FORNITALIA Black Line Pizza Oven Electric Modular Decks BL 105/70 and BL 105/105

Description

Fornitalia Black Line

Blackline: the new reference point among professional modular ovens. The quality Fornitalia achieves its highest point thanks to a series of exclusive functionalities; just add DECKS to increase your capacity up to **36*** pizzas!

*Based on standard 34cm pizzas

You choose the number of decks up to a maximum of 4

- 12 cm insulated crown and iron casing insulated by ceramic fibre.
- Frontal bodywork with multiple profiles.
- Double chamber observation window.
- Electronic control panel complete with timer that allows the user to set the switch-on time required (2 times can be pre-set)
- Glass gasket resistant to any kind of technical or mechanical stress.
- Automatic maintenance and control of the following temperatures: ceiling, plate and balance between left and right side of the plate.
- Automatic oven adjustment 50% or 100% of power
- In accordance with Worldwide health and safety regulations.







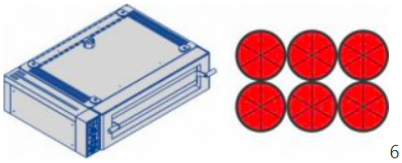
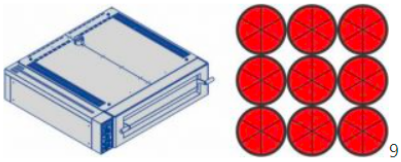
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Ovens as specified in table below are single decks. Up to 4 deck options are available. Contact sales for details.

FORNITALIA Black Line Pizza Oven Electric Modular Decks BL 105/70 and BL 105/105 Specifications

MODEL	Fornitalia BL 105 / 70 Deck Oven	Fornitalia BL 105 / 105 Deck Oven
Deck Model	 6 x 33 cm pizza	 9 x 33 cm pizza
Internal Dimensions	1050 x 700 x 155 (W x D X H)	1050 x 1050 x 155 (W x D X H)
External Dimension	1450 x 940 x 370 (W x D X H)	1450 x 1290 x 370 (W x D X H)
Electrical	3 Phase, 415V, 50Hz	3 Phase, 415V , 50Hz
Power	12.6 kW	14.0 kW
Weight	150 kg per deck	222 kg per deck
Temperature Range	60°C to 400°C	60°C to 400°C

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