessary for stacking two ovens. The windproof KGC can be used either for a single oven or for stacked ovens to improve combustion.

## Gas Pizzaöfen KGS und KGL

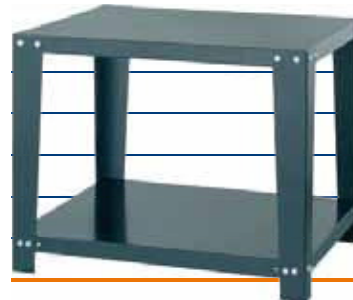
Vordere Struktur aus Edelstahl - Kochfläche aus gelochten Schamottstein 25mm dick - digital Thermostat und Temperaturanzeiger 0-450°C - Innenbeleuchtung - grosses Sichtfenster - Piezo-Zündung - vorbereitet für Erdgas-Anschluss (geliefert mit Kit für Flüssiggas-Anschluss). Das Zwischenstück KGR ist notwendig für das stapeln von zwei Öfen. Die winddichte Kappe KGC kann entweder auf einen einzigen Ofen oder auf zwei gestapelten Öfen verwendet werden damit die Verbrennung verbessert wird.

## Fours à Pizzas à Gaz KGS et KGL

Structure frontale en acier inox - plan de cuisson en réfractaire perforé épaisseur 25mm - thermostat et pyromètre numérique 0-450°C - éclairage intérieur - grande vitre - allumage piézoélectrique - prédisposés pour méthane (fourni avec kit pour GPL). Le raccord KGR est nécessaire pour superposer deux fours. Le raccord anti-refouleur KGC peut être utilisé sur un four ou sur deux fours empilés pour améliorer la combustion.



**KG4S**  
**KG4L**  
**KG6S**  
**KG6L**  
**KG9S**  
**KG9L**



**KGP4S**  
**KGP6S**  
**KGP9S**  
**KGP4L**  
**KGP6L**  
**KGP9L**



**KGC15**  
**KGC20**



**KGR15**  
**KGR20**

MODELLO MODEL MODELL MODELE	POTENZA WATT POWER WATT LEISTUNG WATT PUISSANCE WATT	ALIMENTAZIONE POWER SUPPLY STROMVERSORGUNG BRANCHEMENT	CONSUMO METANO m³/h METHANE CONSUMPTION m³/h ERDGASVERBRAUCH m³/h CONSUMATION DE METHANE m³/h	CONSUMO GPL LPG CONSUMPTION VERBRAUCH FLÜSSIGGAS CONSUMATION DE GPL	DIMENSIONE CAMERA COTTURA mm BAKING CHAMBER DIMENSIONS mm BACKKAMMER ABMESSUNGEN mm DIMENSIONS CHAMBRE DE CUISSON mm	DIMENSIONI mm DIMENSIONS mm ABMESSUNGEN mm DIMENSIONS mm	PESO NETTO Kg NET WEIGHT Kg NETTOGEWICHT Kg POIDS NET Kg	PESO LORDO Kg GROSS WEIGHT Kg BRUTTOGEWICHT Kg POIDS BRUT Kg	DIMENSIONI IMBALLO cm PACKING DIMENSIONS cm VERPACKUNGSABMESSUNGEN cm DIMENSIONS DE L'EMBALLAGE cm
<b>KG4S</b>	13900	GAS 230/1N/50-60	G20=1,47	G30-31=1,09	620x620x155h	1000x840x470h	113,00	130,00	106x103x64h
<b>KG6S</b>	18000		G20=1,90	G30-31=1,41	620x920x155h	1000x1140x470h	140,00	162,00	133x106x64h
<b>KG9S</b>	24500		G20=2,60	G30-31=1,92	920x920x155h	1300x1140x470h	180,00	200,00	138x131x64h
<b>KG4L</b>	17000		G20=1,80	G30-31=1,32	720x720x155h	1095x940x470h	140,00	160,00	116x113x64h
<b>KG6L</b>	22500		G20=2,38	G30-31=1,75	1080x720x155h	1095x1300x470h	174,00	200,00	116x141x64h
<b>KG9L</b>	30000		G20=3,18	G30-31=2,33	1080x1080x155h	1455x1300x470h	220,00	248,00	147x141x64h
<b>KGP4S</b>	/	/	/	/	/	1000x840x1000h	34,00	35,00	102x77x13h
<b>KGP6S</b>	/	/	/	/	/	1000x1140x1000h	42,00	43,00	116x141x13h
<b>KGP9S</b>	/	/	/	/	/	1300x1140x1000h	52,00	53,00	147x141x13h
<b>KGP4L</b>	/	/	/	/	/	1095x940x1000h	41,00	42,00	112x87x13h
<b>KGP6L</b>	/	/	/	/	/	1095x1300x1000h	52,00	53,00	112x130x13h
<b>KGP9L</b>	/	/	/	/	/	1455x1300x1000h	64,00	65,00	140x130x13h
<b>KGC15</b>	/	/	/	/	/	310x310x500h	3,00	4,00	34x34x52h
<b>KGC20</b>	/	/	/	/	/	400x400x640h	4,00	5,00	43x43x66h
<b>KGR15</b>	/	/	/	/	/	310x200x690h	6,00	7,00	34x23x72h
<b>KGR20</b>	/	/	/	/	/				