



**Il primo forno al mondo totalmente rivestito in vetro colorato e temperato**

The first oven in the world entirely coated with colored tempered glass

**Forza d'impatto, linee senza incertezze, vetro e colori dal carattere deciso danno a questo progetto un'identità unica, dinamica e moderna. Di grande effetto estetico, Bull è stato disegnato per esaltare le sue linee forti e rigorose. In alto la nuova cappa aspirante motorizzata aggiunge carattere e vigore a tutto l'insieme, e la sua forma prominente vuole ricordare la postura del toro arcuato in avanti.**

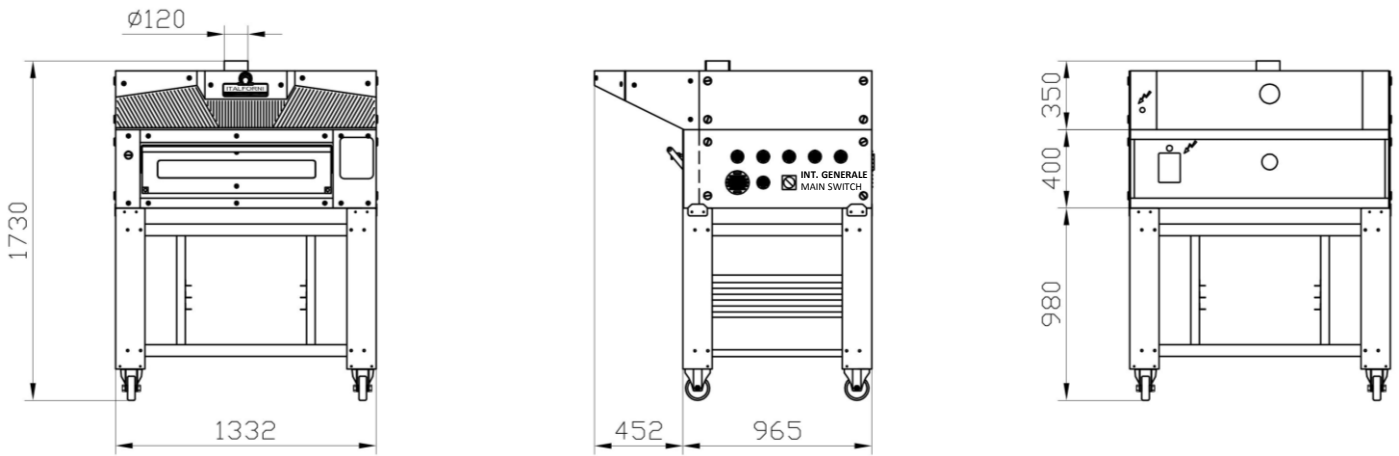
A strong impact, clean-cut lines, resistant glass and vibrant colors give this project a unique, dynamic and modern style. With its great aesthetic appeal, the Bull has been designed in a way that enhances its rigorous and clean-cut lines. In addition, its style adds character and vigour to the entire unit, whereas the design and prominent shape of the new motorized extraction hood resembles a bull's head-forward stance.

## BULL "S"

CARATTERISTICHE TECNICHE	ACCESSORI	TECHNICAL SPECIFICATIONS	ACCESSORIES
<ul style="list-style-type: none"> <li>1 - 2 - 3 camere di cottura interamente in materiale refrattario con piano di cottura e cielo ad alte prestazioni e resistenza</li> <li>Resistenze corazzate "hy-pe" in acciaio inossidabile integrate nel refrattario del piano di cottura e del cielo</li> <li>Pannello di controllo digitale touch</li> <li>Controllo indipendente delle camere</li> <li>Controllo delle temperature del piano di cottura e del cielo separate</li> <li>Ottimo isolamento, bassa temperatura esterna</li> <li>Isolamento termico garantito dalla scelta dei migliori materiali</li> <li>Massima temperatura di cottura 450 °C</li> <li>Valvola regolabile per scarico vapori</li> <li>Sportello con finestra in doppio vetro temperato</li> <li>Sportelli frontali controbilanciati</li> <li>Lampade alogene ad alta resistenza e capacità luminosa</li> <li>Struttura in acciaio</li> <li>Rivestimento in vetro temperato (nero o rosso)</li> </ul>	<ul style="list-style-type: none"> <li>Cella di lievitazione ermetica con ruote</li> <li>Supporto del forno con ruote</li> <li>Cappa motorizzata</li> </ul> <p><b>OPTIONAL</b></p> <ul style="list-style-type: none"> <li>Vaporiera (assorbimento massimo 1,4 Kw)</li> <li>Kit abbattimento vapori e odori con filtro ai carboni attivi (assorbimento massimo 0,7 Kw)</li> <li>Colore del vetro personalizzabile</li> <li>Grafica del vetro personalizzabile</li> </ul>	<ul style="list-style-type: none"> <li>1 - 2 - 3 cooking chambers in full refractory material with high resisting and performing baking floor and ceiling</li> <li>Stainless steel armoured heating elements "hy-pe" integrated in the refractory floor and ceiling</li> <li>Digital touch control panel</li> <li>Independent chamber control</li> <li>Top and bottom separate temperature control</li> <li>Excellent insulation, low external temperature</li> <li>Thermal insulation guaranteed by the best materials</li> <li>Max cook temp 450 °C</li> <li>Adjustable steam exhaust valve</li> <li>Double glazed tempered door</li> <li>Counter balanced door</li> <li>High resistance and efficiency halogen lamps</li> <li>Steel structure</li> <li>Tempered glass coating (black or red)</li> </ul>	<ul style="list-style-type: none"> <li>Hermetic prover with wheels</li> <li>Oven support with wheels</li> <li>Motorized hood</li> </ul> <p><b>OPTIONALS</b></p> <ul style="list-style-type: none"> <li>Steam injection system (max. absorption 1,4 Kw)</li> <li>Steam and odours damper kit for hood with active carbon filter (max. absorption 0,7 Kw)</li> <li>Custom glass colors</li> <li>Custom glass graphic</li> </ul>

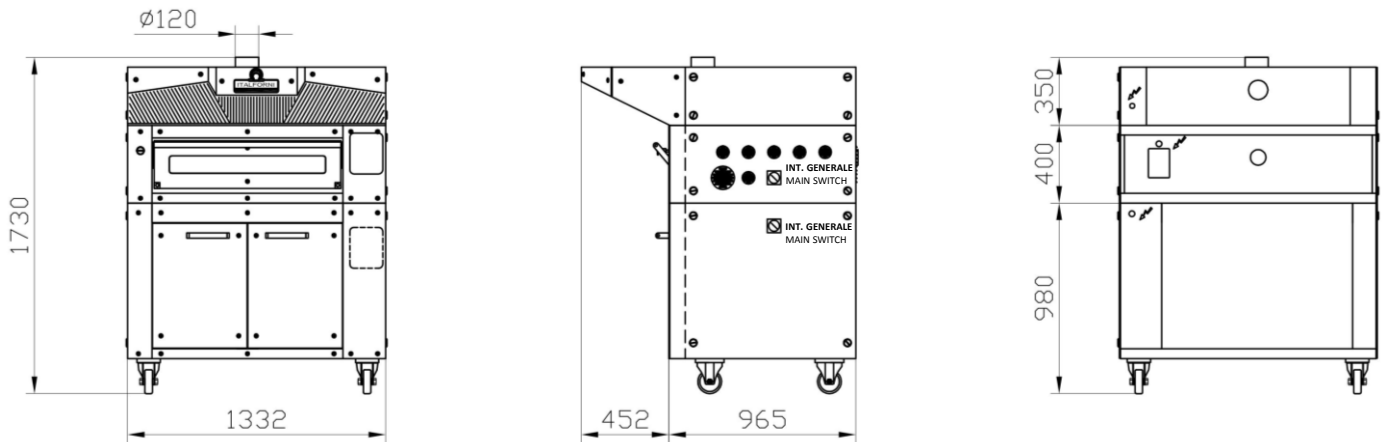
**1 CAMERA + CAPP A + SUPPORTO ALTO**  
**1 DECK + HOOD + HIGH STAND**

 **ALLACCIO ELETTRICO**  
 ELECTRIC CONNECTION



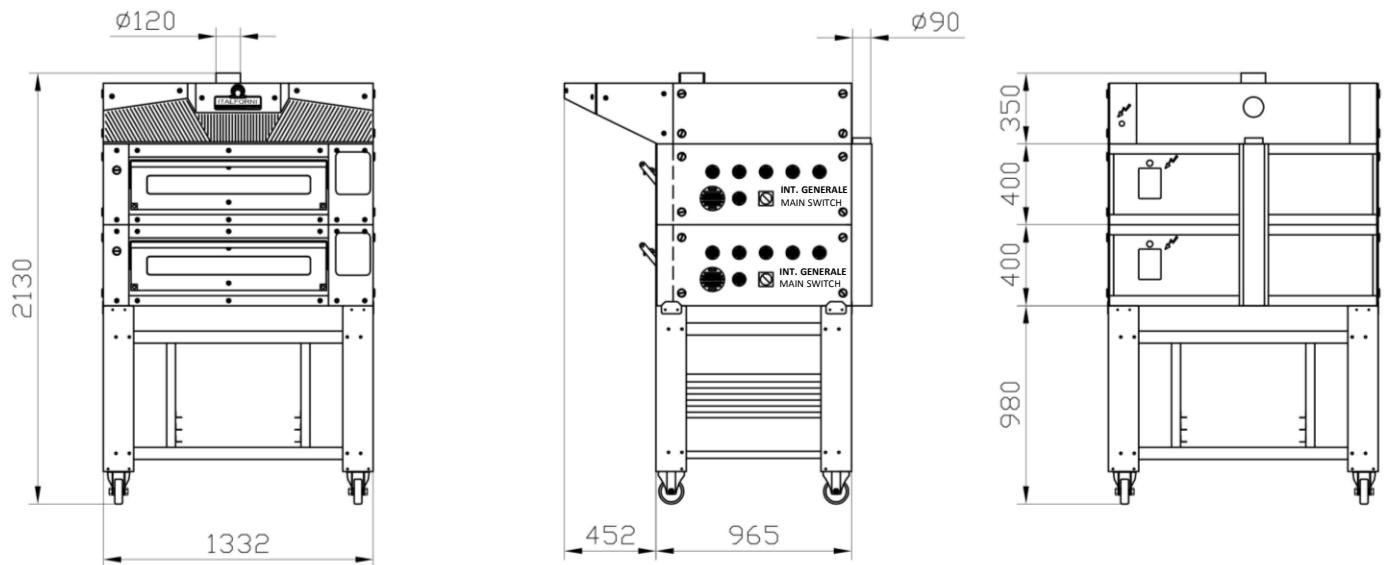
**1 CAMERA + CAPP A + CELLA DI LIEVITAZIONE ALTA**  
**1 DECK + HOOD + HIGH PROVER**

 **ALLACCIO ELETTRICO**  
 ELECTRIC CONNECTION



**2 CAMERE + CAPP A + SUPPORTO ALTO**  
**2 DECKS + HOOD + HIGH STAND**

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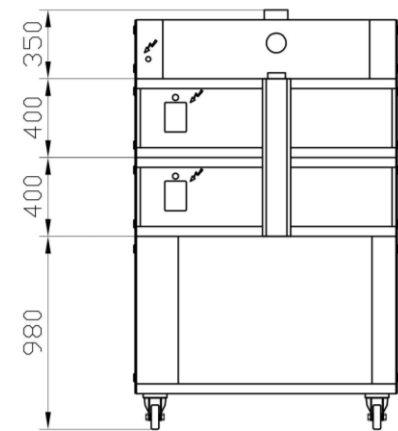
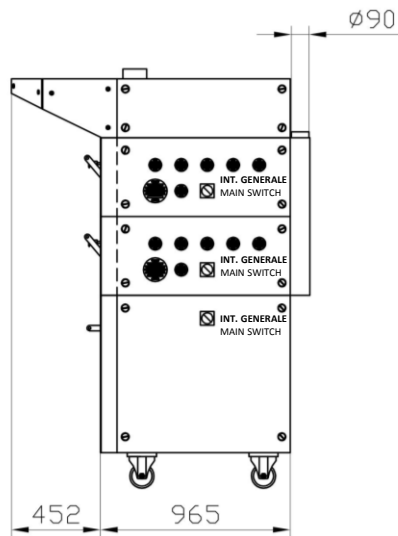
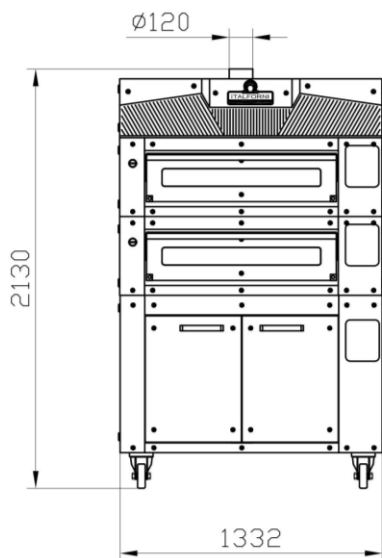
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MADE IN ITALY

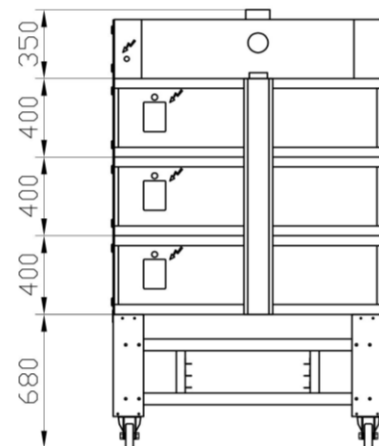
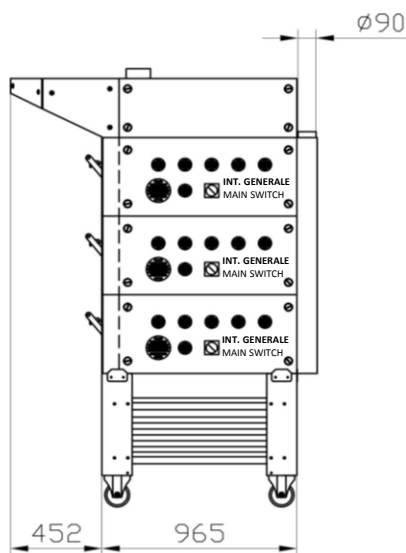
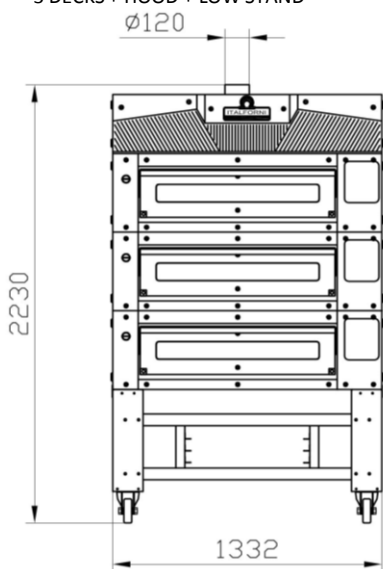
**2 CAMERE + CAPPA + CELLA DI LIEVITAZIONE ALTA**  
**2 DECKS + HOOD + HIGH PROVER**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



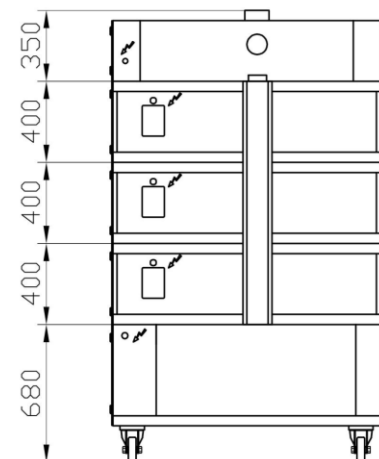
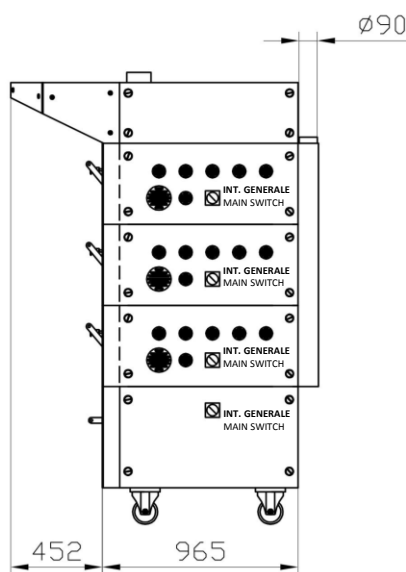
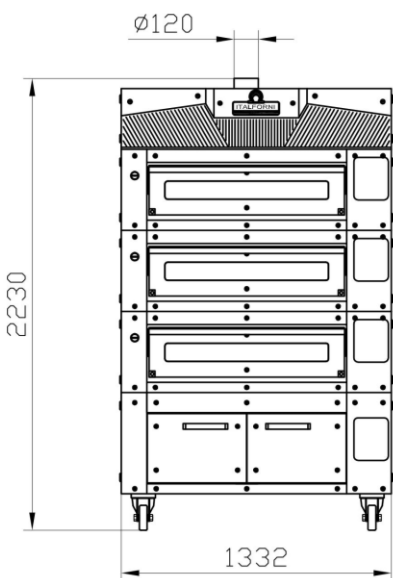
**3 CAMERE + CAPPA + SUPPORTO BASSO**  
**3 DECKS + HOOD + LOW STAND**

ALLACCIO ELETTRICO  
 ELECTRIC CONNECTION



**3 CAMERE + CAPPA + CELLA DI LIEVITAZIONE BASSA**  
**3 DECKS + HOOD + LOW PROVER**

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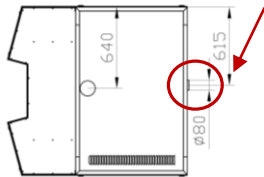
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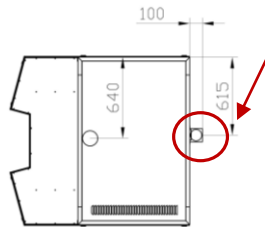
MADE IN ITALY

**VALVOLA REGOLABILE PER SCARICO VAPORI**  
**ADJUSTABLE STEAM EXHAUST VALVE**

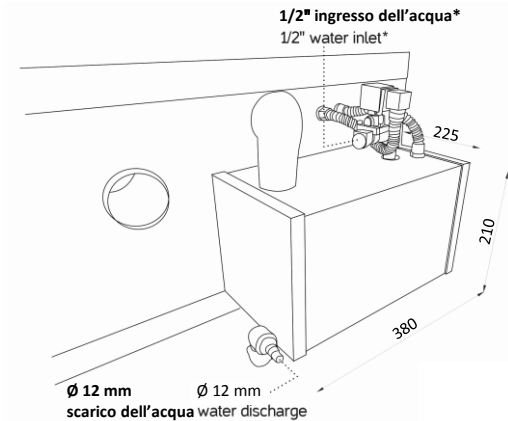
Vista dall'alto 1 camera  
 Top view 1 deck



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



**VAPORIERA**  
**STEAM INJECTION SYSTEM**



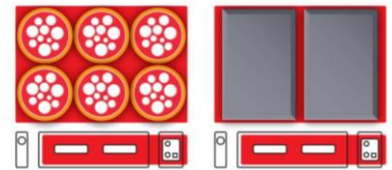
\*Deve essere installato un riduttore di pressione massima di 0.5/0.6 mbar  
 \*0.5/0.6 mbar max pressure reduce has to be installed  
**Assorbimento massimo 1,4 Kw**  
 Max. absorption 1,4 Kw

**CAPACITÀ DI CARICO PER CAMERA**  
**LOADING CAPACITY PER DECK**



Dimensioni interne  
 Internal dimensions  
 H 17 x L 93 x P 63 cm

6 Pizze ø 30 cm  
 2 Teglie 60x40 cm  
 2 Baking pans 60x40 cm



**DATI TECNICI**  
**TECHNICAL CHART**



Bull "S"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "S" - DECK	17	93	63	40	133,5	96	195	400/3/50-60	7,3	2,2	11,3	0/450	
KB "S" - HOOD				35	133,5	141	60/105 <sup>^</sup>	230/1/50-60	0,3	0,3			
BB66 "S" - LOW PROVER				68	133,5	96	89	230/1/50-60	1	0,5		0/90	10
BB96 "S" - HIGH PROVER				98	133,5	96	130	230/1/50-60	1	0,5		0/90	20
SB66 "S" - LOW STAND				68	134	96,5	35						6
SB96 "S" - HIGH STAND				98	134	96,5	45						18

<sup>^</sup> Peso senza e con kit abbattimento vapori con filtro a carboni attivi / Weight without and with "steam damper kit" with active charcoal filter  
 - Colori disponibili: Rosso , Nero / Colors available: Red , Black. Su richiesta tutti i colori RAL / By request any RAL color  
 - Supporti e Celle Lievitazione con ruote di serie - Stands and Provers with castors.

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