



**PIZZA  
PROFESSIONAL  
EQUIPMENT**  
CATALOGUE 2023/2024

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# TITANWOOD ▶

**COTTURE OTTIMALI PER L'INDOOR E L'OUTDOOR**

Il nuovo forno professionale Prismafood è l'ideale per cucinare a fuoco vivo la pizza sia all'interno che all'esterno.



# ITALIAN EXCELLENCE FOR PIZZA PROFESSIONALS

ECCELLENZA ITALIANA  
PER I PROFESSIONISTI  
DELLA PIZZA



**All Prismafood products are manufactured in our plants in Valvasone in the Province of Pordenone. Technology, know-how and great passion combined with years of experience in management have enabled us to develop rapidly and become increasingly active in international markets. We guarantee our customers long-lasting quality, a wide range of products and a high-level service.**

I prodotti Prismafood sono realizzati in Italia presso i nostri stabilimenti di Valvasone in provincia di Pordenone. Tecnologia, competenza e grande passione insieme alla pluridecennale esperienza maturata dal management, ci hanno consentito un rapido sviluppo e una crescente presenza nei mercati internazionali.

Alla clientela, garantiamo qualità costante nel tempo, completezza di assortimento e un elevato livello di servizio.

# THE PRISMAFOOD QUALITY SYSTEM

IL SISTEMA QUALITÀ  
PRISMAFOOD



**Prismafood Quality System has been representing for many years a guarantee to the clients. In addition to certifications and continuous controls, early at the design stage we develop solutions to ensure the reliability of our products. Each operator is constantly trained to carry out product checks. Prismafood is in charge of the entire production process and each and every component is managed directly. For all these reasons, Prismafood is proud to label its products “Made in Italy-Think Quality”.**

Il Sistema Qualità Prismafood rappresenta da anni una garanzia per la sua clientela. Oltre alle certificazioni e ai continui controlli, già in fase di progettazione vengono sviluppate soluzioni atte a rendere le macchine affidabili nel tempo per una soddisfazione di lunga durata. Ogni operatore viene continuamente aggiornato al fine di attuare costanti verifiche sul prodotto. Ogni componente è gestito direttamente essendo Prismafood titolare di tutto il processo produttivo. Per tutte queste ragioni Prismafood firma i suoi prodotti con il marchio “Made in Italy-Think Quality”.

# A COMPLETE ASSORTMENT FOR EVERY NEED

UN ASSORTIMENTO COMPLETO PER OGNI ESIGENZA



**Discover all Prismafood solutions designed to meet the actual needs of pizza professionals.**

Scopri le soluzioni Prismafood pensate per rispondere alle reali esigenze dei professionisti della pizza.

Entdecken Sie die Lösungen von Prismafood, die auf die tatsächlichen Bedürfnisse der Pizzaprofis zugeschnitten sind.

Découvrez les solutions Prismafood conçues pour répondre aux besoins réels des professionnels de la pizza.











Descubre las soluciones Prismafood destinadas a responder a las necesidades reales de los profesionales de la pizza.

Откройте для себя решения Prismafood, разработанные для удовлетворения реальных потребностей специалистов по приготовлению пиццы.



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# SMALL BASIC

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
1-2 CAMERE

 MAX  
450° WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**SMALL, RELIABLE  
AND POWERFUL**  
PICCOLI, AFFIDABILI  
E POTENTI

**Heating all kinds of food, without taking up too much space in your workplace, is easy thanks to Prismafood Small Basic ovens.**

**Small, reliable, and powerful, they are perfect for bars and restaurants offering their customers delicacies for a quick meal with perfect cooking every time. Easy to use and with optimised energy consumption.**

Riscaldare ogni tipo di pietanza, senza occupare troppo spazio nel tuo ambiente di lavoro, è possibile grazie ai forni Prismafood Small Basic.

Piccoli, affidabili e potenti, sono adatti per Bar e Ristori che offrono ai propri clienti specialità da gustare in un break per un pasto veloce con cotture sempre perfette. Di facile utilizzo e dai consumi energetici ottimizzati.



**Stainless steel front**  
Frontale in acciaio inox  
Front aus rostfreiem Stahl

Façade en acier inoxydable  
Frente de acero inoxidable  
Передняя панель из нержавеющей стали

**Compact design**  
Design compatto  
Kompaktes Design  
Design compact  
Diseño compacto  
Компактный дизайн

**Easy to use**  
Facile da utilizzare  
Einfach im Gebrauch  
Simple à utiliser  
Simplicidad de uso  
Простота применения

**Pre-painted sheet metal structure**  
Corpo in lamiera preverniciata  
Gehäuse aus vorlackiertem Blech  
Corps en tôle prépeinte  
Cuerpo en chapa prepintada  
Предварительно окрашенный корпус из листового металла

Mit den Öfen Small Basic von Prismafood können Sie alle Arten von Lebensmitteln erwärmen, ohne viel Platz in Ihrer Arbeitsumgebung zu beanspruchen. Sie sind klein, zuverlässig und leistungsstark und eignen sich für Bars und Restaurants, die ihren Kunden schnell zu verzehrende, perfekt zubereitete Mahlzeiten anbieten wollen. Einfach zu bedienen, mit optimiertem Energieverbrauch.

Réchauffer toutes sortes d'aliments, sans occuper trop de place dans votre espace de travail, est facile grâce aux fours Small Basic de Prismafood. Petits, fiables et puissants, ils conviennent aux bars et aux restaurants qui proposent à leurs clients des spécialités pour un repas rapide avec des cuissons parfaites à chaque fois. Facile à utiliser et avec une consommation d'énergie optimisée.

Calentar todo tipo de alimentos, sin ocupar demasiado espacio en su lugar de trabajo, es posible gracias a los hornos Small Basic de Prismafood. Pequeños, fiables y potentes, son adecuados para bares y restaurantes que ofrecen a sus clientes especialidades para una comida rápida con una cocción perfecta en cada momento. Simplicidad de uso y consumo energético optimizado.

Разогрев любых продуктов, не занимая много места на рабочем месте, возможен благодаря печам Prismafood Small Basic. Небольшие, надежные и мощные, они подходят для баров и ресторанов, которые предлагают своим клиентам фирменные блюда, чтобы в перерыве быстро перекусить и каждый раз готовить идеально. Простота в использовании и оптимизация энергопотребления.





**Available with two, three, four or six thermostats**

Disponibile nelle versioni a due, tre, quattro o sei termostati

Erhältlich in Versionen mit zwei, drei, vier oder sechs Thermostaten

Disponible dans les versions à deux, trois, quatre ou six thermostats

Disponible en las versiones con dos, tres, cuatro o seis termostatos

Доступны версии с двумя, тремя, четырьмя или шестью термостатами



**With sheathed heating elements**

Resistenze corazzate

Gepanzerte Widerstände

Résistances cuirassées

Resistencias acorazadas

Армированные нагревательные элементы



**Working temperature up to 320 or 450 degrees**

Temperatura di esercizio fino a 320 o 450 gradi

Betriebstemperatur bis zu 320 oder 450 Grad

Température opérationnelle jusqu'à 320 ou 450 degrés

Temperatura operacional hasta 320 o 450 grados

Рабочая температура до 320 или 450 градусов



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

**Prismafood Small Basic: Italian reliability for your professional kitchen.**

Prismafood Small Basic: affidabilità italiana per la tua cucina professionale.

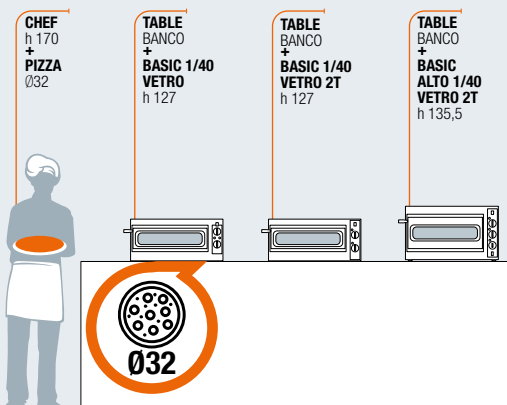
Prismafood Small Basic: Italienische Zuverlässigkeit für Ihre professionelle Küche.

Prismafood Small Basic: la fiabilité italienne pour votre cuisine professionnelle.

Prismafood Small Basic: fiabilidad italiana para su cocina profesional.

Prismafood Small Basic: итальянская надежность для профессиональной кухни.

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI





**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**Internal lighting available for constant baking monitoring in models with glass door**

Disponibile illuminazione interna per il monitoraggio costante della cottura nei modelli con anta a vetro

Innenbeleuchtung zur ständigen Überwachung des Brennvorgangs bei den Modellen mit Glastür erhältlich

Éclairage interne disponible pour une surveillance constante de la cuisson dans les modèles à porte vitrée

Illuminación interna disponible para la supervisión constante de la cocción en los modelos con puerta de cristal

В моделях со стеклянными дверцами предусмотрена внутренняя подсветка для постоянного контроля за процессом обжига

TABLE  
BANCO  
+  
BASIC 2/40  
VETRO  
h 142



TABLE  
BANCO  
+  
BASIC 2/40  
VETRO 2T  
h 142



CHEF  
h 170  
+  
PIZZA  
Ø45



40x60

STAND  
+  
BASIC 1/50  
VETRO 2T  
h 122



STAND  
+  
BASIC 2/50  
VETRO 3T  
h 139



STAND  
+  
BASIC 2/50  
VETRO 4T  
h 148,5



STAND  
+  
BASIC 3/50  
VETRO 6T  
h 166

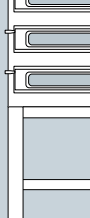


TABLE  
BANCO  
+  
BASIC 2/50  
PLUS  
h 161,5



**SMALL BASIC OVENS**

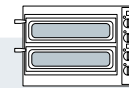
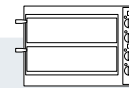
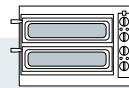
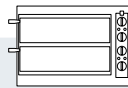


**CSA/UL certification available**  
Disponibile modello certificato CSA/UL



			BASIC 1/40	BASIC 1/40 VETRO	BASIC 1/40 VETRO 2T	BASIC ALTO 1/40 VETRO 2T
<b>MECHANICAL</b> MECCANICO	<b>032</b>					
<b>CHAMBERS</b> CAMERE	n°		1	1	1	1
<b>PIZZE</b> PIZZE	n°					
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 320	50 - 320	50 - 320	50 - 320
<b>POWER   POTENZA</b>	kW		1,6	1,6	1,6	1,6
<b>TOP</b>	W		800x1	800x1	800x1	800x1
<b>BOTTOM</b>	W		800x1	800x1	800x1	800x1
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230	230	230	230
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		7,0	7,0	7,0	7,0
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		-	-	-	-
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W D H	cm	41,0 36,0 9,0	41,0 36,0 9,0	41,0 36,0 9,0	41,0 36,0 18,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W D H	cm	61,5 50,0 28,0	61,5 50,0 28,0	61,5 50,0 28,0	61,5 50,0 36,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W D H	cm	67,0 60,0 34,0	67,0 60,0 34,0	67,0 60,0 34,0	67,0 60,0 42,0
<b>NET WEIGHT   PESO NETTO</b>	kg		21,0	21,0	21,0	29,0
<b>GROSS WEIGHT   PESO LORDO</b>	kg		23,0	23,0	23,0	31,0
<b>INTERNAL LIGHT</b> LUCE INTERNA			-	o	o	•
<b>TIMER</b> TIMER			•	•	-	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•

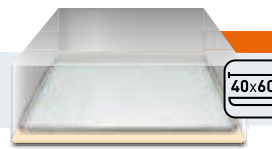
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MECHANICAL MECCANICO			BASIC 2/40	BASIC 2/40 VETRO	BASIC 2/40 4T	BASIC 2/40 VETRO 4T
	CHAMBERS CAMERE	n°	2	2	2	2
	PIZZE PIZZE	n°	+	+	+	+
	WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 320	50 - 320	50 - 320	50 - 320
	POWER   POTENZA	kW	2,4	2,4	2,4	2,4
	TOP	w	800x2	800x2	800x2	800x2
	BOTTOM	w	800x1	800x1	800x2	800x2
	POWER SUPPLY ALIMENTAZIONE	volt	230	230	230	230
	ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	10,4	10,4	13,9	13,9
	ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	-	-	-	-
	INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm D H	41,0 36,0 9,0	41,0 36,0 9,0	41,0 36,0 9,0	41,0 36,0 9,0
	EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm D H	61,5 50,0 43,0	61,5 50,0 43,0	61,5 50,0 43,0	61,5 50,0 43,0
	PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm D H	67,0 60,0 51,0	67,0 60,0 51,0	67,0 60,0 51,0	67,0 60,0 51,0
	NET WEIGHT   PESO NETTO	kg	33,0	32,0	33,0	33,0
	GROSS WEIGHT   PESO LORDO	kg	44,0	33,0	34,0	34,0
	INTERNAL LIGHT LUCE INTERNA		-	o	-	o
	TIMER TIMER		•	•	-	-
	REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•

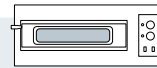
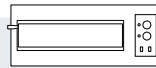
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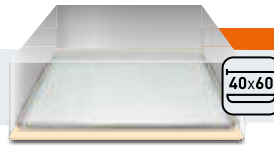
OPTIMIZED FOR

1 baking tray 40x60cm  
1 teglia del formato 40x60cm



			BASIC 1/50 2T	BASIC 1/50 VETRO 2T
	<b>MECHANICAL</b> MECCANICO			
	<b>PIZZE</b> PIZZE	n°	1	1
	<b>CHAMBERS</b> CAMERE	n°	1	1
	<b>TRAYS 40X60</b> TEGLIE 40X60	n°	1	1
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	45 - 450	45 - 450
	<b>POWER</b>   POTENZA	kW	4,0	4,0
	<b>TOP</b>	W	2000x1	2000x1
	<b>BOTTOM</b>	W	2000x1	2000x1
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	17,4	17,4
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	8,7	8,7
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm D H	62,0 50,0 12,0	62,0 50,0 12,0
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm D H	91,5 69,0 36,0	91,5 69,0 36,0
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm D H	97,0 77,0 48,0	97,0 77,0 48,0
	<b>NET WEIGHT</b>   PESO NETTO	kg	48,0	48,0
	<b>GROSS WEIGHT</b>   PESO LORDO	kg	56,0	56,0
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		○	○
	<b>INTERNAL LIGHT</b> LUCE INTERNA		-	○
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●

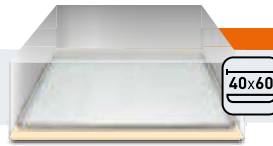
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			BASIC 2/50 3T	BASIC 2/50 VETRO 3T	BASIC 2/50 4T	BASIC 2/50 VETRO 4T
<b>M</b> MECHANICAL MECCANICO						
<b>CHAMBERS</b> CAMERE	n°		2	2	2	2
<b>PIZZE</b> PIZZE	n°		⊕ + ⊕	⊕ + ⊕	⊕ + ⊕	⊕ + ⊕
<b>TRAYS 40X60</b> TEGLIE 40X60	n°		⊕ + ⊕	⊕ + ⊕	⊕ + ⊕	⊕ + ⊕
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		45 - 450	45 - 450	45 - 450	45 - 450
<b>POWER</b>   POTENZA	kW		6,0	6,0	8,0	8,0
<b>TOP</b>	W		2000x2	2000x2	2000x2	2000x2
<b>BOTTOM</b>	W		2000x1	2000x1	2000x2	2000x2
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		21,6	21,6	34,8	34,8
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		8,7	8,7	17,4	17,4
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		62,0	62,0	62,0	62,0
	D cm		50,0	50,0	50,0	50,0
	H cm		12,0	12,0	12,0	12,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		91,5	91,5	91,5	91,5
	D cm		69,0	69,0	69,0	69,0
	H cm		53,0	53,0	62,5	62,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		97,0	97,0	97,0	97,0
	D cm		77,0	77,0	77,0	77,0
	H cm		65,0	65,0	75,0	75,0
<b>NET WEIGHT</b>   PESO NETTO	kg		71,0	71,0	76,0	76,0
<b>GROSS WEIGHT</b>   PESO LORDO	kg		80,0	80,0	85,0	85,0
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			○	○	○	○
<b>INTERNAL LIGHT</b> LUCE INTERNA			-	○	-	○
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			●	●	●	●

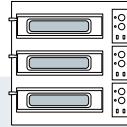
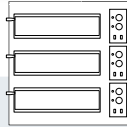
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## SMALL BASIC OVENS



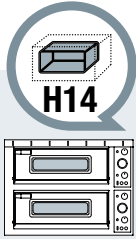
OPTIMIZED FOR

1 baking tray 40x60cm  
1 teglia del formato 40x60cm



			BASIC 3/50 6T	BASIC 3/50 VETRO 6T
	<b>MECHANICAL</b> MECCANICO			
	<b>CHAMBERS</b> CAMERE	n°	3	3
	<b>PIZZE</b> PIZZE	n°		
	<b>TRAYS 40X60</b> TEGLIE 40X60	n°		
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	45 - 450	45 - 450
	<b>POWER</b>   POTENZA	kW	12,0	12,0
	<b>TOP</b>	W	2000x3	2000x3
	<b>BOTTOM</b>	W	2000x3	2000x3
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	52,2	52,2
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	17,4	17,4
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm D H	62,0 50,0 12,0	62,0 50,0 12,0
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm D H	91,5 69,0 90,0	91,5 69,0 90,0
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm D H	97,0 77,0 102,5	97,0 77,0 102,5
	<b>NET WEIGHT</b>   PESO NETTO	kg	114,0	114,0
	<b>GROSS WEIGHT</b>   PESO LORDO	kg	124,0	124,0
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		o	o
	<b>INTERNAL LIGHT</b> LUCE INTERNA		-	o
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•

• As standard | Di serie    o Optional | Optional



MECHANICAL MECCANICO		BASIC 2/50 PLUS	
<b>CHAMBERS</b> CAMERE	<b>Ø45</b>	n°	2
<b>PIZZE</b> PIZZE		n°	+
<b>RAILS FOR GASTRONORM-GN PANS</b> GUIDE PER TEGLIE GASTRONORM-GN			•
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		45 - 450
<b>POWER   POTENZA</b>	kW		8,0
<b>TOP</b>	W		2000x2
<b>BOTTOM</b>	W		2000x2
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		34,8
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		11,6
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W D H	cm	54,0 50,0 14,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W D H	cm	85,0 68,0 63,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W D H	cm	97,0 77,0 75,0
<b>NET WEIGHT   PESO NETTO</b>	kg		87,0
<b>GROSS WEIGHT   PESO LORDO</b>	kg		96,0
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			○
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•

• As standard | Di serie ○ Optional | Opzionale



OPTIMIZED FOR

**Rails for Gastronorm-GN pans**  
Guide per teglie Gastronorm-GN



**Integrated heat recirculation system in the cooking chamber**

Sistema integrato di recupero di calore in camera di cottura

Integriertes Wärmerückgewinnungssystem im Backraum

Système de récupération de chaleur intégré dans la chambre de cuisson

Sistema de recuperación de calor integrado en la cámara de cocción

Встроенная система рекуперации тепла в варочной камере





# HIDEO

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
CAMERE  
1-2

MAX  
320°  
 WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**IDEAL FOR BARS  
AND RESTAURANTS**  
IDEALE PER BAR  
E RISTORANTI

**Hideo is ideal for Bars and Restaurants that require an advanced easy to use product with a contemporary look. Hideo ensures fast and precise cooking without taking up too much space in the work environment. Advanced, performing and made with the best components, Hideo oven offers innovative, compact and highly elegant design.**

Hideo è l'ideale per i Bar e Ristoranti che richiedono un prodotto evoluto, dall'estetica contemporanea, di facile utilizzo e in grado di garantire cotture rapide e precise senza occupare troppo spazio nell'ambiente di lavoro. Evoluto, performante e realizzato con la migliore componentistica, il forno Hideo offre grande soddisfazione a partire dal suo design innovativo, compatto e di grande eleganza.



**Maximum internal visibility thanks to the large window**

Massima visibilità interna grazie alla finestra di ampia dimensione

Maximale Sicht in den Innenraum dank des großen Fensters

Visibilité interne optimale grâce à la grande fenêtre

Máxima visibilidad interna gracias a la amplia ventana

Максимальный внутренний обзор благодаря большому окну



**Innovative and compact design: save space in your work environment**

Design innovativo e compatto: più spazio nell'ambiente di lavoro

Innovatives und kompaktes Design: mehr Platz in der Arbeitsumgebung

Design innovat et compact : plus de place dans le lieu de travail

Diseño innovador y compacto: más espacio en el lugar de trabajo

Современный и компактный дизайн: больше пространства в рабочей среде



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos termostatos para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**The body and front of the oven are made of high quality stainless steel to ensure maximum resistance and long life**

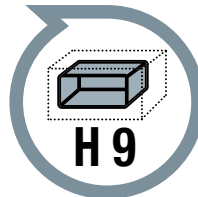
Il corpo e il frontale del forno sono in acciaio inox di alta qualità per assicurare massima resistenza e una lunga durata

Das Gehäuse und die Vorderseite des Ofens sind aus hochwertigem Edelstahl gefertigt, um maximale Widerstandsfähigkeit und lange Lebensdauer zu gewährleisten

Le corps et la façade du four sont en acier inoxydable de haute qualité afin d'assurer une résistance maximale et une longue durée

El cuerpo y la parte frontal del horno son de acero inoxidable de alta calidad para asegurar la máxima resistencia y una larga duración

Корпус и передняя часть печи изготовлены из высококачественной нержавеющей стали, что обеспечивает максимальную прочность и долгий срок службы



Hideo ist ideal für Bars und Restaurants, die ein fortschrittliches Produkt mit zeitgemäßer Ästhetik benötigen, das einfach zu bedienen ist und ein schnelle und präzise Backzeiten garantiert, ohne zu viel Platz in der Arbeitsumgebung einzunehmen. Der fortschrittliche, leistungsstarke und aus den besten Komponenten hergestellte Hideo Backofen überzeugt durch sein innovatives, kompaktes und sehr elegantes Design.

Hideo est la solution idéale pour les bars et restaurants qui exigent un produit avancé, à l'esthétique contemporaine, facile à utiliser et en mesure de garantir des cuissons rapides et précises sans prendre trop de place dans le lieu de travail. Évolué, performant et réalisé avec les meilleurs composants, le four Hideo offre une grande satisfaction, à commencer par son design innovant, compact et extrêmement élégant.

Hideo es ideal para bares y restaurantes que necesitan un producto moderno con una estética contemporánea, fácil de usar y que pueda garantizar una rápida y precisa cocción de los alimentos, sin ocupar demasiado espacio. Moderno, con altas prestaciones y fabricado con los mejores componentes, el horno Hideo ofrece un alto nivel de satisfacción empezando por su diseño innovador, compacto y sumamente elegante.

Hideo идеально подходит для баров и ресторанов, нуждающихся в современном оборудовании. Отличается прекрасным внешним видом и простотой в использовании. Обеспечивает быстрый и четкий процесс приготовления, не занимая лишнего места в рабочем пространстве. Ультрасовременная, высокоэффективная печь. Изготовлена из лучших в своем классе компонентов. Благодаря новому компактному и весьма элегантному дизайну духовой шкаф Hideo украсит любой интерьер.



**Working temperature up to 320 degrees**

Temperatura di esercizio fino a 320 gradi

Betriebstemperatur bis zu 320 Grad

Température opérationnelle jusqu'à 320 degrés

Temperatura operacional hasta 320 grados

Рабочая температура до 320 градусов



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

**The oven features excellent equipment: double thermostat, refractory stone hob, standard thermometer, large window.**

Il forno ha dotazioni d'eccellenza: doppio termostato, piano cottura in pietra refrattaria, termometro di serie, finestra di ampia dimensione.

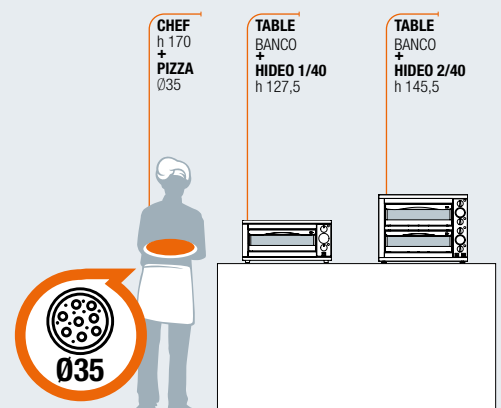
Der Ofen ist hervorragend ausgestattet: doppelter Thermostat, Backfläche aus feuerfestem Stein, serienmäßiges Thermometer, großes Sichtfenster.

Le four est doté d'un équipement d'excellence : double thermostat, plaque de cuisson en pierre réfractaire, thermomètre de série et grande fenêtre.

El horno lleva un equipamiento de alto nivel: doble termostato, superficie de cocción de piedra refractaria, termómetro de serie, ventana de inspección muy amplia.

Печь может похвастаться отличным оснащением: двойной термостат, варочная поверхность из огнеупорного камня, термометр в стандартной комплектации, большое окно.

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI





**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты

			H9	H1E0 1/40	H1E0 2/40
<b>MECHANICAL</b> MECCANICO					
<b>CHAMBERS</b> CAMERE	n°			1	2
<b>PIZZE</b> PIZZE	n°				+
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C			50 - 320	50 - 320
<b>POWER   POTENZA</b>	kW			1,6	3,2
<b>TOP</b>	W			800x1	800x2
<b>BOTTOM</b>	W			800x1	800x2
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt			230	230
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase			7,0	13,9
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase			-	-
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm			41,0	41,0
	D cm			36,0	36,0
	H cm			9,0	9,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm			59,5	59,5
	D cm			50,0	50,0
	H cm			28,5	46,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm			67,0	67,0
	D cm			60,0	60,0
	H cm			34,0	51,0
<b>NET WEIGHT   PESO NETTO</b>	kg			30,0	38,0
<b>GROSS WEIGHT   PESO LORDO</b>	kg			32,0	44,0
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA				•	•

• As standard | Di serie • Optional | Optional

# BASIC

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
1-2 CAMERE

 MAX 450°  
WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



**EASY TO USE  
AND INCREDIBLY  
FUNCTIONAL**  
GRANDE FUNZIONALITÀ  
E SEMPLICITÀ D'USO

The Prismafood Basic Electric oven is a solid, easy to use and incredibly functional equipment. Basic is designed to allow excellent cooking, obtainable by separately calibrating two different operating temperatures for the upper and lower parts, with temperatures reaching 450°C. The solid design and the user-friendly control panel allow you to work optimally, enjoying an enduring, reliable and easy to maintain equipment. Basic can be accessorised with the oven stand.

Il forno Elettrico Prismafood Basic è uno strumento solido, di semplice utilizzo ed incredibilmente funzionale. Basic è progettato per consentirti cotture eccellenti, ottenibili calibrando separatamente due diverse temperature di esercizio per la parte superiore e per quella inferiore, con valori che arrivano a 450°C. Il design solido ed il quadro comandi intuitivo permettono di lavorare in maniera ottimale, godendo di uno strumento longevo, affidabile e di facile manutenzione. BASIC è accessorabile con il supporto forno.

OPTIONAL

**D** On request available in digital version

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии

DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, small pizzerias, takeaway and restaurants**  
Pizza in teglia o in pala, pizza classica, piccole pizzerie, take away e ristoranti



**Stainless steel front**

Frontale in acciaio inox  
Front aus rostfreiem Stahl

Façade en acier inoxydable  
Frente de acero inoxidable  
Передняя панель из нержавеющей стали



**Solide, fonctionnel et durable**

Solido, funzionale e durevole  
Solide, funktionell und langlebig  
Solide, fonctionnel et durable  
Sólido, funcional y duradero  
Прочность, функциональность и долговечность



**User-friendly control panel**

Quadro comandi intuitivo  
Intuitives Bedienfeld  
Panneau de contrôle intuitif  
Panel de mandos intuitivo  
Интуитивно понятная панель управления



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata  
Gehäuse aus vorlackiertem Blech  
Corps en tôle prépeinte  
Cuerpo en chapa prepintada  
Предварительно окрашенный корпус из листового металла



Der Elektrobackofen Basic von Prismafood ist ein solides, einfach zu bedienendes und unglaublich funktionales Gerät. Basic ist für hervorragende Backergebnisse ausgelegt, die durch die separate Kalibrierung von zwei verschiedenen Betriebstemperaturen für den oberen und unteren Teil mit Werten bis zu 450 °C erzielt werden können. Das robuste Design und das intuitive Bedienfeld ermöglichen ein optimales Arbeiten mit einem langlebigen, zuverlässigen und wartungsfreundlichen Gerät. BASIC kann mit Ofenhalter ausgestattet werden.

Le four électrique Prismafood Basic est un instrument solide, facile à utiliser et incroyablement fonctionnel. Basic est conçu pour permettre une excellente cuisson, pouvant être obtenu en calibrant séparément deux températures de travail différentes pour les parties supérieure et inférieure, avec des valeurs atteignant 450 °C. Le design solide et le panneau de commande intuitif permettent de travailler de manière optimale en profitant d'un appareil durable, fiable et facile à entretenir. BASIC peut être équipé du support de four.

El horno Eléctrico Prismafood Basic es un instrumento sólido, de uso simple e increíblemente funcional. Basic ha sido diseñado para permitir cocciones excelentes que pueden obtenerse calibrando por separado dos temperaturas de ejercicio distintas para la parte superior y para la inferior, con valores que llegan a 450°C. El design sólido y el cuadro de mandos intuitivo permiten trabajar en modo óptimo, gozando de un instrumento longevo, fiable y de fácil mantenimiento. BASIC puede tener como accesorio el soporte del horno.

Электрическая печь Prismafood Basic – надежный инструмент, простой в применении и невероятно практичный. Печь Basic разработана, чтобы гарантировать великолепную готовку путем отдельной настройки двух разных рабочих температур (вплоть до 450°C) в верхней и нижней части. Прочная конструкция и интуитивная панель управления позволяют работать оптимально, наслаждаясь долговечным прибором, надежным и простым для техобслуживания. BASIC может быть дополнена подставкой.



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos termostatos para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**With sheathed heating elements**

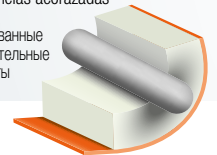
Resistenze corazzate

Gepanzerte Widerstände

Résistances cuirassées

Resistencias acorazadas

Армированные нагревательные элементы



**Working temperature up to 450 degrees**

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

**ACCESSORIES FOR OVENS**

**BASIC can be accessorised with the oven stand.**

BASIC è accessoriabile con il supporto forno.

BASIC kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

BASIC peut être équipé du support de four.

BASIC puede tener como accesorios el soporte del horno.

БASIC можно дополнить несущим столиком.





**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**Internal lighting for constant baking monitoring**

Illuminazione interna per il monitoraggio costante della cottura

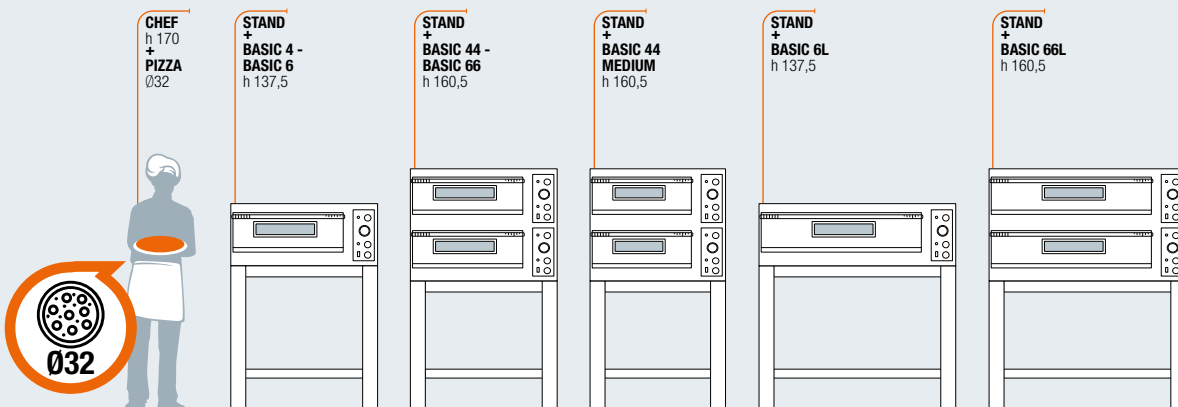
Innenbeleuchtung zur ständigen Überwachung des Backvorgangs

Éclairage interne pour une surveillance constante de la cuisson

Illuminación interna para la supervisión constante de la cocción

Внутреннее освещение для постоянного контроля процесса приготовления

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI



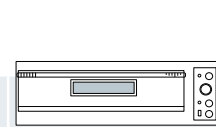
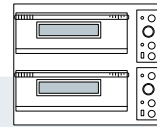
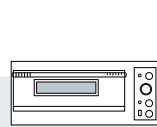


**BASIC OVENS**



			<b>BASIC 4</b>	<b>BASIC 44</b>	<b>BASIC 44 MEDIUM</b>
	<b>MECHANICAL</b> MECCANICO				
	<b>CHAMBERS</b> CAMERE	n°	1	2	2
	<b>PIZZE</b> PIZZE	n°			
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450
	<b>POWER</b>   POTENZA	kW	4,7	9,4	9,4
	<b>TOP</b>	W	2350x1	2350x2	2350x2
	<b>BOTTOM</b>	W	2350x1	2350x2	2350x2
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	20,4	40,9	40,9
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	10,2	20,4	20,4
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm	<b>66,0</b>	<b>66,0</b>	<b>66,0</b>
		D cm	<b>66,0</b>	<b>66,0</b>	<b>66,0</b>
		H cm	<b>14,0</b>	<b>14,0</b>	<b>14,0</b>
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm	97,5	97,5	90,0
		D cm	92,5	92,5	87,0
		H cm	41,5	74,5	74,5
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm	102,0	102,0	102,0
		D cm	102,0	102,0	102,0
		H cm	57,0	90,0	90,0
	<b>NET WEIGHT</b>   PESO NETTO	kg	75,0	122,0	117,0
	<b>GROSS WEIGHT</b>   PESO LORDO	kg	88,0	136,0	131,0
	<b>DIGITAL VERSION</b> VERSIONE DIGITALE		○	○	○
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		○	○	○
	<b>INTERNAL LIGHT</b> LUCE INTERNA		●	●	●
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●	●

● As standard | Di serie ○ Optional | Opzionale



MECHANICAL MECCANICO			BASIC 6	BASIC 66	BASIC 6L	BASIC 66L
	CHAMBERS CAMERE	n°	1	2	1	2
	PIZZE PIZZE	n°				
	WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	POWER   POTENZA	kW	7,2	14,4	7,2	14,4
	TOP	W	1200x3	1200x6	1200x3	1200x6
	BOTTOM	W	1200x3	1200x6	1200x3	1200x6
	POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	31,3	62,6	31,3	62,6
	ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	10,4	20,9	10,4	20,9
	INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm	66,0	66,0	99,0	99,0
		D cm	99,0	99,0	66,0	66,0
		H cm	14,0	14,0	14,0	14,0
	EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm	97,5	97,5	130,5	130,5
		D cm	121,5	121,5	93,0	93,0
		H cm	41,5	74,5	41,5	74,5
	PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm	102,0	102,0	144,0	144,0
		D cm	127,0	127,0	106,0	106,0
		H cm	57,0	90,0	57,0	90,0
	NET WEIGHT   PESO NETTO	kg	100,0	181,0	115,0	196,0
	GROSS WEIGHT   PESO LORDO	kg	115,0	197,0	130,0	212,0
	DIGITAL VERSION VERSIONE DIGITALE		o	o	o	o
	12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
	INTERNAL LIGHT LUCE INTERNA		•	•	•	•
	REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•

• As standard | Di serie    o Optional | Opzionale

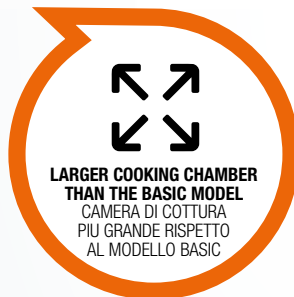
# BASIC XL

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
1-2 CAMERE

 MAX 450°  
WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



**EASY TO USE  
AND INCREDIBLY  
FUNCTIONAL**  
DI SEMPLICE UTILIZZO  
ED INCREDIBILMENTE  
FUNZIONALE

**Basic XL is designed to allow excellent cooking, obtainable by separately calibrating two different operating temperatures for the upper and lower parts, with temperatures reaching 450°C. The solid design and the user-friendly control panel allow you to work optimally, enjoying an enduring, reliable and easy to maintain equipment.**

Basic XL è progettato per consentirti cotture eccellenti, ottenibili calibrando separatamente due diverse temperature di esercizio per la parte superiore e per quella inferiore, con valori che arrivano a 450°C. Il design solido ed il quadro comandi intuitivo permettono di lavorare in maniera ottimale, godendo di uno strumento longevo, affidabile e di facile manutenzione.

OPTIONAL



**On request available in digital version**

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии

DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, medium and large pizzerias, takeaway and restaurants**

Pizza in teglia o in pala, pizza classica, pizzerie medie e grandi, take away e ristoranti



**Stainless steel front**

Frontale in acciaio inox  
Front aus rostfreiem Stahl

Façade en acier inoxydable

Frente de acero inoxidable

Передняя панель из нержавеющей стали



**Solide, fonctionnel et durable**

Solido, funzionale e durevole

Solide, funktionell und langlebig

Solide, fonctionnel et durable

Sólido, funcional y duradero

Прочность, функциональность и долговечность



**User-friendly control panel**

Quadro comandi intuitivo

Intuitives Bedienfeld

Panneau de contrôle intuitif

Panel de mandos intuitivo

Интуитивно понятная панель управления



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata

Gehäuse aus vorlackiertem Blech

Corps en tôle prépeinte

Cuerpo en chapa prepintada

Предварительно окрашенный корпус из листового металла



Basic XL ist für hervorragende Backergebnisse ausgelegt, die durch die separate Kalibrierung von zwei verschiedenen Betriebstemperaturen für den oberen und unteren Teil mit Werten bis zu 450 °C erzielt werden können. Das robuste Design und das intuitive Bedienfeld ermöglichen ein optimales Arbeiten mit einem langlebigen, zuverlässigen und wartungsfreundlichen Gerät.

Basic XL est conçu pour permettre une excellente cuisson, pouvant être obtenu en calibrant séparément deux températures de travail différentes pour les parties supérieure et inférieure, avec des valeurs atteignant 450 ° C. Le design solide et le panneau de commande intuitif permettent de travailler de manière optimale en profitant d'un appareil durable, fiable et facile à entretenir.

Basic XL ha sido diseñado para permitir cocciones excelentes que se obtienen calibrando por separado dos temperaturas de ejercicio distintas por la parte superior y por la inferior, con valores que llegan a 450°C. El design sólido y el cuadro de mandos intuitivo permiten trabajar en modo óptimo, gozando de un instrumento longevo, fiable y de fácil mantenimiento.

Печь Basic XL разработана так, чтобы гарантировать великолепную готовку путем отдельной настройки двух разных рабочих температур (вплоть до 450°C) в верхней и нижней части. Прочная конструкция и интуитивная панель управления позволяют работать оптимально, наслаждаясь долговечным прибором, надежным и простым для техобслуживания.





**Integrated heat recirculation system in the cooking chamber**

Sistema integrato di recupero di calore in camera di cottura

Integriertes Wärmerückgewinnungssystem im Backraum

Système de récupération de chaleur intégré dans la chambre de cuisson

Sistema de recuperación de calor integrado en la cámara de cocción

Встроенная система рекуперации тепла в варочной камере



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos termostatos para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**With sheathed heating elements**

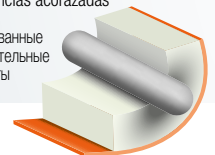
Resistenze corazzate

Gepanzerte Widerstände

Résistances cuirassées

Resistencias acorazadas

Армированные нагревательные элементы



**Working temperature up to 450 degrees**

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



**Available on request also with top refractory stone**

**OPTIONAL**

Su richiesta, disponibile nella versione con la pietra refrattaria anche su cielo

Auf Anfrage auch in einer Version mit feuerfestem Stein oben erhältlich

Sur demande, également disponible dans une version avec pierre réfractaire sur la voûte

Previa solicitud, disponible también en versión con piedra refractaria

По запросу возможно исполнение с огнеупорным камнем в верхней части



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

**ACCESSORIES FOR OVENS**

**BASIC XL can be accessorised with the oven stand or with the "Proving Chamber" unit.**

BASIC XL è accessoribile con il supporto forno oppure con l'unità "Cella di Lievitazione".

BASIC XL kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

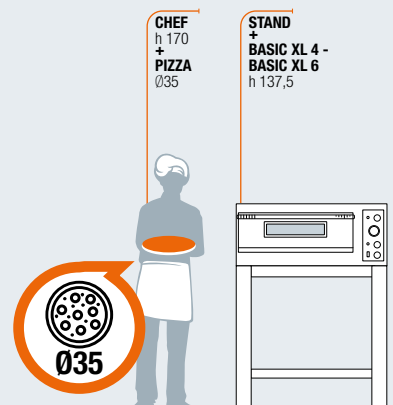
BASIC XL peut être équipé du support de four ou avec l'unité "étuve de fermentation".

BASIC XL puede tener como accesorios el soporte del horno o la unidad "Celda de Leudado".

Встроенная система рекуперации тепла в варочной камере



**SIZE COMPARISON**  
CONFRONTO DIMENSIONI





**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**Internal lighting for constant baking monitoring**

Illuminazione interna per il monitoraggio costante della cottura

Innenbeleuchtung zur ständigen Überwachung des Backvorgangs

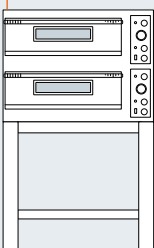
Éclairage interne pour une surveillance constante de la cuisson

Illuminación interna para la supervisión constante de la cocción

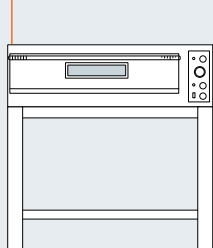
Внутреннее освещение для постоянного контроля процесса приготовления

40x60 D60

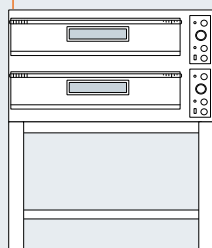
STAND + BASIC XL 44 - BASIC XL 66 h 160,5



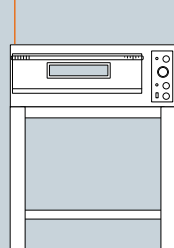
STAND + BASIC XL 6L - BASIC XL 9 h 137,5



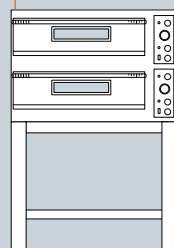
STAND + BASIC XL 66L - BASIC XL 99 h 160,5



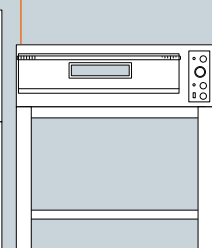
STAND + BASIC XL 2L h 137,5



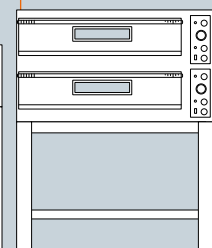
STAND + BASIC XL 22L h 160,5

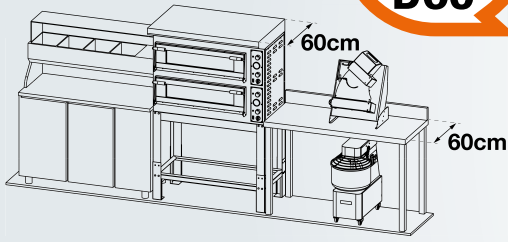


STAND + BASIC XL 3L h 137,5



STAND + BASIC XL 33L h 160,5





**Depth 60 cm, suitable to stand on counters**

Profondità 60 cm, adatto per appoggio su piani di lavoro

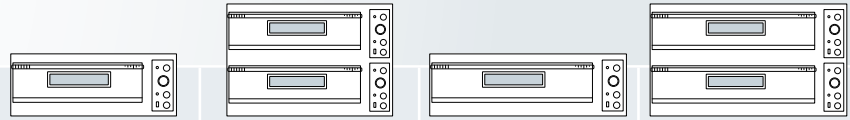
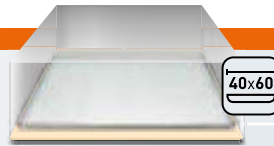
Tiefe 60 cm, geeignet für Tresen

Profondeur 60 cm, approprié pour être soutenu sur plans de travail

Profundidad 60 cm, adecuado para apoyo sobre planes de trabajo

Глубина 60 см, может быть установлена на стол



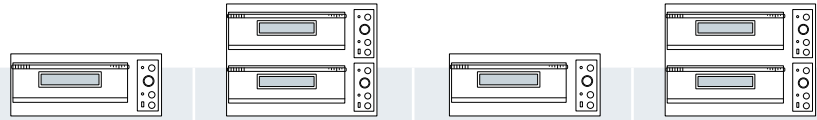


			BASIC XL 2L	BASIC XL 22L	BASIC XL 3L	BASIC XL 33L
<b>M</b> MECHANICAL MECCANICO						
<b>CHAMBERS</b> CAMERE	n°		1	2	1	2
<b>PIZZE</b> PIZZE	n°		2	4	3	4
<b>TRAYS 40X60</b> TEGLIE 40X60	n°		1	2	1	2
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER</b>   POTENZA	kW		5,0	10,0	6,0	12,0
<b>TOP</b>	W		2500x1	2500x2	3000x1	3000x2
<b>BOTTOM</b>	W		2500x1	2500x2	3000x1	3000x2
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		21,7	43,5	26,1	52,2
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		10,9	21,7	13,0	26,1
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		82,0	82,0	108,0	108,0
	D cm		41,0	41,0	41,0	41,0
	H cm		14,0	14,0	14,0	14,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		110,0	110,0	137,0	130,5
	D cm		60,0	60,0	69,0	60,0
	H cm		41,5	74,5	57,0	74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		115,0	115,0	106,0	137,0
	D cm		72,0	72,0	144,0	69,0
	H cm		57,0	90,0	57,0	90,0
<b>NET WEIGHT</b>   PESO NETTO	kg		59,0	106,0	72,1	124,9
<b>GROSS WEIGHT</b>   PESO LORDO	kg		66,0	119,0	82,0	136,0
<b>D</b> <b>DIGITAL VERSION</b> VERSIONE DIGITALE			o	o	o	o
<b>12V</b> <b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o

• As standard | Di serie    o Optional | Opzionale

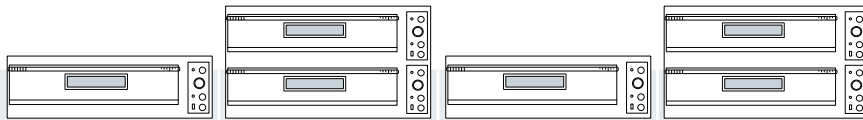


## BASIC XL OVENS



			BASIC XL 4	BASIC XL 44	BASIC XL 6	BASIC XL 66
<b>MECHANICAL</b> MECCANICO						
<b>CHAMBERS</b> CAMERE	<b>035</b>	n°	1	2	1	2
<b>PIZZE</b> PIZZE		n°		+		+
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO		°C	50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER</b>   POTENZA		kW	6,0	12,0	9,0	18,0
<b>TOP</b>		W	3000x1	3000x2	1500x3	1500x6
<b>BOTTOM</b>		W	3000x1	3000x2	1500x3	1500x6
<b>POWER SUPPLY</b> ALIMENTAZIONE		volt	230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE		Amp x phase	26,1	52,2	39,1	78,3
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE		Amp x phase	13,0	26,1	13,0	26,1
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W D H	cm	72,0 72,0 14,0	72,0 72,0 14,0	72,0 108,0 14,0	72,0 108,0 14,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W D H	cm	100,0 95,5 41,5	100,0 95,5 74,5	100,0 131,5 41,5	100,0 131,5 74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W D H	cm	102,0 102,0 57,0	102,0 102,0 90,0	106,0 144,0 57,0	106,0 144,0 90,0
<b>NET WEIGHT</b>   PESO NETTO		kg	77,0	139,0	110,0	198,0
<b>GROSS WEIGHT</b>   PESO LORDO		kg	90,0	153,0	125,0	215,0
<b>DIGITAL VERSION</b> VERSIONE DIGITALE			o	o	o	o
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o

• As standard | Di serie    o Optional | Opzionale



MECHANICAL MECCANICO			BASIC XL 6L	BASIC XL 66L	BASIC XL 9	BASIC XL 99
	CHAMBERS CAMERE	n°	1	2	1	2
	PIZZE PIZZE	n°				
	WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	POWER   POTENZA	kW	7,2	14,4	7,2	14,4
	TOP	W	1200x3	1200x6	1200x3	1200x6
	BOTTOM	W	1200x3	1200x6	1200x3	1200x6
	POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	31,3	62,6	31,3	62,6
	ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	10,4	20,9	10,4	20,9
	INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm	99,0	99,0	99,0	99,0
		D cm	66,0	66,0	66,0	66,0
		H cm	14,0	14,0	14,0	14,0
	EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm	130,5	130,5	130,5	130,5
		D cm	93,0	93,0	93,0	93,0
		H cm	41,5	74,5	41,5	74,5
	PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm	144,0	144,0	144,0	144,0
		D cm	106,0	106,0	106,0	106,0
		H cm	57,0	90,0	57,0	90,0
	NET WEIGHT   PESO NETTO	kg	115,0	196,0	115,0	196,0
	GROSS WEIGHT   PESO LORDO	kg	130,0	212,0	130,0	212,0
	DIGITAL VERSION VERSIONE DIGITALE		o	o	o	o
	12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
	INTERNAL LIGHT LUCE INTERNA		•	•	•	•
	REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
	OPTIONAL REFRACTORY STONE PIETRA REFRATTARIA OPZIONALE		o	o	o	o

• As standard | Di serie    o Optional | Opzionale

# PLUS XL

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
CAMERE  
1-2

MAX  
450°  WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**A SOLID  
EQUIPMENT, WITH  
A NICE DESIGN**  
UNO STRUMENTO SOLIDO,  
DAL DESIGN CURATO

**The Prismafood Plus XL Electric oven is a solid equipment, with a nice design, easy to use and incredibly functional thanks to the removable glass in the door for a better cleaning. Plus XL guarantees great cooking quality and extreme solidity over time. Plus XL is designed to allow excellent cooking, obtainable by separately calibrating two different operating temperatures for the upper and lower parts, with temperatures reaching 450°C.**

Il forno Elettrico Prismafood Plus XL è uno strumento solido, dal design curato, di semplice utilizzo e incredibilmente funzionale grazie anche al vetro-porta estraibile. Plus XL garantisce grande qualità di cottura ed estrema solidità nel tempo. Plus XL è progettato per consentirti cotture eccellenti, ottenibili calibrando separatamente due diverse temperature di esercizio per la parte superiore e per quella inferiore, con valori che arrivano a 450°C.

OPTIONAL



**On request available in digital version**

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии

DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, medium and large pizzerias, takeaway and restaurants**

Pizza in teglia o in pala, pizza classica, pizzerie medie e grandi, take away e ristoranti



**Stainless steel front**

Frontale in acciaio inox  
Front aus rostfreiem Stahl

Façade en acier inoxydable  
Frente de acero inoxidable  
Передняя панель из нержавеющей стали



**The design is enriched by a little hood, which makes the oven elegant**

Design curato caratterizzato dalla cappetta superiore

Raffiniertes Design mit einer kleinen Abzugshaube an der Oberseite

Design soigné et caractérisé par la petite hotte supérieure

Diseño cuidado y caracterizado por la campana superior

Аккуратный дизайн, характеризующийся верхней крышковой вытяжкой.



**Removable glass door for a better cleaning**

Porta in vetro asportabile per una migliore pulizia

Abnehmbare Glastür zur besseren Reinigung

Facile à nettoyer grâce à la porte vitrée amovible

Fácil de limpiar gracias al vidrio puerta extraíble

Легко очищается благодаря съемному стеклу дверцы



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata

Gehäuse aus vorlackiertem Blech

Corps en tôle prépeinte

Cuerpo en chapa prepintada

Предварительно окрашенный корпус из листового металла



Der Elektrobackofen Plus XL von Prismafood ist ein robustes Gerät mit präzisiertem Design, das einfach zu bedienen und dank der ausziehbaren Tür mit Glasfläche unglaublich funktional ist. Plus XL garantiert eine hervorragende Backqualität und extreme Langlebigkeit. Plus XL ist für hervorragende Backergebnisse ausgelegt, die durch die separate Kalibrierung von zwei verschiedenen Betriebstemperaturen für den oberen und unteren Teil mit Werten bis zu 450 °C erzielt werden können.

Le four électrique Prismafood Plus XL est un appareil solide, au design soigné, facile à utiliser et incroyablement fonctionnel grâce à la porte vitrée amovible. Plus XL garantit une excellente qualité de cuisson et une solidité extrême dans le temps. Plus XL est conçu pour permettre une excellente cuisson, pouvant être obtenu en calibrant séparément deux températures de travail différentes pour les parties supérieure et inférieure, avec des valeurs atteignant 450 ° C.

El horno Eléctrico Prismafood Plus XL es un instrumento sólido, de cuidadoso design, de uso simple e increíblemente funcional gracias también al vidrio puerta extraíble. Plus XL garantiza gran calidad de cocción y extrema solidez en el tiempo. Plus XL ha sido diseñado para permitir cocciones excelentes que se obtienen calibrando por separado dos temperaturas de ejercicio de distintas para la parte superior y para la inferior, con valores que llegan a 450°C.

Электрическая печь Prismafood Basic XL – надежный прибор с аккуратным дизайном, простой в применении и невероятно практичный благодаря съемному стеклу дверцы. Plus XL гарантирует большое качество готовки и чрезвычайную долговечность. Печь Plus XL разработана так, чтобы гарантировать великолепную готовку путем раздельной настройки двух разных рабочих температур (450°C) в верхней и нижней части.



**Integrated heat recirculation system in the cooking chamber**

Sistema integrato di recupero di calore in camera di cottura

Integriertes Wärmerückgewinnungssystem im Backraum

Système de récupération de chaleur intégré dans la chambre de cuisson

Sistema de recuperación de calor integrado en la cámara de cocción

Встроенная система рекуперации тепла в варочной камере



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos termostatos para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**3 sheathed heating elements on the top and 3 on the bottom**

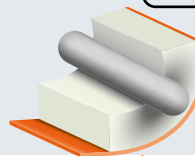
Sono impiegate tre resistenze corazzate nella platea e tre nel cielo

3 Obene und 3 Untern Heizelemente

Sont utilisées trois résistances blindées dans le sol et trois dans le plafond

Se usan tres resistencias blindadas en el fondo y tres en el techo

Используются три укрепленных нижних и три верхних ТЭНа



**Working temperature up to 450 degrees**

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



**Available on request also with top refractory stone**

OPTIONAL

Su richiesta, disponibile nella versione con la pietra refrattaria anche su cielo

Auf Anfrage auch in einer Version mit feuerfestem Stein oben erhältlich

Sur demande, également disponible dans une version avec pierre réfractaire sur la voûte

Previa solicitud, disponible también en versión con piedra refractaria

По запросу возможно исполнение с огнеупорным камнем в верхней части



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

ACCESSORIES FOR OVENS →

**PLUS XL can be accessorised with the oven stand or with the "Proving Chamber" unit.**

PLUS XL è accessoriabile con il supporto forno oppure con l'unità "Cella di Lievitazione".

PLUS XL kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

PLUS XL peut être équipé du support de four ou avec l'unité "étuve de fermentation".

PLUS XL puede tener como accesorios el soporte del horno o la unidad "Celda de Leudado".

PLUS XL можно дополнить несущим столиком или расстоечной камерой.





**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**Internal lighting for constant baking monitoring**

Illuminazione interna per il monitoraggio costante della cottura

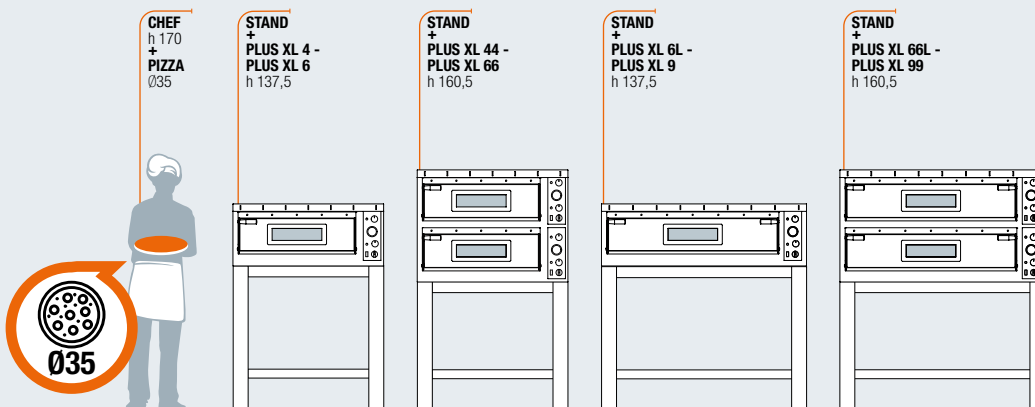
Innenbeleuchtung zur ständigen Überwachung des Backvorgangs

Éclairage interne pour une surveillance constante de la cuisson

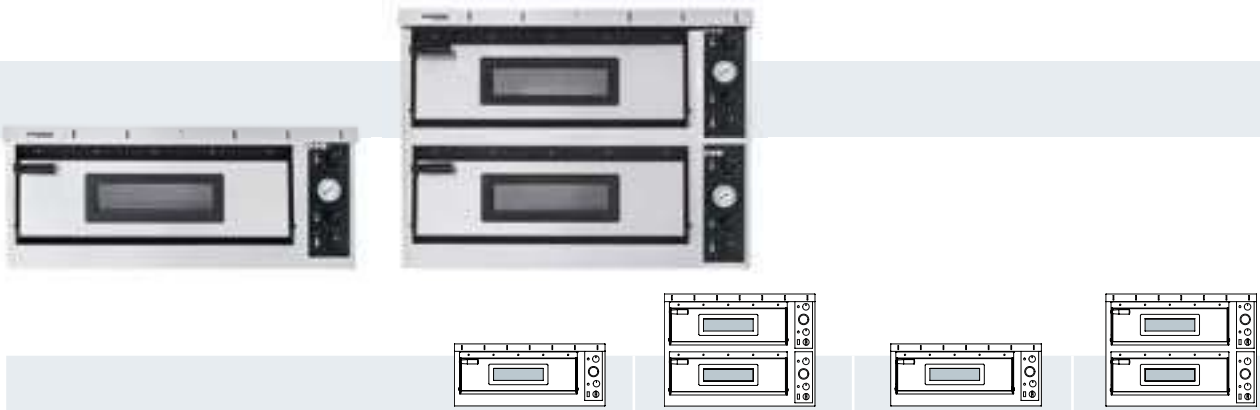
Illuminación interna para la supervisión constante de la cocción

Внутреннее освещение для постоянного контроля процесса приготовления

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI

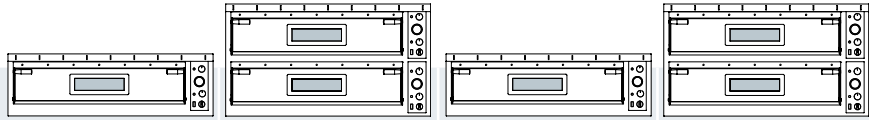


**PLUS XL OVENS**



			PLUS XL 4	PLUS XL 44	PLUS XL 6	PLUS XL 66
<b>MECHANICAL</b> MECCANICO						
<b>CHAMBERS</b> CAMERE	<b>035</b>	n°	1	2	1	2
<b>PIZZE</b> PIZZE		n°				
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO		°C	50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER   POTENZA</b>		kW	6,0	12,0	9,0	18,0
<b>TOP</b>		W	1000x3	1000x6	1500x3	1500x6
<b>BOTTOM</b>		W	1000x3	1000x6	1500x3	1500x6
<b>POWER SUPPLY</b> ALIMENTAZIONE		volt	230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE		Amp x phase	26,1	52,2	39,1	78,3
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE		Amp x phase	8,7	17,4	13,0	26,1
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W D H	cm	72,0 72,0 14,0	72,0 72,0 14,0	72,0 108,0 14,0	72,0 108,0 14,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W D H	cm	100,0 96,0 41,5	100,0 96,0 74,5	100,0 132,0 41,5	100,0 132,0 74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W D H	cm	102,0 102,0 57,0	102,0 102,0 90,0	106,0 144,0 57,0	106,0 144,0 90,0
<b>NET WEIGHT   PESO NETTO</b>		kg	85,0	162,0	115,0	203,0
<b>GROSS WEIGHT   PESO LORDO</b>		kg	98,0	176,0	130,0	220,0
<b>DIGITAL VERSION</b> VERSIONE DIGITALE			o	o	o	o
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o

• As standard | Di serie    o Optional | Opzionale



			PLUS XL 6L	PLUS XL 66L	PLUS XL 9	PLUS XL 99
<b>MECHANICAL</b> MECCANICO						
<b>CHAMBERS</b> CAMERE	n°		1	2	1	2
<b>PIZZE</b> PIZZE	n°					
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER</b>   POTENZA	kW		9,0	18,0	13,2	26,4
<b>TOP</b>	W		1500x3	1500x6	2200x3	2200x6
<b>BOTTOM</b>	W		1500x3	1500x6	2200x3	2200x6
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		39,1	78,3	57,4	114,8
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		13,0	26,1	19,1	38,3
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		108,0	108,0	108,0	108,0
	D cm		72,0	72,0	108,0	108,0
	H cm		14,0	14,0	14,0	14,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		136,0	136,0	136,0	136,0
	D cm		96,0	96,0	132,0	132,0
	H cm		41,5	74,5	41,5	74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		144,0	144,0	142,0	142,0
	D cm		106,0	106,0	144,0	144,0
	H cm		57,0	90,0	57,0	90,0
<b>NET WEIGHT</b>   PESO NETTO	kg		117,0	211,0	170,0	269,0
<b>GROSS WEIGHT</b>   PESO LORDO	kg		135,0	232,0	220,0	300,0
<b>DIGITAL VERSION</b> VERSIONE DIGITALE			o	o	o	o
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o

• As standard | Di serie    o Optional | Opzionale



# SUPERIOR XL GLASS

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
1-2 CAMERE

MAX 450°  WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**ALWAYS PERFECT  
BAKING RESULTS**  
COTTURE OTTIMALI,  
SEMPRE

**The Superior XL Glass electric oven guarantees best baking results thanks to its excellent characteristics. It is equipped with: door gasket for better insulation of baking chamber, cooking surface in refractory stones, sheathed heating elements, internal lighting, rock wool insulation, stainless steel large handle, 4 cm thick door with double glass, smoke exit knob. The oven is made in stainless steel and prepainted steel. The design is enriched by a little hood, which makes the oven elegant.**

Il forno elettrico Superior XL Glass garantisce cotture ottimali grazie alle sue caratteristiche d'eccellenza. Il forno è dotato di una speciale guarnizione di tenuta calore per un isolamento ottimale. È dotato di piano di cottura in pietra refrattaria, isolamento in lana di roccia evaporata, resistenze corazzate, illuminazione interna, maniglione in acciaio inossidabile e manopola per scarico fumi. La porta ha uno spessore di 4 cm con doppio vetro. Superior XL Glass è costruito in acciaio inox e in lamiera preverniciata. Design curato e caratterizzato dalla cappetta superiore.

OPTIONAL



**On request available in digital version**

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии

DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, medium and large pizzerias, takeaway and restaurants**

Pizza in teglia o in pala, pizza classica, pizzerie medie e grandi, take away e ristoranti



**Maximum internal visibility thanks to the large window**

Massima visibilità interna grazie alla finestra di ampia dimensione

Maximale Sicht in den Innenraum dank des großen Fensters

Visibilité interne optimale grâce à la grande fenêtre

Máxima visibilidad interna gracias a la amplia ventana

Максимальный внутренний обзор благодаря большому окну



**The design is enriched by a little hood, which makes the oven elegant**

Design curato caratterizzato dalla cappetta superiore

Raffiniertes Design mit einer kleinen Abzugshaube an der Oberseite

Design soigné et caractérisé par la petite hotte supérieure

Diseño cuidado y caracterizado por la campana superior

Аккуратный дизайн, характеризующийся верхней крышковой вытяжкой.



**Equipped with smoke exit knob**

Dotato di manopola per scarico fumi

Ausgestattet mit einem Drehknopf für die Dampfabführung

Équipé d'une manette pour l'évacuation des fumées

Provisto de empuñadura para descarga de humos

Оснащена рукояткой для выпуска пара



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata

Gehäuse aus vorlackiertem Blech

Corps en tôle prépeinte

Cuerpo en chapa prepintada

Предварительно окрашенный корпус из листового металла



**4 cm thick door with double glass**

Spessore porta di 4 cm con doppio vetro

Türstärke 4 cm mit Doppelverglasung

Épaisseur de porte de 4 cm avec double vitrage

Espesor de la puerta de cm 4 con doble vidrio

Толщина дверцы – 4 мм с двойным стеклом

Der Elektrobackofen Superior XL Glas garantiert dank seiner hervorragenden Eigenschaften optimale Backergebnisse. Der Ofen ist mit einer speziellen hitzegeeigneten Dichtung für eine optimale Isolierung ausgestattet. Er ist mit einem Kochfeld aus feuerfestem Stein, Isolierung aus aufgedampfter Steinwolle, armierten Widerständen, Griff aus Edelstahl und Drehknopf zur Dampfabführung ausgestattet. Die Tür hat eine Stärke von 4 cm mit Doppelverglasung. Superior XL Glass besteht aus Edelstahl und vorlackiertem Blech. Sorgfältiges Design mit Haube an der Oberseite.

Le four électrique Superior XL Glass garantit une cuisson optimale grâce à ses excellentes caractéristiques. Le four est équipé d'un joint thermique spécial pour une isolation optimale. Il est équipé d'un plan de cuisson en pierre réfractaire, d'une isolation en laine de roche évaporée, de résistances blindées, d'un éclairage intérieur, d'une poignée en acier inox et d'une manette pour l'évacuation des fumées. La porte mesure 4 cm d'épaisseur avec double vitrage. Superior XL Glass est fabriqué en acier inox et en tôle prépeinte. Design soigné et caractérisé par la hotte supérieure.

El horno eléctrico Superior XL Glass garantiza cocciones óptimas gracias a sus excelentes características. El horno dispone de una empuñadura especial que conserva el calor para un aislamiento óptimo. Dispone de un plano de cocción de piedra refractaria, aislamiento en lana de roca evaporada, resistencias acorazadas, iluminación interna, barra de acero inoxidable y empuñadura para evacuación de humos. La puerta tiene un espesor de cm 4 con doble vidrio. Superior XL Glass está fabricado en acero inox y en chapa pre barnizada. Design cuidadoso y caracterizado por la capa superior.

Электрическая печь Superior XL Glass гарантирует оптимальную готовку благодаря исключительным характеристикам. Печь имеет специальное уплотнение для оптимальной изоляции и сохранения тепла. Оснащена варочной поверхностью из огнеупорного камня, изоляцией из высушенной минеральной ваты, армированными нагревательными элементами, внутренним освещением, ручкой из нержавеющей стали и рукояткой для выпуска пара. Толщина дверцы – 4 мм с двойным стеклом Superior XL Glass изготовлена из нержавеющей стали и предварительно окрашенного стального листа. Аккуратный дизайн отличает небольшой капюшон сверху.

## SUPERIOR XL GLASS OVENS



### Integrated heat recirculation system in the cooking chamber

Sistema integrato di recupero di calore in camera di cottura

Integriertes Wärmerückgewinnungssystem im Backraum

Système de récupération de chaleur intégré dans la chambre de cuisson

Sistema de recuperación de calor integrado en la cámara de cocción

Встроенная система рекуперации тепла в варочной камере



### Special door gasket for better insulation

Speciale guarnizione di tenuta calore per un isolamento ottimale

Spezielle hitzegeeignete Dichtung

Joint d'étanchéité spécial de chaleur

Empaquetadura especial de conservación del calor

Специальное уплотнение для сохранения тепла



### Two thermostats for calibrating top and bottom operating temperatures separately

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

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Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



### With sheathed heating elements

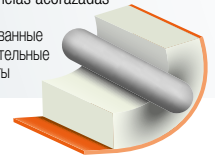
Resistenze corazzate

Gepanzerte Widerstände

Résistances cuirassées

Resistencias acorazadas

Армированные нагревательные элементы



### Working temperature up to 450 degrees

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



### Available on request also with top refractory stone

OPTIONAL

Su richiesta, disponibile nella versione con la pietra refrattaria anche su cielo

Auf Anfrage auch in einer Version mit feuerfestem Stein oben erhältlich

Sur demande, également disponible dans une version avec pierre réfractaire sur la voûte

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По запросу возможно исполнение с огнеупорным камнем в верхней части



### Refractory stone hob

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

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Accessoriabile con il supporto forno oppure con l'unità "Cella di Lievitazione".

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Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**Internal lighting for constant baking monitoring**

Illuminazione interna per il monitoraggio costante della cottura

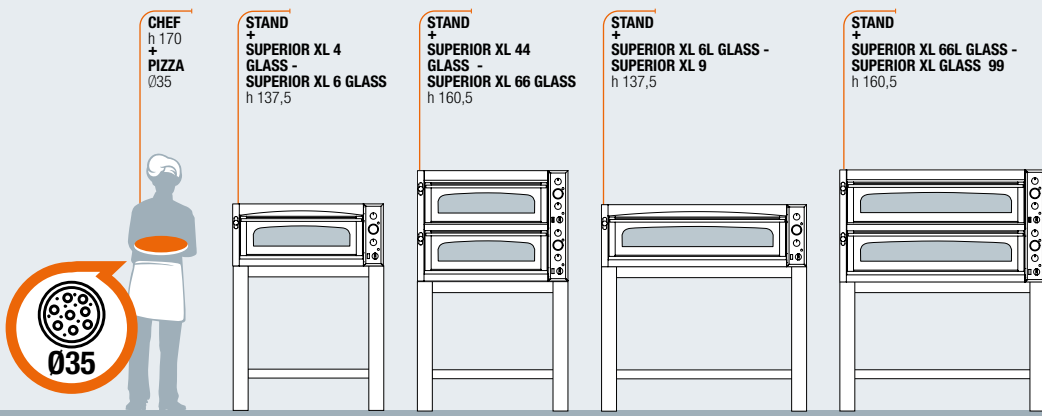
Innenbeleuchtung zur ständigen Überwachung des Backvorgangs

Éclairage interne pour une surveillance constante de la cuisson

Illuminación interna para la supervisión constante de la cocción

Внутреннее освещение для постоянного контроля процесса приготовления

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI



**Inner dimensions are unchanged for TR except for Superior XL Glass**

Dimensioni interne invariate per TR tranne che per Superior XL Glass

Die internen Dimensionen sind bei TR unverändert mit Ausnahme von Superior XL Glass

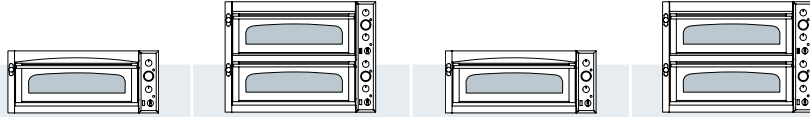
Les dimensions internes restent les mêmes pour TR, sauf pour Superior XL Glass

Las medidas internas son las mismas para TR, salvo para Superior XL Glass

Внутренние размеры одинаковые для TR, за исключением Superior XL Glass

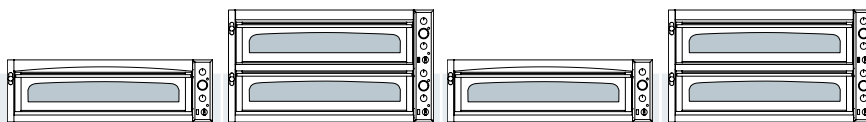
**(W. -3 cm width / D. -1,5 cm)**

**SUPERIOR XL GLASS OVENS**



			<b>SUPERIOR XL 4 GLASS</b>	<b>SUPERIOR XL 44 GLASS</b>	<b>SUPERIOR XL 6 GLASS</b>	<b>SUPERIOR XL 66 GLASS</b>
	<b>MECHANICAL</b> MECCANICO					
	<b>CHAMBERS</b> CAMERE	n°	1	2	1	2
	<b>PIZZE</b> PIZZE	n°				
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	<b>POWER</b>   POTENZA	kW	6,0	12,0	9,0	18,0
	<b>TOP</b>	W	1000x3	1000x6	1500x3	1500x6
	<b>BOTTOM</b>	W	1000x3	1000x6	1500x3	1500x6
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	26,1	52,2	39,1	78,3
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	8,7	17,4	13,0	26,1
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W D H	cm 72,0 72,0 14,0	cm 72,0 72,0 14,0	cm 72,0 108,0 14,0	cm 72,0 108,0 14,0
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W D H	cm 100,0 94,0 41,5	cm 100,0 94,0 74,5	cm 100,0 130,0 41,5	cm 100,0 130,0 74,5
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W D H	cm 102,0 102,0 57,0	cm 102,0 102,0 90,0	cm 106,0 144,0 57,0	cm 106,0 144,0 90,0
	<b>NET WEIGHT</b>   PESO NETTO	kg	85,4	154,4	115,0	189,0
	<b>GROSS WEIGHT</b>   PESO LORDO	kg	98,5	168,8	130,0	206,0
	<b>DIGITAL VERSION</b> VERSIONE DIGITALE		o	o	o	o
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
	<b>INTERNAL LIGHT</b> LUCE INTERNA		•	•	•	•
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
	<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE		o	o	o	o

• As standard | Di serie    o Optional | Opzionale



MECHANICAL MECCANICO			SUPERIOR XL 6L GLASS	SUPERIOR XL 66L GLASS	SUPERIOR XL 9 GLASS	SUPERIOR XL 99 GLASS
	CHAMBERS CAMERE	n°	1	2	1	2
	PIZZE PIZZE	n°				
	WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	POWER   POTENZA	kW	9,0	18,0	13,2	26,4
	TOP	W	1500x3	1500x6	2200x3	2200x6
	BOTTOM	W	1500x3	1500x6	2200x3	2200x6
	POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	39,1	78,3	57,4	114,8
	ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	13,0	26,1	19,1	38,3
	INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm	108,0	108,0	108,0	108,0
		D cm	72,0	72,0	108,0	108,0
		H cm	14,0	14,0	14,0	14,0
	EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm	136,0	136,0	136,0	136,0
		D cm	94,0	94,0	130,0	130,0
		H cm	41,5	74,5	41,5	74,5
	PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm	144,0	144,0	142,0	142,0
		D cm	106,0	106,0	144,0	144,0
		H cm	57,0	90,0	57,0	90,0
	NET WEIGHT   PESO NETTO	kg	119,8	218,0	170,0	307,0
	GROSS WEIGHT   PESO LORDO	kg	138,0	239,0	190,0	340,0
	DIGITAL VERSION VERSIONE DIGITALE		o	o	o	o
	12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
	INTERNAL LIGHT LUCE INTERNA		•	•	•	•
	REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
	OPTIONAL REFRACTORY STONE PIETRA REFRATTARIA OPZIONALE		o	o	o	o

• As standard | Di serie    o Optional | Opzionale

# TRAYS

⚡ ELECTRIC OVENS

## TRAYS



**Perfect for baking trays and multipurpose with optional steamer**

Ideale per la cottura della pizza in teglia e multiuso con optional vaporiera

Ideal zum Backen von Pizzen in Backblechen und vielseitig einsetzbar mit optionalem Dampfgarer

Idéal pour les plaques à pizza et polyvalent avec générateur de vapeur sur demande

Ideal para bandejas y multifunción con generador de vapor opcional

Идеально подходит для выпечки пиццы на противнях и универсальна с дополнительной пароваркой

## TRAYS GLASS



**Maximum internal visibility thanks to the large window**

Massima visibilità interna grazie alla finestra di ampia dimensione

Maximale Sicht in den Innenraum dank des großen Fensters

Visibilité interne optimale grâce à la grande fenêtre

Máxima visibilidad interna gracias a la amplia ventana

Максимальный внутренний обзор благодаря большому окну

## THE ADVANTAGES OF A COMPLETE PRODUCT ASSORTMENT

IL VANTAGGIO DI UN ASSORTIMENTO COMPLETO

**Trays line offers a wide range of solutions to meet the most demanding cooking needs. The ovens are multifunctional thanks to the optional steamer and are particularly suitable for baking on trays. Trays series is available with two baking chamber heights, Trays and Trays Alto, the wide glass door version, Trays Glass, and the double glass door version for better heat insulation.**

La linea Trays offre una vasta gamma di soluzioni per soddisfare le più specifiche esigenze di cottura. I forni sono multifunzione grazie all'optional vaporiera e sono particolarmente adatti per la cottura su teglia. La gamma Trays è disponibile con camera di cottura di due altezze, Trays e Trays Alto, la variante con vetro di ampie dimensioni, Trays Glass, e quella dotata di doppio vetro per un migliore isolamento termico.

Tray-baked or peel-baked pizzas, classic pizzas, medium and large pizzerias, takeaway and restaurants

Pizza in teglia o in pala, pizza classica, pizzerie medie e grandi, take away e ristoranti

## TRAYS DOUBLE GLASS



### Featuring double glass for better heat insulation

Con doppio vetro per un migliore isolamento termico

Mit Doppelverglasung für bessere Wärmedämmung

Double vitrage pour une meilleure isolation thermique

Con doble cristal para un mejor aislamiento térmico

С двойным остеклением для лучшей теплоизоляции

Die Produktreihe Trays bietet eine breite Palette von Lösungen für die spezifischsten Backanforderungen. Die Öfen sind dank des optionalen Dampfgarers multifunktional und eignen sich besonders zum Backen auf Blechen. Die Produktreihe Trays ist mit einem Backraum in zwei Höhen, Trays und Trays Alto, der großen Glasvariante Trays Glass und der doppelt verglasten Variante für eine bessere Wärmedämmung erhältlich.

La gamme Trays offre un large éventail de solutions pour répondre aux besoins de cuisson les plus spécifiques. Les fours sont multifonctionnels grâce au générateur de vapeur disponible sur demande et sont particulièrement adaptés à la cuisson sur des plaques à pizza. La gamme Trays est disponible avec deux hauteurs de chambre de cuisson, Trays et Trays Alto, la variante à grande vitre, Trays Glass, et la variante à double vitrage pour une meilleure isolation thermique.

La línea Trays ofrece una amplia gama de soluciones para satisfacer las necesidades de cocción más exigentes. Los hornos son multifuncionales gracias al vaporizador opcional y están especialmente indicados para la cocción en bandejas. La gama Trays está disponible con dos alturas de cámara de cocción, Trays y Trays Alto, la variante con cristal grande, Trays Glass, y la variante de doble cristal para un mejor aislamiento térmico.

Линия "Trays" предлагает широкий спектр решений для удовлетворения самых специфических требований к приготовлению пищи. Печи многофункциональны благодаря опциональной пароварке и особенно удобны для выпечки на противнях. Серия Trays выпускается с варочной камерой двух высот - Trays и Trays Alto, вариантом с большим стеклом - Trays Glass, а также вариантом с двойным остеклением для лучшей теплоизоляции.





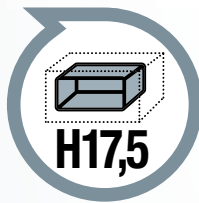
# TRAYS

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBERS  
1-2 CAMERE

MAX  
450°  WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**MAXIMUM  
FLEXIBILITY**  
IL MASSIMO  
DELLA FLESSIBILITÀ

**Trays ovens represent the maximum Prismafood flexibility. They can contain from two to ten 40x60 cm trays. The technical features make them an extremely valued solution for those clients who require a multi-use product. Steam generator on request.**

I forni della linea Trays rappresentano il massimo della flessibilità della proposta Prismafood consentendo l'inserimento da due a dieci teglie del formato 40x60 cm. Le caratteristiche tecniche li rendono una soluzione di alto profilo per i clienti che desiderano un prodotto multi-uso. Su richiesta aggiunta Vaporiera.

OPTIONAL



**On request available in digital version**

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии



**Steamer available for multifunctional use**

Disponibile con vaporiera per un utilizzo multifunzione

Erhältlich mit Dampfgarer für den verschiedene Zwecke

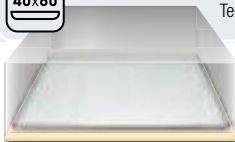
Disponible avec générateur de vapeur pour une utilisation multifonctionnelle

Disponible con generador de vapor para un uso multifuncional

Поставляется с отпаривателем для многоцелевого использования

OPTIMIZED FOR

40x60



**Baking tray 40x60cm**

Teglia del formato 40x60cm

DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, pizzerias, bakeries, and restaurants**

Pizza in teglia o in pala, pizza classica, pizzerie, panetterie e ristoranti



**Stainless steel front**

Frontale in acciaio inox

Front aus rostfreiem Stahl

Façade en acier inoxydable

Frente de acero inoxidable

Передняя панель из нержавеющей стали



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due termostati per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos termostatos para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata

Gehäuse aus vorlackiertem Blech

Corps en tôle prépeinte

Cuerpo en chapa pre pintada

Предварительно окрашенный корпус из листового металла

Die Öfen der Serie Trays stellen die maximale Flexibilität des Angebots von Prismafood dar und ermöglichen die Aufnahme von zwei bis zehn Blechen in der Größe von 40 x 60 cm. Aufgrund der technischen Merkmale sind sie eine hochkarätige Lösung für Kunden, die ein Mehrzweckprodukt benötigen. Auf Wunsch kann die Dampfgarfunktion hinzugefügt werden.

Les fours de la ligne Trays représentent la flexibilité maximale de la proposition Prismafood, permettant l'insertion de deux à dix plaques de 40x60 cm. Les caractéristiques techniques en font une solution de premier plan pour les clients qui souhaitent un produit multi-usage. Générateur de vapeur disponible sur demande.

Los hornos de la línea Trays representan lo máximo en flexibilidad de la propuesta Prismafood permitiendo la inserción de dos a diez bandejas formato cm 40x60. Las características técnicas los hacen una solución de alto perfil para los clientes que desean un producto multiuso. A pedido adicional Vapor.

Печи линии Trays – яркий пример максимальной приспособляемости изделий Prismafood, позволяющий использовать от двух до десяти противней формата 40x60 см. Благодаря техническим характеристикам печи линии Trays представляют собой решение высокого уровня для клиентов, предпочитающих многоцелевые изделия. На заказ добавляется Парогенератор.



**With sheathed heating elements**

Resistenze corazzate  
Gepanzerte Widerstände

Résistances cuirassées  
Resistencias acorazadas

Армированные нагревательные элементы



**Working temperature up to 450 degrees**

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



**IDEALE PER LA COTTURA IN TEGLIA**

IDEALE PER LA COTTURA IN TEGLIA

**A multifunctional oven, perfect not only for baking pizzas, but also for preparing bakery products and heating food.**

Un forno multifunzionale, perfetto non solo per la cottura della pizza, ma anche per preparare prodotti per la panificazione e riscaldare vivande.

Ein multifunktionaler Ofen, der sich nicht nur zum Backen von Pizzen eignet, sondern auch für die Zubereitung von Backwaren und das Erwärmen von Speisen.

Un four multifonctionnel, parfait non seulement pour cuire des pizzas, mais aussi pour préparer des produits de boulangerie et réchauffer des aliments.

Un horno multifuncional, perfecto tanto para hacer pizzas como para preparar productos de panadería y calentar alimentos.

Многофункциональная печь, идеально подходящая не только для выпечки пиццы, но и для приготовления хлебобулочных изделий и разогрева пищи.



OPTIONAL

**Available on request also with top refractory stone**

Su richiesta, disponibile nella versione con la pietra refrattaria anche su cielo

Auf Anfrage auch in einer Version mit feuerfestem Stein oben erhältlich

Sur demande, également disponible dans une version avec pierre réfractaire sur la voûte

Previa solicitud, disponible también en versión con piedra refractaria

По запросу возможно исполнение с огнеупорным камнем в верхней части



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня

ACCESSORIES FOR OVENS →

**TRAYS can be accessorised with the oven stand or with the "Proving Chamber" unit.**

Accessorabile con il supporto forno oppure con l'unità "Cella di Lievitazione".

TRAYS kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

TRAYS peut être équipé du support de four ou avec l'unité "étuve de fermentation".

TRAYS puede tener como accesorios el soporte del horno o la unidad "Celda de Leudado".

TRAYS можно дополнить несущим столиком или расстоечной камерой.





**Internal lighting  
for constant baking  
monitoring**

Illuminazione interna  
per il monitoraggio costante  
della cottura

Innenbeleuchtung zur  
ständigen Überwachung des  
Backvorgangs

Iluminación interna para  
la supervisión constante  
de la cocción

Éclairage interne pour  
une surveillance constante  
de la cuisson

Внутреннее освещение  
для постоянного контроля  
процесса приготовления



**Rock wool insulation**

Isolamento in lana  
di roccia evaporata

Isolierung aus verdampfter  
Mineralwolle

Isolation en laine  
de roche évaporée

Aislamiento en lana  
de roca evaporada

Изоляция из высушенной  
минеральной ваты



**Steamer available  
for multifunctional use**

OPTIONAL

Disponibile con vaporiera  
per un utilizzo multifunzione

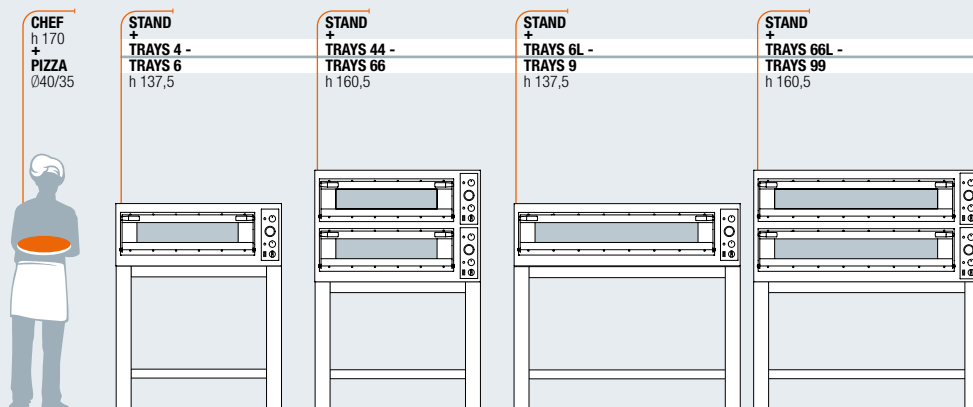
Erhältlich mit Dampfgarer  
für den verschiedene  
Zwecke

Disponible avec générateur  
de vapeur pour une utilisation  
multifonctionnelle

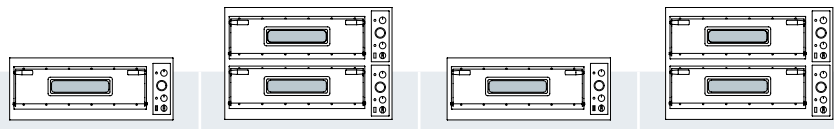
Disponible con generador de  
vapor para un uso multifuncional

Поставляется с  
отпаривателем для  
многоцелевого использования

**SIZE COMPARISON**  
CONFRONTO DIMENSIONI

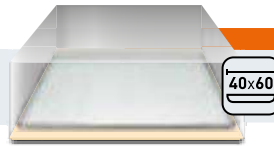


TRAYS OVENS



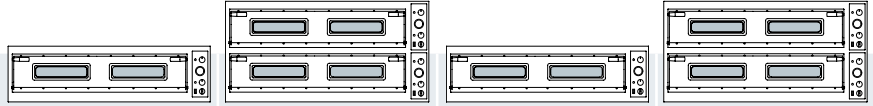
			TRAYS 4	TRAYS 44	TRAYS 6	TRAYS 66
	<b>MECHANICAL</b> MECCANICO					
	<b>CHAMBERS</b> CAMERE	n°	1	2	1	2
	<b>PIZZE</b> PIZZE	n°				
	<b>TRAYS 40X60</b> TEGLIE 40X60	n°				
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	<b>POWER</b>   POTENZA	kW	6,9	13,8	10,2	20,4
	<b>TOP</b>	W	1150x3	1150x6	1700x3	1700x6
	<b>BOTTOM</b>	W	1150x3	1150x6	1700x3	1700x6
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	30,0	60,0	44,3	88,7
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	10,0	20,0	14,8	29,6
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm D cm H cm	82,0 84,0 17,5	82,0 84,0 17,5	82,0 108,0 17,5	82,0 108,0 17,5
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm D cm H cm	110,0 108,0 41,5	110,0 108,0 74,5	110,0 132,0 41,5	110,0 132,0 74,5
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm D cm H cm	116,0 116,0 57,0	116,0 116,0 90,0	119,0 143,0 57,0	119,0 143,0 90,0
	<b>NET WEIGHT</b>   PESO NETTO	kg	98,0	154,0	123,0	220,0
	<b>GROSS WEIGHT</b>   PESO LORDO	kg	114,0	171,0	145,0	236,0
	<b>DIGITAL VERSION</b> VERSIONE DIGITALE		○	○	○	○
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		○	○	○	○
	<b>INTERNAL LIGHT</b> LUCE INTERNA		●	●	●	●
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●	●	●
	<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE		○	○	○	○
	<b>STEAM GENERATOR</b> VAPORIERA		○	○	○	○

● As standard | Di serie ○ Optional | Opzionale



OPTIMIZED FOR

Baking tray 40x60cm  
Teglia del formato 40x60cm



MECHANICAL MECCANICO		TRAYS 6L	TRAYS 66L	TRAYS 9	TRAYS 99
CHAMBERS CAMERE	n°	1	2	1	2
PIZZE PIZZE	n°				
TRAYS 40X60 TEGLIE 40X60	n°				
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
POWER   POTENZA	kW	10,2	20,4	15,3	30,6
TOP	W	1700x3	1700x6	2550x3	2550x6
BOTTOM	W	1700x3	1700x6	2550x3	2550x6
POWER SUPPLY ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
ELECTRICAL ABSORPTION SINGLE PHASE ASSORBIMENTO MONOFASE	Amp x phase	44,3	88,7	66,5	133,0
ELECTRICAL ABSORPTION THREE PHASE ASSORBIMENTO TRIFASE	Amp x phase	14,8	29,6	22,2	44,3
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W cm	123,0	123,0	123,0	123,0
	D cm	84,0	84,0	108,0	108,0
	H cm	17,5	17,5	17,5	17,5
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W cm	150,0	150,0	150,0	150,0
	D cm	108,0	108,0	132,0	132,0
	H cm	41,5	74,5	41,5	74,5
PACKING DIMENSIONS DIMENSIONI IMBALLO	W cm	154,0	154,0	158,0	158,0
	D cm	114,0	114,0	142,0	142,0
	H cm	57,0	90,0	57,0	90,0
NET WEIGHT   PESO NETTO	kg	127,0	225,0	178,0	307,0
GROSS WEIGHT   PESO LORDO	kg	144,0	247,0	207,0	340,0
DIGITAL VERSION VERSIONE DIGITALE		○	○	○	○
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA		○	○	○	○
INTERNAL LIGHT LUCE INTERNA		●	●	●	●
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●	●	●
OPTIONAL REFRACTORY STONE PIETRA REFRATTARIA OPZIONALE		○	○	○	○
STEAM GENERATOR VAPORIERA		○	○	○	○

● As standard | Di serie ○ Optional | Opzionale

ELECTRIC  
OVENS

GAS OVENS

ACCESSORIES  
FOR OVENS

CONVEYOR  
OVENS

PREMIUM  
OVENS

INDOOR  
OVENS

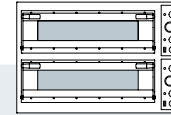
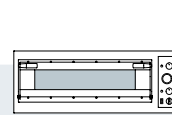
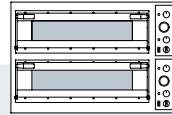
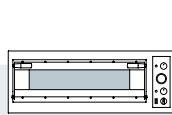
ROLLING  
MACHINES

PIZZA  
PRESSES

MIXERS

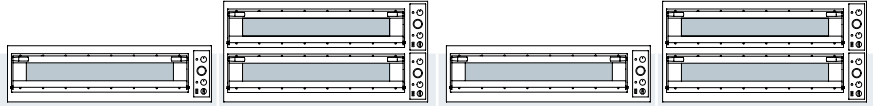
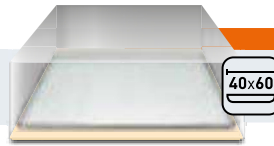
DIVIDERS &  
ROUNDERS

## TRAYS GLASS OVENS



			TRAYS 4 GLASS	TRAYS 44 GLASS	TRAYS 6 GLASS	TRAYS 66 GLASS
<b>MECHANICAL</b> MECCANICO						
<b>CHAMBERS</b> CAMERE	n°		1	2	1	2
<b>PIZZE</b> PIZZE	n°					
<b>TRAYS 40X60</b> TEGLIE 40X60	n°					
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER</b>   POTENZA	kW		6,9	13,8	10,2	20,4
<b>TOP</b>	W		1150x3	1150x6	1700x3	1700x6
<b>BOTTOM</b>	W		1150x3	1150x6	1700x3	1700x6
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		30,0	60,0	44,3	88,7
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		10,0	20,0	14,8	29,6
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		82,0	82,0	82,0	82,0
	D cm		84,0	84,0	108,0	108,0
	H cm		17,5	17,5	17,5	17,5
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		110,0	110,0	110,0	110,0
	D cm		108,0	108,0	132,0	132,0
	H cm		41,5	74,5	41,5	74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		115,0	115,0	118,0	118,0
	D cm		115,0	115,0	142,0	142,0
	H cm		57,0	90,0	57,0	90,0
<b>NET WEIGHT</b>   PESO NETTO	kg		98,0	172,0	123,0	220,0
<b>GROSS WEIGHT</b>   PESO LORDO	kg		114,0	189,0	145,0	236,0
<b>DIGITAL VERSION</b> VERSIONE DIGITALE			o	o	o	o
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o
<b>STEAM GENERATOR</b> VAPORIERA			o	o	o	o

• As standard | Di serie    o Optional | Opzionale

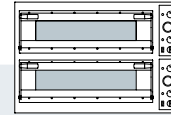
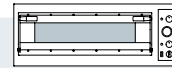
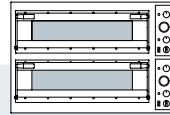
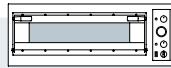


			TRAYS 6L GLASS	TRAYS 66L GLASS	TRAYS 9 GLASS	TRAYS 99 GLASS
<b>M</b> MECHANICAL MECCANICO						
<b>CHAMBERS</b> CAMERE	n°		1	2	1	2
<b>PIZZE</b> PIZZE	n°		4	6 + 6	9	9 + 9
<b>TRAYS 40X60</b> TEGLIE 40X60	n°		2	2 + 2	2	2 + 2
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER   POTENZA</b>	kW		10,2	20,4	15,3	30,6
<b>TOP</b>	W		1700x3	1700x6	2550x3	2550x6
<b>BOTTOM</b>	W		1700x3	1700x6	2550x3	2550x6
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		44,3	88,7	66,5	133,0
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		14,8	29,6	22,2	44,3
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		123,0	123,0	123,0	123,0
	D cm		84,0	84,0	108,0	108,0
	H cm		17,5	17,5	17,5	17,5
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		150,0	150,0	150,0	150,0
	D cm		108,0	108,0	132,0	132,0
	H cm		41,5	74,5	41,5	74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		154,0	154,0	158,0	158,0
	D cm		114,0	114,0	142,0	142,0
	H cm		57,0	90,0	57,0	90,0
<b>NET WEIGHT   PESO NETTO</b>	kg		127,0	225,0	178,0	307,0
<b>GROSS WEIGHT   PESO LORDO</b>	kg		144,0	247,0	207,0	340,0
<b>D</b> DIGITAL VERSION VERSIONE DIGITALE			o	o	o	o
<b>12v</b> 12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o
<b>STEAM GENERATOR</b> VAPORIERA			o	o	o	o

• As standard | Di serie ○ Optional | Opzionale

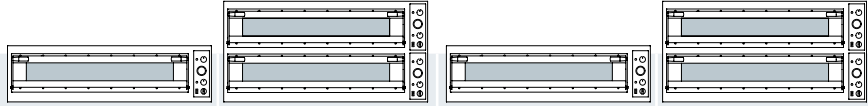
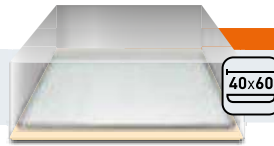


## TRAYS DOUBLE GLASS OVENS



			TRAYS 4 D-GLASS	TRAYS 44 D-GLASS	TRAYS 6 D-GLASS	TRAYS 66 D-GLASS
	<b>MECHANICAL</b> MECCANICO					
	<b>CHAMBERS</b> CAMERE	n°	1	2	1	2
	<b>PIZZE</b> PIZZE	n°				
	<b>TRAYS 40X60</b> TEGLIE 40X60	n°				
	<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
	<b>POWER   POTENZA</b>	kW	6,9	13,8	10,2	20,4
	<b>TOP</b>	W	1150x3	1150x6	1700x3	1700x6
	<b>BOTTOM</b>	W	1150x3	1150x6	1700x3	1700x6
	<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
	<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	30,0	60,0	44,3	88,7
	<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	10,0	20,0	14,8	29,6
	<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm	82,0	82,0	82,0	82,0
		D cm	84,0	84,0	108,0	108,0
		H cm	17,5	17,5	17,5	17,5
	<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm	110,0	110,0	110,0	110,0
		D cm	108,0	108,0	132,0	132,0
		H cm	41,5	74,5	41,5	74,5
	<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm	115,0	115,0	118,0	118,0
		D cm	115,0	115,0	142,0	142,0
		H cm	57,0	90,0	57,0	90,0
	<b>NET WEIGHT   PESO NETTO</b>	kg	98,0	172,0	123,0	220,0
	<b>GROSS WEIGHT   PESO LORDO</b>	kg	114,0	189,0	145,0	236,0
	<b>DIGITAL VERSION</b> VERSIONE DIGITALE		o	o	o	o
	<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
	<b>INTERNAL LIGHT</b> LUCE INTERNA		•	•	•	•
	<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
	<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE		o	o	o	o
	<b>STEAM GENERATOR</b> VAPORIERA		o	o	o	o

• As standard | Di serie    o Optional | Opzionale



MECHANICAL MECCANICO		TRAYS 6L D-GLASS	TRAYS 66L D-GLASS	TRAYS 9 D-GLASS	TRAYS 99 D-GLASS
<b>CHAMBERS</b> CAMERE	n°	1	2	1	2
<b>PIZZE</b> PIZZE	n°	4	6 + 6	9	9 + 9
<b>TRAYS 40X60</b> TEGLIE 40X60	n°	2	2 + 2	2	2 + 2
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER   POTENZA</b>	kW	10,2	20,4	15,3	30,6
<b>TOP</b>	W	1700x3	1700x6	2550x3	2550x6
<b>BOTTOM</b>	W	1700x3	1700x6	2550x3	2550x6
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt	230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase	44,3	88,7	66,5	133,0
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase	14,8	29,6	22,2	44,3
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm	123,0	123,0	123,0	123,0
	D cm	84,0	84,0	108,0	108,0
	H cm	17,5	17,5	17,5	17,5
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm	150,0	150,0	150,0	150,0
	D cm	108,0	108,0	132,0	132,0
	H cm	41,5	74,5	41,5	74,5
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm	154,0	154,0	158,0	158,0
	D cm	114,0	114,0	142,0	142,0
	H cm	57,0	90,0	57,0	90,0
<b>NET WEIGHT   PESO NETTO</b>	kg	127,0	225,0	178,0	307,0
<b>GROSS WEIGHT   PESO LORDO</b>	kg	144,0	247,0	207,0	340,0
<b>DIGITAL VERSION</b> VERSIONE DIGITALE		o	o	o	o
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA		•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE		o	o	o	o
<b>STEAM GENERATOR</b> VAPORIERA		o	o	o	o

• As standard | Di serie    o Optional | Opzionale



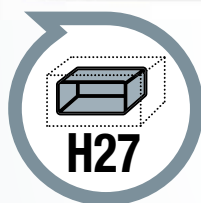
# TRAYS ALTO

 ELECTRIC OVENS

 MECHANICAL  
MECCANICO

 CHAMBER  
CAMERA

 MAX  
450° WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO



**MORE SPACE,  
MAXIMUM  
FLEXIBILITY**  
PIÙ SPAZIO, MASSIMA  
FLESSIBILITÀ

**Trays Alto ovens represent the utmost flexibility of the Prismafood line. Their technical features and optional steamer make them a high-quality solution for customers who want a multipurpose product. This version is equipped with a chamber with an increased height of 9.5 cm compared to the other models (total height 27 cm), allowing more voluminous foods to be cooked.**

I forni della linea Trays Alto rappresentano il massimo della flessibilità della proposta Prismafood. Le caratteristiche tecniche e l'optional vaporiera li rendono una soluzione di alto profilo per i clienti che desiderano un prodotto multi-uso. Questa versione è dotata di una camera con altezza aumentata di 9,5 cm rispetto agli altri modelli (altezza complessiva 27cm) consentendo di cuocere alimenti più voluminosi.

OPTIONAL



**On request available in digital version**

A richiesta anche nella versione digitale

Auf Anfrage auch in der digitalen Version erhältlich

Version numérique disponible sur demande

A pedido también en la versión digital

На заказ возможна поставка цифровой версии



**Steamer available for multifunctional use**

Disponibile con vaporiera per un utilizzo multifunzione

Erhältlich mit Dampfgarer für den verschiedene Zwecke

Disponible avec générateur de vapeur pour une utilisation multifonctionnelle

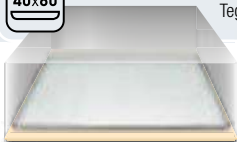
Disponible con generador de vapor para un uso multifuncional

Поставляется с отпаривателем для многоцелевого использования

OPTIMIZED FOR

**Baking tray 40x60cm**  
Teglia del formato 40x60cm

40x60



DESIGNED FOR

**Tray-baked or peel-baked pizzas, classic pizzas, multipurpose even for voluminous food**  
Pizza in teglia o in pala, pizza classica, multiuso anche per cibi voluminosi



**Stainless steel front**

Frontale in acciaio inox

Front aus rostfreiem Stahl

Façade en acier inoxydable

Frente de acero inoxidable

Передняя панель из нержавеющей стали



**Available with glass door for maximum interior visibility**

Disponibile nella versione con porta a vetro per una massima visibilità interna

Erhältlich mit Glastür für maximale Innenraumsicht

Disponibile en version avec porte vitrée pour une visibilité maximale à l'intérieur

Disponible en la versión con puerta de cristal para una máxima visibilidad interior

Доступна версия со стеклянной дверью для максимального внутреннего обзора



**Two thermostats for calibrating top and bottom operating temperatures separately**

Due thermostat per calibrare separatamente le temperature di esercizio di cielo e platea

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

Deux thermostat pour régler séparément les températures de fonctionnement de la voûte et de la sole

Dos thermostat para calibrar por separado las temperaturas de funcionamiento de la parte superior y de la base

Два термостата для раздельной калибровки рабочей температуры в верхней и нижней части



**Pre-painted sheet metal structure**

Corpo in lamiera preverniciata

Gehäuse aus vorlackiertem Blech

Corps en tôle prépeinte

Cuerpo en chapa prepintada

Предварительно окрашенный корпус из листового металла

Die Öfen der Produktreihe Trays Alto sind das Nonplusultra an Flexibilität im Angebot von Prismafood. Die technischen Merkmale und der optionale Dampfgarer machen diese Öfen zu einer hochwertigen Lösung für Kunden, die ein vielseitig einsetzbares Produkt wünschen. Diese Version ist mit einer um 9,5 cm höheren Kammer als die anderen Modelle ausgestattet (Gesamthöhe 27 cm), was das Backen von größeren Lebensmitteln ermöglicht.

La série Trays Alto représente le maximum de la flexibilité Prismafood. Ses caractéristiques techniques et la possibilité de le doter du générateur de vapeur en font une solution de grande qualité pour les clients qui souhaitent un produit multifonctionnel. Cette version est équipée avec une chambre plus haute de 9,5 cm par rapport aux autres modèles (hauteur totale de 27 cm), ce qui permet de cuisiner des aliments plus volumineux.

Los hornos Trays Alto representan la máxima flexibilidad de la oferta Prismafood. Las características técnicas y el vaporizador opcional los convierten en una solución de alto nivel para los clientes que desean un producto multiuso. Esta versión está equipada con una cámara de altura aumentada de 9,5 cm en comparación con los otros modelos (altura total 27 cm), lo que permite cocinar alimentos más elaborados.

Печи линии Trays Alto представляют собой максимальную гибкость в предложении Prismafood. Технические характеристики и опциональный отпариватель делают их высококлассным решением для покупателей, которым нужен многофункциональный продукт. В этой версии высота камеры увеличена на 9,5 см по сравнению с другими моделями (общая высота 27 см), что позволяет готовить более крупные продукты.



**With sheathed heating elements**

Resistenze corazzate  
Gepanzerte Widerstände

Résistances cuirassées

Resistencias acorazadas

Армированные нагревательные элементы



**CAMERA CON ALTEZZA AUMENTATA**

CAMERA CON ALTEZZA AUMENTATA

**The oven has a spacious chamber, excellent for cooking even bakery products.**

Il forno presenta una camera dalle dimensioni generose, ottime per cucinare anche prodotti dedicati alla panificazione.

Der Ofen verfügt über einen großzügigen Garraum, der sich auch hervorragend zum Backen von Brot eignet.

Le four est doté d'une chambre spacieuse, idéale pour la cuisson des produits de boulangerie.

El horno tiene una cámara espaciosa, excelente también para cocinar productos de panadería.

Печь имеет камеру большого размера, что позволяет готовить даже хлебобулочные изделия.



**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



OPTIONAL

**Steamer available for multifunctional use**

Disponibile con vaporiera per un utilizzo multifunzione

Erhältlich mit Dampfgarer für den verschiedene Zwecke

Disponible avec générateur de vapeur pour une utilisation multifonctionnelle

Disponibile con generador de vapor para un uso multifuncional

Поставляется с отпаривателем для многоцелевого использования

ACCESSORIES FOR OVENS →

**Can be accessorised with the oven stand or with the "Proving Chamber" unit.**

Accessoriabile con il supporto forno oppure con l'unità "Cella di Lievitazione".

Kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

Peut être équipé du support de four ou avec l'unité "étuve de fermentation".

Puede tener como accesorios el soporte del horno o la unidad "Celda de Leudado".

Можно дополнить несущим столиком или расстоечной камерой.

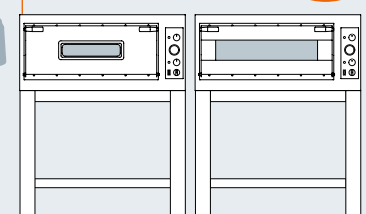


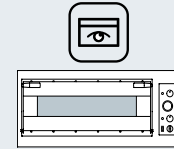
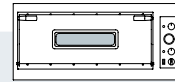
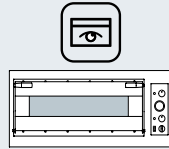
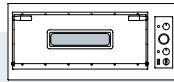
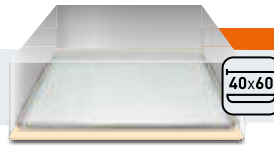
**SIZE COMPARISON**  
CONFRONTO DIMENSIONI

CHEF  
h 170  
+  
PIZZA  
Ø40/35

STAND  
+  
TRAYS 4 ALTO - TRAYS 4 ALTO GLASS  
TRAYS 6 ALTO - TRAYS 6 ALTO GLASS

h 137,0





			<b>TRAYS 4 ALTO</b>	<b>TRAYS 4 ALTO GLASS</b>	<b>TRAYS 6 ALTO</b>	<b>TRAYS 6 ALTO GLASS</b>
<b>M</b> MECHANICAL MECCANICO						
<b>CHAMBERS</b> CAMERE			1	1	1	1
<b>PIZZE</b> PIZZE	n°					
<b>TRAYS 40X60</b> TEGLIE 40X60	n°					
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C		50 - 450	50 - 450	50 - 450	50 - 450
<b>POWER</b>   POTENZA	kW		6,9	6,9	10,2	10,2
<b>TOP</b>	W		1150x3	1150x3	1700x3	1700x3
<b>BOTTOM</b>	W		1150x3	1150x3	1700x3	1700x3
<b>POWER SUPPLY</b> ALIMENTAZIONE	volt		230 - 400	230 - 400	230 - 400	230 - 400
<b>ELECTRICAL ABSORPTION SINGLE PHASE</b> ASSORBIMENTO MONOFASE	Amp x phase		30,0	30,0	44,3	44,3
<b>ELECTRICAL ABSORPTION THREE PHASE</b> ASSORBIMENTO TRIFASE	Amp x phase		10,0	10,0	14,8	14,8
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W cm		82,0	82,0	82,0	82,0
	D cm		84,0	84,0	108,0	108,0
	H cm		27,0	27,0	27,0	27,0
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W cm		110,0	110,0	110,0	110,0
	D cm		108,0	108,0	132,0	132,0
	H cm		51,0	51,0	51,0	51,0
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W cm		115,0	115,0	118,0	118,0
	D cm		115,0	115,0	142,0	142,0
	H cm		66,5	66,5	66,5	66,5
<b>NET WEIGHT</b>   PESO NETTO	kg		108,0	108,0	133,0	133,0
<b>GROSS WEIGHT</b>   PESO LORDO	kg		124,0	124,0	155,0	155,0
<b>D</b> DIGITAL VERSION VERSIONE DIGITALE			o	o	o	o
<b>12v</b> 12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			o	o	o	o
<b>INTERNAL LIGHT</b> LUCE INTERNA			•	•	•	•
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			•	•	•	•
<b>OPTIONAL REFRACTORY STONE</b> PIETRA REFRATTARIA OPZIONALE			o	o	o	o
<b>STEAM GENERATOR</b> VAPORIERA			o	o	o	o

• As standard | Di serie ○ Optional | Opzionale

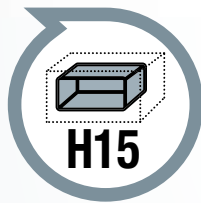
# GAS

 GAS OVENS

 MECHANICAL  
MECCANICO

 CHAMBER  
CAMERA

 MAX  
450° WORKING  
TEMPERATURE  
TEMPERATURA  
D'ESERCIZIO





**ITALIAN  
RELIABILITY**  
AFFIDABILITÀ ITALIANA

**Gas pizza ovens guarantee homogenous cooking thanks to the uniform distribution of heat within the chamber. Efficient burners, heat insulation and temperature control systems make the oven highly productive, minimising gas waste. Gas ovens offers great build quality to ensure long-lasting performance with maximum efficiency.**

Il forno per pizza Gas garantisce cotture omogenee grazie alla distribuzione uniforme del calore all'interno della camera. L'efficienza dei bruciatori, l'isolamento termico e i sistemi di controllo della temperatura rendono il forno altamente efficiente, riducendo al minimo gli sprechi di gas. Gas offre una grande qualità costruttiva per lavorare a lungo con il massimo della efficienza.

Peel-baked pizzas, classic pizzas,  
pizzerias, takeaway and restaurants  
Pizza in pala, pizza classica,  
pizzerie, take away e ristoranti

 **100% safety system**  
Sicuro e privo di rischi  
Sicher und risikofrei  
Sûr et sans danger  
Seguro y libre de riesgos  
Надежная и безопасная

 **Stainless steel front**  
Frontale in acciaio inox  
Front aus rostfreiem Stahl  
Façade en acier inoxydable  
Frente de acero inoxidable  
Передняя панель  
из нержавеющей стали

 **Pre-painted sheet metal structure**  
Corpo in lamiera  
preverniciata  
Gehäuse aus vorlackiertem  
Blech

Corps en tôle prépeinte  
Cuerpo en chapa pre pintada  
Предварительно окрашенный  
корпус из листового металла

 **Intuitive control panel and user-friendly interface**  
Pannello di controllo intuitivo  
e interfaccia user-friendly  
Intuitives Bedienfeld  
und benutzerfreundliche  
Schnittstelle  
Panneau de commande  
intuitif et interface facile  
à utiliser  
Panel de control intuitivo  
e interfaz fácil de usar  
Интуитивно понятная панель  
управления и удобный  
интерфейс



Der Gas-Pizzaofen garantiert einen gleichmäßigen Backvorgang dank der gleichmäßigen Verteilung der Hitze im Backraum. Die Effizienz der Brenner, die Wärmedämmung und die Temperaturregelungssysteme machen den Ofen sehr effizient und minimieren den Gasverbrauch. Gas bietet eine hervorragende Verarbeitungsqualität, um lange Zeit mit maximaler Effizienz zu arbeiten.

Les fours à pizza à gaz garantissent une cuisson homogène grâce à la répartition uniforme de la chaleur à l'intérieur de la chambre. L'efficacité des brûleurs, l'isolation thermique et les systèmes de contrôle de la température rendent le four très performant et minimisent la consommation de gaz. Les fours à gaz se caractérisent par une grande qualité de fabrication qui leur permet de fonctionner longtemps avec une efficacité maximale.

Los hornos de pizza a gas garantizan una cocción uniforme gracias a la distribución homogénea del calor dentro de la cámara. La eficacia de los quemadores, el aislamiento térmico y los sistemas de control de la temperatura hacen que el horno sea muy eficiente, minimizando el consumo de gas. Los hornos a gas ofrecen una gran calidad de construcción para trabajar durante mucho tiempo con la máxima eficiencia.

Печь для пиццы Gas гарантирует равномерное приготовление пиццы благодаря равномерному распределению тепла внутри камеры. Эффективность горелок, теплоизоляция и системы контроля температуры делают печь высокопроизводительной, сводя к минимуму потери газа. Gas обеспечивает отличное качество сборки, позволяющее работать долгое время с максимальной эффективностью.





**Internal lighting for constant baking monitoring**

Internal lighting for constant monitoring of the cooking process

Innenbeleuchtung zur ständigen Überwachung des Backvorgangs

Éclairage interne pour une surveillance constante de la cuisson

Iluminación interna para la supervisión constante de la cocción

Внутреннее освещение для постоянного контроля процесса приготовления



**Refractory stone hob**

Piano di cottura in pietra refrattaria

Backfläche aus feuerfestem Stein

Plaque de cuisson en pierre réfractaire

Superficie de cocción de piedra refractaria

Варочная поверхность из огнеупорного камня



**Working temperature up to 450 degrees**

Temperatura di esercizio fino a 450 gradi

Betriebstemperatur bis zu 450 Grad

Température opérationnelle jusqu'à 450 degrés

Temperatura operacional hasta 450 grados

Рабочая температура до 450 градусов



**Energy efficiency**

Efficienza energetica

Energieeffizient

Efficacité énergétique

Eficiencia energética

Энергоэффективность



**Quick temperature attainment**

Raggiungere rapidamente la temperatura impostata

Erreicht schnell die eingestellte Temperatur

Rapidité à atteindre de la température choisie

Alcanza rápidamente la temperatura establecida

Быстро достигает заданной температуры



**Heat distribution system for uniform cooking**

Sistema di distribuzione del calore, per una cottura uniforme

Wärmeverteilungssystem für gleichmäßiges Kochen

Système de distribution de la chaleur pour une cuisson homogène

Sistema de distribución del calor para una cocción uniforme

Система распределения тепла для равномерного приготовления пищи

**ACCESSORIES FOR OVENS**

**GAS can be accessorised with the oven stand.**

GAS è accessorabile con il supporto forno.

GAS kann mit Ofenhalter oder mit der Einheit „Gärschrank“ ausgestattet werden.

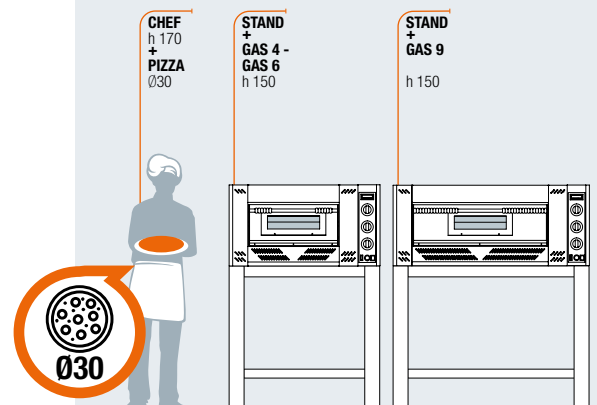
GAS peut être équipé du support de four.

GAS puede tener como accesorios el soporte del horno.

GAS можно дополнить несущим столиком.



**SIZE COMPARISON**  
CONFRONTO DIMENSIONI



**Specify methane gas or LPG (butane or propane)**  
 Specificare tipo di gas: metano o GPL (butano o propano)  
 An der Bestellung muß man entweder Methan oder Flüssiggas gas (Butan oder Propan) genau angeben  
 Spécifier le type de gaz: méthane ou Gaz de Pétrole Liquéfié (butane or propane)  
 Especificar el tipo de gas: metano o GLP (butano o propano)  
 При заказе указать тип газа: метан или сжиженный нефтяной газ (бутан или пропан)



**100% SAFETY SYSTEM**  
 SICURO E PRIVO DI RISCHI

**Materials and components used, together with rigorous safety tests and conformity certifications, guarantee a safe and risk-free use.**

I materiali e componenti impiegati assieme ai rigorosi test di sicurezza e alle certificazioni di conformità garantiscono un utilizzo sicuro e privo di rischi.

Die verwendeten Materialien und Komponenten sowie die strengen Sicherheitsprüfungen und Konformitätszertifikate garantieren eine sichere und risikofreie Nutzung.

Les matériaux et les composants utilisés, ainsi que les tests de sécurité rigoureux et les certifications de conformité, garantissent une utilisation sûre et sans risque.

Los materiales y componentes utilizados, junto con rigurosas pruebas de seguridad y certificaciones de conformidad, garantizan un uso seguro y sin riesgos.

Используемые материалы и компоненты, а также строгие испытания на безопасность и сертификаты соответствия гарантируют безопасное и безрисковое использование.



**Rock wool insulation**

Isolamento in lana di roccia evaporata

Isolierung aus verdampfter Mineralwolle

Isolation en laine de roche évaporée

Aislamiento en lana de roca evaporada

Изоляция из высушенной минеральной ваты



**All GAS ovens are stackable up to two chambers of the same model**

Tutti i forni GAS sono sovrapponibili fino a due camere dello stesso modello

Alle GAS-Öfen sind stapelbar mit bis zu zwei Kammern des gleichen Modells

Tous les fours GAS sont superposables jusqu'à deux chambres du même modèle

Todos los hornos de GAS son apilables hasta dos cámaras del mismo modelo

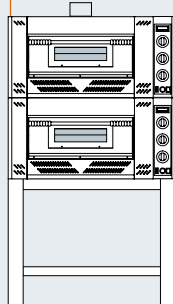
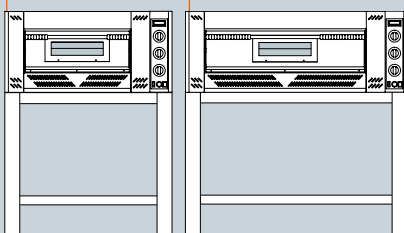
Все печи Gas имеют возможность штабелирования до двух камер одной модели

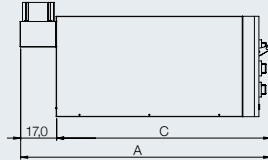
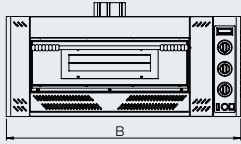
CHEF  
h 170  
+ PIZZA  
Ø35

STAND  
+ GAS XL 4 -  
GAS XL 6  
h 150

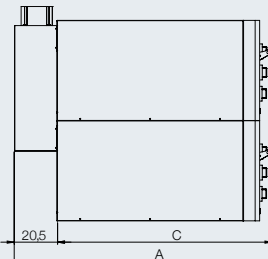
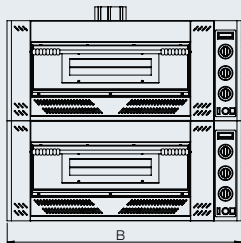
STAND  
+ GAS XL 3L -  
GAS XL 6L - GAS XL 9  
h 160,5

STAND  
+ 2 x GAS XL 4 -  
2 x GAS XL 6  
h 194





OVEN MODEL MODELLO FORNO	cm DIMENSIONI DIMENSIONI		
	B	C	A
GAS 4	100,0	89,0	106,0
GAS 6	100,0	119,0	136,0
GAS 9	130,0	119,0	136,0
GAS XL 4	111,0	101,0	118,0
GAS XL 6	111,0	137,0	154,0
GAS XL 3L	147,0	70,0	87,0
GAS XL 6L	147,0	101,0	118,0
GAS XL 9	147,0	137,0	154,0



OVEN MODEL MODELLO FORNO	cm DIMENSIONI DIMENSIONI		
	B	C	A
GAS 4-4	100,0	89,0	109,5
GAS 6-6	100,0	119,0	139,5
GAS 9-9	130,0	119,0	139,5
GAS XL 4-4	111,0	101,0	121,5
GAS XL 6-6	111,0	137,0	157,5
GAS XL 3L-3L	147,0	70,0	90,5
GAS XL 6L-6L	147,0	101,0	121,5
GAS XL 9-9	147,0	137,0	157,5



**Chimney connection for stackable ovens**

OPTIONAL

Raccordo per forni a gas da sovrapporre

Kaminanschluss für Aufsatzgasöfen

Raccord pour fours à gaz à super poser

Empalme para hornos de gas apilables

Приспособление для установки газовых печей в колонну



**Windproof chimney**

OPTIONAL

Camino antivento

Winddichter Kamin

Cheminée antivent

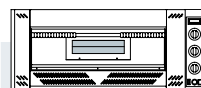
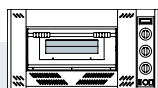
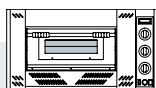
Chimenea antiviento

Камин с защитой от ветра подсветка





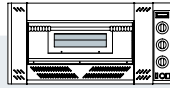
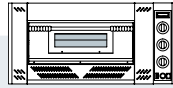
**Specify methane gas or LPG (butane or propane)**  
 Specificare tipo di gas: metano o GPL (butano o propano)  
 An der Bestellung muß man entweder Methan oder Flüssiggas gas (Butan oder Propan) genau angeben  
 Spécifier le type de gaz: méthane ou Gaz de Pétrole Liquéfié (butane or propane)  
 Especificque el tipo de gas: metano o GLP (butano o propano)  
 При заказе указать тип газа: метан или сжиженный нефтяной газ (бутан или пропан)































MECHANICAL MECCANICO		GAS 4		GAS 6		GAS 9	
<b>CHAMBERS</b> CAMERE	<b>Ø30</b>	n°	1	1	1		
<b>PIZZE</b> PIZZE		n°					
<b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO		°C	0 - 450	0 - 450	0 - 450		
<b>POWER   POTENZA</b>		kW	16,1	21,5	27,0		
		BTU/hr	55000	73000	92000		
		kcal/h	13800	18500	23200		
<b>POWER SUPPLY</b> ALIMENTAZIONE		volt	230	230	230		
<b>GAS CONSUMPTION</b> CONSUMO GAS		kg/h	1,209 (G 30/31)	1,432 (G 30/31)	1,933 (G 30/31)		
		m³/h	1,659 (G 20)	1,954 (G 20)	2,725 (G 20)		
		m³/h	1,780 (G 25)	2,491 (G 25)	3,149 (G 25)		
<b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	W	cm	61,0	61,0	91,0		
	D		60,0	90,0	90,0		
	H		15,0	15,0	15,0		
<b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	W	cm	100,0	100,0	130,0		
	D		106,0	136,0	136,0		
	H		54,0	54,0	54,0		
<b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	W	cm	104,0	104,0	138,0		
	D		94,0	125,0	125,0		
	H		60,0	60,0	60,0		
<b>NET WEIGHT   PESO NETTO</b>		kg	96,0	123,0	156,0		
	<b>GROSS WEIGHT   PESO LORDO</b>	kg	108,0	138,0	175,0		
<b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA			○	○	○		
<b>INTERNAL LIGHT</b> LUCE INTERNA			●	●	●		
<b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA			●	●	●		
<b>WINDPROOF CHIMNEY</b> CAMINO ANTIVENTO			○	○	○		
<b>CHIMNEY CONNECTION FOR STACKABLE OVENS</b> RACCORDO PER FORNI A GAS DA SOVRAPPORRE			○	○	○		

● As standard | Di serie ○ Optional | Opzionale

**GAS OVENS**

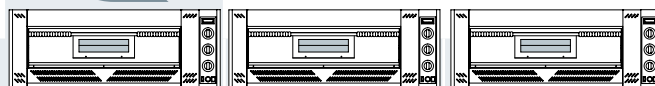


		<b>GAS XL 4</b>		<b>GAS XL 6</b>	
 <b>MECHANICAL</b> MECCANICO	 <b>035</b>				
 <b>CHAMBERS</b> CAMERE	n°	1	1		
 <b>PIZZE</b> PIZZE	n°				
 <b>WORKING TEMPERATURE</b> TEMPERATURA D'ESERCIZIO	°C	0 - 450	0 - 450		
 <b>POWER   POTENZA</b>	<b>kW</b>	18,0	23,0		
	<b>BTU/hr</b>	61000	78000		
	<b>kcal/h</b>	15500	19800		
 <b>POWER SUPPLY</b> ALIMENTAZIONE	<b>volt</b>	230	230		
 <b>GAS CONSUMPTION</b> CONSUMO GAS	<b>kg/h</b>	1,432 (G 30/31)	1,933 (G 30/31)		
	<b>m³/h</b>	1,954 (G 20)	2,725 (G 20)		
	<b>m³/h</b>	2,491 (G 25)	3,149 (G 25)		
 <b>INTERNAL DIMENSIONS</b> DIMENSIONI INTERNE	 <b>W</b> <b>cm</b>	<b>72,0</b>	<b>72,0</b>		
	 <b>D</b>	<b>72,0</b>	<b>108,0</b>		
	 <b>H</b>	<b>15,0</b>	<b>15,0</b>		
 <b>EXTERNAL DIMENSIONS</b> DIMENSIONI ESTERNE	 <b>W</b> <b>cm</b>	111,0	111,0		
	 <b>D</b>	118,0	154,0		
	 <b>H</b>	54,0	54,0		
 <b>PACKING DIMENSIONS</b> DIMENSIONI IMBALLO	 <b>W</b> <b>cm</b>	116,0	119,0		
	 <b>D</b>	116,0	143,0		
	 <b>H</b>	60,0	60,0		
 <b>NET WEIGHT   PESO NETTO</b>	<b>kg</b>	113,0	145,0		
	<b>GROSS WEIGHT   PESO LORDO</b>	<b>kg</b>	127,0	162,0	
 <b>12V TRANSFORMER AND LAMP HOLDER</b> TRASFORMATORE 12V E PORTALAMPADA		○	○		
 <b>INTERNAL LIGHT</b> LUCE INTERNA		○	○		
 <b>REFRACTORY STONE HOB</b> PIANO DI COTTURA IN PIETRA REFRATTARIA		●	●		
 <b>WINDPROOF CHIMNEY</b> CAMINO ANTIVENTO		○	○		
 <b>CHIMNEY CONNECTION FOR STACKABLE OVENS</b> RACCORDO PER FORNI A GAS DA SOVRAPPORRE		○	○		

● As standard | Di serie ○ Optional | Opzionale



**Specify methane gas or LPG (butane or propane)**  
 Specificare tipo di gas: metano o GPL (butano o propano)  
 An der Bestellung muß man entweder Methan oder Flüssiggas gas (Butan oder Propan) genau angeben  
 Spécifier le type de gaz: méthane ou Gaz de Pétrole Liquéfié (butane or propane)  
 Especificque el tipo de gas: metano o GLP (butano o propano)  
 При заказе указать тип газа: метан или сжиженный нефтяной газ (бутан или пропан)



MECHANICAL MECCANICO			GAS XL 3L	GAS XL 6L	GAS XL 9
CHAMBERS CAMERE	<b>035</b>	n°	1	1	1
PIZZE PIZZE		n°			
WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO		°C	0 - 450	0 - 450	0 - 450
POWER   POTENZA		kW	16,0	23,0	31,0
		BTU/hr	55000	78000	106000
		kcal/h	13800	19800	26700
POWER SUPPLY ALIMENTAZIONE		volt	230	230	230
GAS CONSUMPTION CONSUMO GAS		kg/h	1,209 (G 30/31)	1,933 (G 30/31)	2,532 (G 30/31)
		m³/h	1,659 (G 20)	2,725 (G 20)	3,2555 (G 20)
		m³/h	1,780 (G 25)	3,149 (G 25)	4,136 (G 25)
INTERNAL DIMENSIONS DIMENSIONI INTERNE	W	cm	<b>108,0</b>	<b>108,0</b>	<b>108,0</b>
	D		<b>41,0</b>	<b>72,0</b>	<b>108,0</b>
	H		<b>15,0</b>	<b>15,0</b>	<b>15,0</b>
EXTERNAL DIMENSIONS DIMENSIONI ESTERNE	W	cm	147,0	147,0	147,0
	D		87,0	118,0	154,0
	H		54,0	54,0	54,0
PACKING DIMENSIONS DIMENSIONI IMBALLO	W	cm	152,0	154,0	159,0
	D		77,0	115,0	143,0
	H		60,0	60,0	60,0
NET WEIGHT   PESO NETTO		kg	89,0	150,0	184,0
	GROSS WEIGHT   PESO LORDO	kg	100,0	165,0	206,0
12V TRANSFORMER AND LAMP HOLDER TRASFORMATORE 12V E PORTALAMPADA			○	○	○
INTERNAL LIGHT LUCE INTERNA			○	○	○
REFRACTORY STONE HOB PIANO DI COTTURA IN PIETRA REFRATTARIA			●	●	●
WINDPROOF CHIMNEY CAMINO ANTIVENTO			○	○	○
CHIMNEY CONNECTION FOR STACKABLE OVENS RACCORDO PER FORNI A GAS DA SOVRAPPORRE			○	○	○

● As standard | Di serie ○ Optional | Opzionale

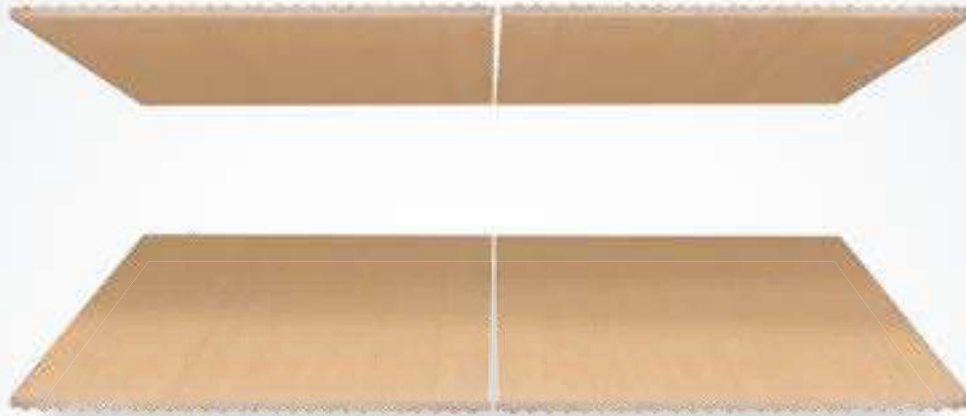
# REFRACTORY STONES

ACCESSORIES FOR OVEN

TOP AND BOTTOM  
CIELO E PLATEA

**IMPORTANT!**

Please request  
when placing the order  
Da richiedere al momento  
dell'ordine



## TOP REFRACTORY STONE ON REQUEST PIETRA REFRATTARIA OPZIONALE SU CIELO

**Most Prismafood ovens can be equipped with a second refractory stone placed at the top of the baking chamber for greater baking uniformity and heat stability.**

La maggior parte dei forni Prismafood sono accessoriabili con una seconda pietra refrattaria posizionata nel cielo della camera di cottura per una maggiore omogeneità di cottura e stabilità termica.

Die meisten Backöfen von Prismafood können mit einem zweiten feuerfesten Stein ausgestattet werden, der im oberen Teil der Backkammer platziert wird, um die Gleichmäßigkeit des Backens und die thermische Stabilität zu erhöhen.

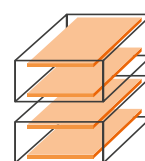
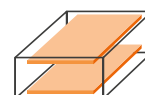
La plupart des fours Prismafood peuvent être équipés d'une deuxième pierre réfractaire placée dans la partie supérieure de la chambre de cuisson pour une plus grande uniformité de cuisson et une meilleure stabilité thermique.

La mayoría de los hornos Prismafood pueden equiparse con una segunda piedra refractaria colocada en la parte superior de la cámara de cocción para una mayor uniformidad de cocción y estabilidad térmica.

Большинство печей Prismafood могут быть оснащены вторым огнеупорным камнем, помещаемым в верхнюю часть пекарной камеры для повышения равномерности пропекания и термостабильности.

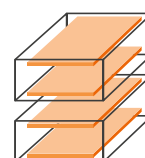
**BASIC** P. 24

OVEN MODEL MODELLO FORNO	REFRACTORY STONES MODEL MODELLO REFRATTARI	W CHAMBER DIMENSIONI DIMENSIONI CAMERA	D CHAMBER DIMENSIONI DIMENSIONI CAMERA	H CHAMBER DIMENSIONI DIMENSIONI CAMERA	CHAMBERS CAMERE
cm				n°	
BASIC 4	MOD 4 R	66,0	66,0	14,0	1
BASIC 6	MOD 6 R	66,0	99,0	14,0	1
BASIC 6L	MOD 6L R	99,0	66,0	14,0	1
BASIC 44 - BASIC 44 MEDIUM	MOD 44 R	66,0	66,0	14,0	2
BASIC 66	MOD 66 R	66,0	99,0	14,0	2
BASIC 66L	MOD 66L R	99,0	66,0	14,0	2



**BASIC XL** P. 30    **PLUS XL** P. 38    **SUPERIOR XL** P. 44

OVEN MODEL MODELLO FORNO	REFRACTORY STONES MODEL MODELLO REFRATTARI	W CHAMBER DIMENSIONI DIMENSIONI CAMERA	D CHAMBER DIMENSIONI DIMENSIONI CAMERA	H CHAMBER DIMENSIONI DIMENSIONI CAMERA	CHAMBERS CAMERE
cm				n°	
BASIC XL 2L	MOD XL 2L R	82,0	41,0	14,0	1
BASIC XL 3L	MOD XL 3L R	108,0	41,0	14,0	1
BASIC XL 4 - PLUS XL 4 - SUPERIOR XL 4 GLASS	MOD XL 4 R	72,0	72,0	14,0	1
BASIC XL 6 - PLUS XL 6 - SUPERIOR XL 6 GLASS	MOD XL 6 R	72,0	108,0	14,0	1
BASIC XL 6L - PLUS XL 6L - SUPERIOR XL 6L GLASS	MOD XL 6L R	108,0	72,0	14,0	1
BASIC XL 9 - PLUS XL 9 - SUPERIOR XL 9 GLASS	MOD XL 9 R	108,0	108,0	14,0	1
BASIC XL 22L	MOD XL 22L R	82,0	41,0	14,0	2
BASIC XL 33L	MOD XL 33L R	108,0	41,0	14,0	2
BASIC XL 44 - PLUS XL 44 - SUPERIOR XL 44 GLASS	MOD XL 44 R	72,0	72,0	14,0	2
BASIC XL 66 - PLUS XL 66 - SUPERIOR XL 66 GLASS	MOD XL 66 R	72,0	108,0	14,0	2
BASIC XL 66L - PLUS XL 66L - SUPERIOR XL 66L GLASS	MOD XL 66L R	108,0	72,0	14,0	2
BASIC XL 99 - PLUS XL 99 - SUPERIOR XL 99 GLASS	MOD XL 99 R	108,0	108,0	14,0	2





# REFRACTORY STONES

## ACCESSORIES FOR OVEN

FULL CHAMBER  
TUTTA LA CAMERA

**IMPORTANT!**

Please request  
when placing the order  
Da richiedere al momento  
dell'ordine

### The fully refractory ovens are not stackable for more than 2 decks

I forni tutto refrattari non possono essere sovrapposti per più di 2 camere

Vollschamott Öfen können nicht mehr als 2 Kammern übereinander positioniert werden

Les fours complètement réfractaires ne peuvent pas être superposés sur plus de 2 chambres

En los hornos totalmente refractarios no pueden superponerse más de 2 cámaras

Полностью жароустойчивые печи не могут располагаться друг над другом в количестве более двух камер



### The Proofers are not available for fully refractory ovens

Non sono disponibili le celle di lievitazione per i forni tutto refrattari

Keine Gärstranke für Vollschamott Öfen verfügbar

Les étuves de fermentation ne sont pas disponibles pour les fours complètement réfractaires

Las fermentadoras para los hornos totalmente refractarios no están disponibles

Для полностью жароустойчивых печей не предусмотрено оснащение расстойной камерой

### Steam generator is not available for fully refractory models

La vaporiera non è disponibile per i modelli tutto refrattari

Keine Dampferzeuger für Vollschamott Öfen verfügbar

Le Vapeur n'est pas disponible pour les modèles Complètement Réfractaire

La vaporera no está disponible para los modelos Totalmente Refractario

Парогенератор недоступен для моделей печей с камерой, полностью выложенной камнем



## FULL-REFRACTORY BENEFITS

### I VANTAGGI DEL TUTTO-REFRATTARIO

**For greater baking and temperature uniformity inside the chamber, some ovens can have their insides completely made of refractory stone.**

Per una maggiore uniformità di cottura e di temperatura all'interno della camera, alcuni forni possono avere l'interno completamente realizzato in pietra refrattaria.

Um eine größere Gleichmäßigkeit des Backvorgangs und der Temperatur in der Kammer zu erreichen, kann das Innere einiger Öfen vollständig aus feuerfestem Stein bestehen.

Pour une plus grande uniformité de la cuisson et de la température à l'intérieur de la chambre, certains fours peuvent être entièrement réalisés en pierre réfractaire.

Para una mayor uniformidad de cocción y temperatura en el interior de la cámara, algunos hornos pueden tener el interior completamente realizado en piedra refractaria.

Для большей равномерности пропекания и температуры внутри камеры внутренняя часть некоторых печей может быть полностью выполнена из огнеупорного камня.

BASIC XL P. 30		PLUS XL P. 38			SUPERIOR XL P. 44	
OVEN MODEL MODELLO FORNO	REFRACTORY STONES MODEL MODELLO REFRATTARI	W CHAMBER DIMENSIONI DIMENSIONI CAMERA	D	H	CHAMBERS CAMERE	n°
		cm				
BASIC XL 4 - PLUS XL 4 - SUPERIOR XL 4 GLASS	MOD XL 4 TR	72,0	72,0	14,0	1	
BASIC XL 6 - PLUS XL 6 - SUPERIOR XL 6 GLASS	MOD XL 6 TR	72,0	108,0	14,0	1	
BASIC XL 6L - PLUS XL 6L - SUPERIOR XL 6L GLASS	MOD XL 6L TR	108,0	72,0	14,0	1	
BASIC XL 9 - PLUS XL 9 - SUPERIOR XL 9 GLASS	MOD XL 9 TR	108,0	108,0	14,0	1	
BASIC XL 44 - PLUS XL 44 - SUPERIOR XL 44 GLASS	MOD XL 44 TR	72,0	72,0	14,0	2	
BASIC XL 66 - PLUS XL 66 - SUPERIOR XL 66 GLASS	MOD XL 66 TR	72,0	108,0	14,0	2	
BASIC XL 66L - PLUS XL 66L - SUPERIOR XL 66L GLASS	MOD XL 66L TR	108,0	72,0	14,0	2	
BASIC XL 99 - PLUS XL 99 - SUPERIOR XL 99 GLASS	MOD XL 99 TR	108,0	108,0	14,0	2	

**Inner dimensions are unchanged for TR except for Superior XL Glass (-3 cm width, -1,5 cm depth)**  
 Dimensioni interne invariate per TR tranne che per Superior XL Glass (-3 cm in larghezza, -1,5 cm in profondità)  
 Die internen Dimensionen sind bei TR unverändert mit Ausnahme von Superior XL Glass (-3 cm Breite, -1,5 cm Tiefe)  
 Les dimensions internes restent les mêmes pour TR, sauf pour Superior XL Glass (-3 cm en largeur, -1,5 cm en profondeur)  
 Las medidas internas son las mismas para TR, salvo para Superior XL Glass (-3 cm en ancho, -1,5 cm en profundidad)  
 Внутренние размеры одинаковые для TR, за исключением Superior XL Glass (-3 см ширина, -1,5 см глубина)

TRAYS P. 52						
OVEN MODEL MODELLO FORNO	REFRACTORY STONES MODEL MODELLO REFRATTARI	W CHAMBER DIMENSIONI DIMENSIONI CAMERA	D	H	CHAMBERS CAMERE	n°
		cm				
TRAYS 4 TRAYS GLASS 4	MOD 4 TR	82,0	84,0	17,5	1	
TRAYS 6 TRAYS GLASS 6	MOD 6 TR	82,0	108,0	17,5	1	
TRAYS 6L TRAYS GLASS 6L	MOD 6L TR	123,0	84,0	17,5	1	
TRAYS 9 TRAYS GLASS 9	MOD 9 TR	123,0	108,0	17,5	1	
TRAYS 44 TRAYS GLASS 44	MOD 44 TR	82,0	84,0	17,5	2	
TRAYS 66 TRAYS GLASS 66	MOD 66 TR	82,0	108,0	17,5	2	
TRAYS 66L TRAYS GLASS 66L	MOD 66L TR	123,0	84,0	17,5	2	
TRAYS 99 TRAYS GLASS 99	MOD 99 TR	123,0	108,0	17,5	2	

**Full refractory not available for TRAYS ALTO models**  
 Tutto refrattario non disponibile per modelli TRAYS ALTO

# PROVING CHAMBERS

 ACCESSORIES FOR OVEN

MAX 60°  WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



**THE BEST FOR  
YOUR DOUGHS**  
IL MEGLIO PER  
I TUOI IMPASTI

**Proving chambers are an essential element in the production of the perfect dough. Available in several sizes and combinable with different types of ovens, Prismafood proving chambers feature a panoramic glass to monitor the dough's rising status and an adjustable thermostat up to 60°. Ideal for proving various doughs, both pizza and bakery products.**

Le celle di lievitazione sono un elemento indispensabile per realizzare impasti perfetti. Disponibili in più dimensioni e abbinabili a diverse tipologie di forni, le celle Prismafood presentano un vetro panoramico per visionare lo stato di lievitazione dell'impasto e un termostato di regolabile fino a 60°. Ideali per la lievitazione di diversi impasti, sia per pizza che per prodotti da panificazione.

Teigführungszellen sind ein unverzichtbares Element für die Herstellung perfekter Teige. Die in verschiedenen Größen erhältlichen und mit unterschiedlichen Backöfen kombinierbaren Zellen von Prismafood sind mit einem großen Glasfenster, durch das man die Teigführung beobachten kann, und mit einem bis zu 60 °C einstellbaren Thermostat ausgestattet. Ideal für verschiedene Teigführungen, sowohl für Pizza als auch für Backwaren.