

Печи электрические многофункциональные TR

Технические характеристики

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Pannello di controllo digitale / Digital control panel



Pannello di controllo elettromeccanico / Electromechanical control panel



Valvola di regolazione umidità / Humidity regulation valve



Piano in lamiera bugnata / Buckled plate

Caratteristiche TR D (digitale)

- Disponibile altezza camera 18 (consigliata per pizzeria) o 27cm (per panificazione e pasticceria)
- Da 2 a 8 teglie
- Da 4 a 12 pizze diam. 40Cm ø
- Valvola di regolazione umidità
- Gestione del calore del cielo e della platea con percentuale, per una maggiore precisione e risparmio energetico
- Funzione Power Boost
- Timer di cottura
- Doppio strato di coibentazione in "ecoblanc"
- Posizionabile su celle di lievitazione di nostra produzione (temp. Max 70°)
- Maggiore efficienza e attenzione all'ambiente: coibentazione in "ecoblanc", riciclabile ed ecocompatibile, oltre a garantire un altissimo risparmio energetico, assicura zero dispersione, durante la manutenzione, rispetto alla lana di roccia
- Piano refrattario di serie sostituibile con piano in lamiera bugnata (su richiesta)
- Vaporiera (disponibile solo per TR a camera singola)

Caratteristiche TR (elettromeccanico)

- Disponibile altezza camera 18 (consigliata per pizzeria) o 27cm (per panificazione e pasticceria)
- Da 2 a 8 teglie
- Da 4 a 12 pizze diam. 40Cm ø
- Valvola di regolazione umidità
- Termostati comandati da scheda relè
- Gestione separata della potenza di cielo e platea
- Accensione separata resistenze cielo e platea
- Doppio strato di coibentazione in "ecoblanc"
- Posizionabile su celle di lievitazione di nostra produzione (temp. Max 70°)
- Maggiore efficienza e attenzione all'ambiente: coibentazione in "ecoblanc", riciclabile ed ecocompatibile, oltre a garantire un altissimo risparmio energetico, assicura zero dispersione, durante la manutenzione, rispetto alla lana di roccia
- Piano refrattario di serie sostituibile con piano in lamiera bugnata (su richiesta)

Features TR D (digital)

- Available with chamber h. 18 (Suggested for pizza) or h. 27Cm (ideal for bakery and pastry)
- From 2 to 8 trays
- From 4 to 12 pizza diam. 40Cm ø
- Humidity regulation valve
- Percentage regulation of the heat intensity on the top and the base, for a higher precision and energy saving
- Power Boost Function
- Cooking timer
- Double insulation layer in "ecoblanc"
- It can be placed on proving chambers of our production (max temp. 70°)
- Higher energy efficiency and attention to the environment: insulation system "ecoblanc", eliminating the decay of the mineral wool.
- Replaceable standard refractory top with embossed plate top (on request)
- Steamer (available only for single chamber TR)

Features TR (electromechanical)

- Available with chamber h. 18 (Suggested for pizza) or h. 27Cm (ideal for bakery and pastry)
- From 2 to 8 trays
- From 4 to 12 pizza diam. 40Cm ø
- Humidity regulation valve
- Thermostats controlled by a relay card
- Base and top heating elements activated by separate switches
- Regulation of the heat intensity on the top and the base
- Double insulation layer in "ecoblanc"
- It can be placed on proving chambers of our production (max temp. 70°)
- Higher energy efficiency and attention to the environment: insulation system "ecoblanc", eliminating the decay of the mineral wool.
- Replaceable standard refractory top with embossed plate top (on request)

Funzionamento vaporiera

Accendere l'apparecchio con l'interruttore posto a lato del display di controllo.
Per aprire il menu di programmazione, premere il tasto P. Successivamente impostare il tempo di immissione in camera del vapore con i tasti up e down posti a lato. Premere il tasto U per avviare l'immissione del vapore.



Steam generator instructions

Turn on the device with the switch placed next to the control display.
To open the time setting menu press P. Set then the steam introduction time, by using the up and down buttons on the side. Press U to start the steam introduction.

VAPORIERA CON PROGRAMMAZIONE
DEL TEMPO DI IMMISSIONE

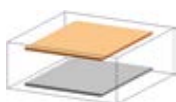
STEAM GENERATOR WITH PROGRAMMABLE
STEAM INTRODUCTION TIME

								
TR LINE	4	4H	44	6	6H	66	6L	66L
								
DIMENSIONI INTERNE cm INSIDE DIMENSIONS cm	83 84 18	83 84 27	83 84 18 (x2)	83 124 18	83 124 27	83 124 18 (x2)	124 84 18	124 84 18 (x2)
DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	113 98,5 41	113 98,5 50	113 98,5 75	113 140 41	113 140 50	113 140 75	154 98,5 41	154 98,5 75
DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm	120 120 57	120 120 65	120 120 92	120 160 57	120 160 65	120 160 92	160 120 56	160 120 92
CAMERA COTTURA n° BAKING CHAMBER n°	1	1	2	1	1	2	1	2
POTENZA KW POWER KW	6.9	6.9	13.8	10.2	10.2	20.4	10.2	20.4
VOLT	400	400	400	400	400	400	400	400
TEMPERATURA °C TEMPERATURE °C	50/450°	50/450°	50/450°	50/450°	50/450°	50/450°	50/450°	50/450°
PESO Kg WEIGHT Kg	95	101	163	129	171	225	134	176
TOTALE PIZZE Ø 36 cm TOTAL PIZZA Ø 36 cm								
TEGLIE 60X40 cm PANS 60X40 cm	2	2	2+2	4	4	4+4	4	4+4
COD. TR D	7021521004	7021521004H	7021521044	7021521006	7021521006H	7021521066	7021521006L	7021521066L
COD. TR	7020521004	7020521004H	7020521044	7020521006	7020521006H	7020521066	7020521006L	7020521066L

		DIMENSIONI cm DIMENSIONS cm	IMBALLO CM PACKAGE CM	PESO KG WEIGHT KG	OPTIONAL OPTIONAL	CODICE CODE
CAPPA INOX FORNO - OVENS INOX HOOD						
	4/44	114 113 11,5	120 115 20	13,00		7020120009
	6/66	114 156 11,5	120 160 20	18,00		7020120010
	6L/66L	155 113 11,5	160 120 20	18,00		7020120011
MOTORE ELETTRICO - ELETTRIC MOTOR						7020130001
SUPPORTO REGOLABILE - ADJUSTABLE SUPPORT						
	4/44/H	114 99 85/90/95	120 30 20	27,00	/	7020100016
	6/66/H	114 140 85/90/95	145 30 20	30,00	/	7020100017
	6L/66L	155 99 85/90/95	160 30 20	30,00	/	7020100018
KIT PORTA TEGLIE - TRAYHOLDER KIT						
	4/44	/	105 30 20	6,50	/	7020110014
	6/66	/	150 30 20	7,50	/	7020110015
	6L/66L	/	105 30 20	12,00	/	7020110016
SUPPORTO REGOLABILE - ADJUSTABLE SUPPORT						
	4-4-4/H	114 99 55/60/65	120 30 20	23,50	/	7020100019
	6-6-6/H	114 140 55/60/65	145 30 20	26,50	/	7020100020
	6-6-6 L	155 99 55/60/65	160 30 20	26,50	/	7020100021
KIT PORTA TEGLIE - TRAYHOLDER KIT						
	4-4-4/H	/	105 30 30	5,00	/	7020110022
	6-6-6/H	/	150 30 30	6,50	/	7020110023
	6-6-6L	/	105 30 30	10,00	/	7020110024
COPPIA ANGOLARI - CORNERS COUPLE						
	4-44/6L-66L	/	90 10 10	1,30	/	7020110017
	6-66/6-6-6	/	90 10 10	1,80	/	7020110018
	KIT RUOTE - CASTORS KIT	+ 14 cm	30 20 20	5,00	/	7020110019

OPTIONAL PIETRA REFRATTARIA CIELO - OPTIONAL TOP REFRACTORY STONE

VAPORIERA - STEAMER

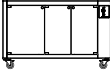
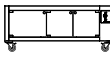


PIANO IN LAMIERA BUGNATA IDEALE PER COTTURA IN TEGLIE
(IN ALTERNATIVA ALLA PIETRA REFRATTARIA PLATEA)
BUCKLED PLATE IDEAL FOR COOKING IN PANS
(AS AN ALTERNATIVE TO THE BOTTOM REFRACTORY STONE)

CELLA DI LIEVITAZIONE | PROVING CHAMBERS

ACCESSORIATO CON - EQUIPPED WITH



						
TS / TR	4-44-4H	4-4-4/H	6-66-6H	6-6-6/H	6L-66L	6-6-6 L
						
CAPACITÀ DI CARICO LOAD CAPACITY	14 TEGLIE 60X40	8 TEGLIE 60X40	21 TEGLIE 60X40	12 TEGLIE 60X40	21 TEGLIE 60X40	12 TEGLIE 60X40
SPAZIO TRA LE TEGLIE SPACE BETWEEN TRAYS	80 mm	80 mm	80 mm	80 mm	80 mm	80 mm
DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	113x102x85 +14 ruote/wheels	113x102x52 +14 ruote/wheels	113x143x85 +14 ruote/wheels	113x143x52 +14 ruote/wheels	154x102x85 +14 ruote/wheels	154x102x52 +14 ruote/wheels
DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm	120x120x100	120x120x67	160x120x100	160x120x67	160x120x100	160x120x67
POTENZA KW POWER KW	1,6 kW	1,6 kW	1,6 kW	1,6 kW	1,6 kW	1,6 kW
ALIMENTAZIONE POWER SUPPLY	230 - 1N 50-60 HZ	230 - 1N 50-60 HZ	230 - 1N 50-60 HZ	230 - 1N 50-60 HZ	230 - 1N 50-60 HZ	230 - 1N 50-60 HZ
TEMPERATURA °C TEMPERATURE °C	0/70°	0/70°	0/70°	0/70°	0/70°	0/70°
PESO Kg WEIGHT Kg	80 kg	69 kg	87 kg	76 kg	89 kg	78 kg
ABBINABILE AI FORNI CAN BE COMBINED TO THE OVENS	4 - 44 - 4H	4 X 3 - 4H	6 - 66 - 6H	6 X 3 - 6H	6 L - 66 L	6 L X 3
COD.	7020150001	7020150002	7020150003	7020150004	7020150005	7020150006

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