

# TK



Forno elettrico ad una o due camere per pizzeria e pasticceria  
Electric oven with one or two chambers for pizza and pastry  
Four électrique à une ou deux chambres pour pizzeria et pâtisseries  
Elektroofen mit einer oder zwei Kammern für Pizzeria und Konditorei  
Horno eléctrico de una o dos cámaras para pizzería y pastelería



  
**ITALFORNI**

# TK

Forno elettrico per pizzeria e pasticceria disponibile in versione acciaio inox o rustico. Camera di cottura in lamiera acciaio alluminata. Piano in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.



TK B1



**CERTIFICAZIONE ETL LISTED**  
ETL LISTED certification  
Certification ETL LISTED  
Zertifizierung ETL LISTED  
Certificación ETL LISTED



**CERTIFICAZIONE SANITATION LISTED**  
SANITATION LISTED certification  
Certification SANITATION LISTED  
Zertifizierung SANITATION LISTED  
Certificación SANITATION LISTED

**EN.** Electric pizza and pastry oven available in rustic or stainless steel version. Aluminium coated steel plate cooking chamber. Refractory baking floor. Counterbalanced opening door. Vapor discharge.

**DE.** Elektroofen für Pizzerien und Konditoreien in rustikalem Stil oder Edelstahl. Backkammer aus aluminierter Stahlblech. Kochboden aus Schamottstein. Ausgewogene Öffnung der Türen. Ableiten von Dämpfen.

**FR.** Four électrique pour pizzeria et pâtisserie disponible en version rustique ou en acier inox. Chambres de cuisson en tôle d'acier aluminée. Plan de cuisson en matière réfractaire. Porte frontale à ouverture contrebilancée. Déchargement vapeurs de cuissons.

**ES.** Horno eléctrico para pizzerías y pastelerías disponible en versión rústica o de acero inoxidable. Cámara de cocción en chapa de acero aluminizada. Pizarra de cocción refractaria. Puertas compensadas. Salida vapor.

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## EFFICIENCY & TECHNOLOGY

**450°** 450°C DI TEMPERATURA MASSIMA DI COTTURA  
Maximum cooking temperature 450°C  
Température de cuisson maximum de 450°C  
450°C Höchstgartemperatur  
450°C de temperatura máxima de cocción

**ISOLAMENTO TERMICO GARANTITO**  
Guaranteed thermal insulation  
Isolement thermique garanti  
Wärmedämmung garantiert  
Aislamiento térmico garantizado

**RESISTENZE CORAZZATE IN ACCIAIO INOX**  
Stainless steel shielded resistors  
Résistances blindées en acier inox  
Gepanzerte Heizelemente aus Edelstahl  
Resistencias blindadas de acero inoxidable

**REGOLAZIONE DIGITALE SEPARATA POTENZA CIELO E PIANO DI COTTURA**  
Independent digital power regulation for baking floor and ceiling  
Réglage digital indépendante de la puissance de la voûte et du sole  
Separate Digital Regulierung der Macht an Decke und Boden  
Regulación digital separada potencia del suelo y del techo

**SPORTELLO CON FINESTRA IN VETRO TEMPERATO**  
Door with tempered glass window  
Porte avec fenêtre en verre trempé  
Türe mit vorgespanntem Glasfenster  
Puerta con ventana de vidrio templado

# TK1

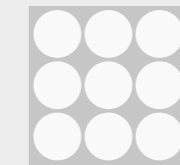
**TK A1/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 66 x P/D 66 cm  
4 Pizze Ø 33 cm  
1 Teglia 60x40 cm  
1 Baking pan 60x40 cm



**TK B1/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 66 x P/D 99 cm  
6 Pizze Ø 33 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



**TK C1/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 99 x P/D 99 cm  
9 Pizze Ø 33 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



**TK D1/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 99 x P/D 66 cm  
6 Pizze Ø 33 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



# TK2

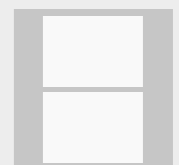
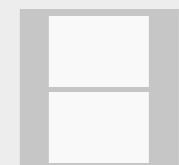
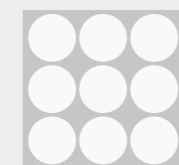
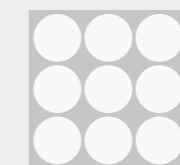
**TK A2/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 66 x P/D 66 cm  
4 + 4 Pizze Ø 33 cm  
1 + 1 Teglie 60x40 cm  
1 + 1 Baking pans 60x40 cm



**TK B2/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 66 x P/D 99 cm  
6 + 6 Pizze Ø 33 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



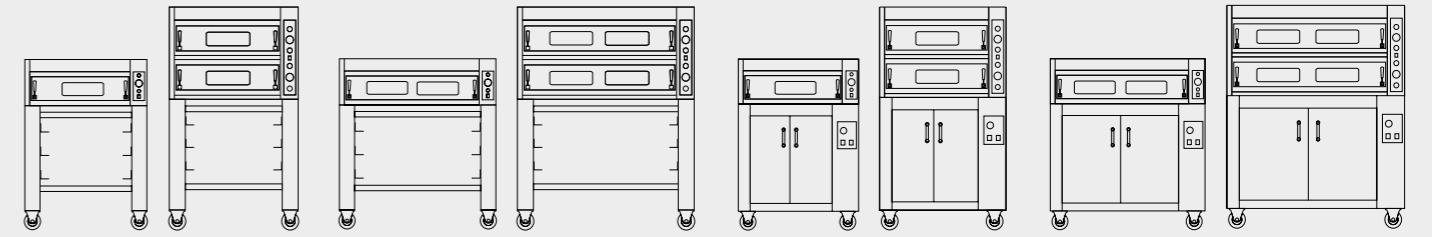
**TK C2/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 99 x P/D 99 cm  
9 + 9 Pizze Ø 33 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



**TK D2/I** DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 99 x P/D 66 cm  
6 + 6 Pizze Ø 33 cm  
2 + 2 Teglie 60x40 cm  
2 + 2 Baking pans 60x40 cm



## DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS



TK C1

TK	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight Kg	Alimentazione Supply		Potenza Power		Assorbimento Absorption Ampere	Temperatura Temperature °C	N° Pizze # Pizze Ø 33 cm	N° Teglie # Baking pans 60x40 cm
	A/H	L/W	P/D	A/H	L/W	P/D		V/Ph/Hz	Max. kW	Med. kW/h					
<b>TK A1/I</b>	15	66	66	43	91	84	76	400/3/50-60	4,5	2,8	7	0/450	4	1	
<b>TK A2/I</b>	15 + 15	66	66	70	91	84	122	400/3/50-60	9	4,5	14	0/450	4+4	1+1	
<b>TK B1/I</b>	15	66	99	43	91	117	109	400/3/50-60	6,5	3,8	10	0/450	6	2	
<b>TK B2/I</b>	15 + 15	66	99	70	91	117	162	400/3/50-60	13	6,5	20	0/450	6+6	2+2	
<b>TK C1/I</b>	15	99	99	43	124	117	120	400/3/50-60	9,6	4,8	15	0/450	9	2	
<b>TK C2/I</b>	15 + 15	99	99	70	124	117	190	400/3/50-60	19	9,5	30	0/450	9+9	2+2	
<b>TK D1/I</b>	15	99	66	43	124	94	110	400/3/50-60	6,5	3,8	10	0/450	6	2	
<b>TK D2/I</b>	15 + 15	99	66	70	124	94	165	400/3/50-60	13	6,5	20	0/450	6+6	2+2	

I = Frontale Acciaio Inox - Stainless Steel Front

CELLA LIEVITAZIONE - PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	kW	kW/h	°C	60x40 cm
<b>BKA1/I - BKA2/I</b>	86	91	80	70	230/1/50-60	1	0,5	0/90	3
<b>BKB1/I - BKB2/I</b>	86	91	113	80	230/1/50-60	1	0,5	0/90	6
<b>BKC1/I - BKC2/I</b>	86	124	113	100	230/1/50-60	1	0,5	0/90	6
<b>BKD1/I - BKD2/I</b>	86	124	90	90	230/1/50-60	1	0,5	0/90	6

I = Frontale Acciaio Inox - Stainless Steel Front

SUPPORTO - STAND	A/H	L/W	P/D	Kg	60x40 cm
<b>SKA1 - SKA2</b>	86/70	92	80	26/21	3
<b>SKB1 - SKB2</b>	86/70	92	113	28/23	6
<b>SKC1 - SKC2</b>	86/70	125	113	29/24	6
<b>SKD1 - SKD2</b>	86/70	125	90	28/23	6

**WAICO**  
GROUP

ITALFORNI È UN BRAND DI WAICO GROUP

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