

# Castelliforni®



## C2/4-E

**Power** kW/h min. 4 - max 14

**External dimensions** (LxPxH)  
cm 116x135x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x105x12/18

**Weight** Kg 550

## C2/6-E

**Power** kW/h min. 4,5 - max 17

**External dimensions** (LxPxH)  
cm 116x170x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x135x12/18

**Weight** Kg 600



## C3/6-E

**Power** kW/h min. 6 - max 20

**External dimensions** (LxPxH)  
cm 116x135x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x105x12/12/18

**Weight** Kg 710

## C3/9

**Power** kW/h min. 9 - max 24,5

**External dimensions** (LxPxH)  
cm 116x170x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x135x12/12/18

**Weight** Kg 780



## C4/8

**Power** kW/h min. 8 - max 27

**External dimensions** (LxPxH)  
cm 116x135x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x105x12/12/12/18

**Weight** Kg 670

## C4/12

**Power** kW/h min. 12 - max 32

**External dimensions** (LxPxH)  
cm 116x170x197

**Internal cooking chamber dimensions** (LxPxH)  
cm 62x135x12/12/12/18

**Weight** Kg 950



# C2/4-E



## OVENS FOR PIZZA IN BAKING TRAY

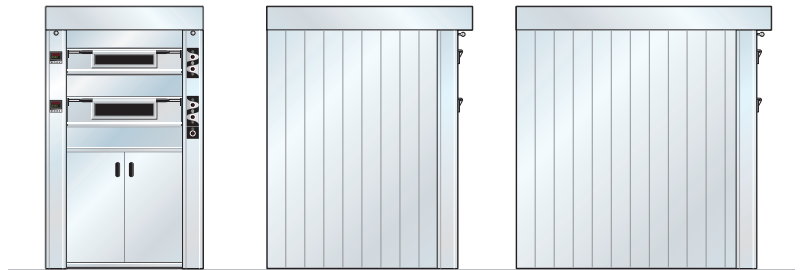
A range of modern and professional electric ovens purposely built for cooking pizza in baking trays.

Six models with different productive potentialities provided of two, three or four cooking boxes in order to offer a wide flexibility of use.

Thanks to the specific technical solutions applied, each model is able to express high performances in terms of reliability, efficiency, safety and functionality.

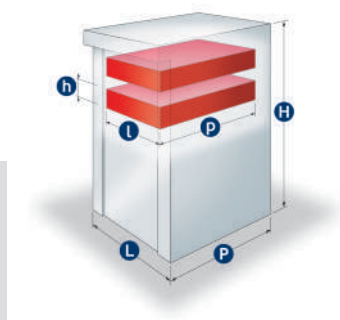


All models of ovens, C2 - C3 and C4 either by electromechanical or electric control panels.



Mod. C2/4

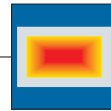
Mod. C2/6



Model	External Size			Internal Size			Power		Weight Kg
	L	cm P	H	l	cm p	h	min	max	
<b>C2/4-E</b>	120	135	197	62	105	12/18	4	14	550
<b>C2/6-E</b>	120	170	197	62	135	12/18	4,5	17	600



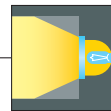
One-body structure, solid and compact entirely made of stainless steel. The standard configuration is made of two or three independent, overlapping baking units of different sizes according to the different productive capability.



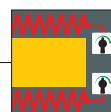
The baking units are conceived in such a way that they can work totally independently. The high quality of the insulation offers the chance to obtain a consistent energy saving, reducing thermal waste.



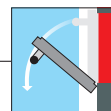
Electric resistance units are made of an alloy of nickel and chromium and are set on proper frames situated beneath the plane and along the ceiling of the baking boxes. This particular setting guarantees a more uniform heat diffusion, together with a more effectiveness in the cooking process and the capability of maintaining the temperature.



Internal lighting thanks to 12v halogen lamps protected by double tempered crystal.



Independent electric control boards for each baking box with a diffusers to regulate heat distribution separately between oven roof and floor.



Front flap opening with ergonomic handles. Tempered glass to allow a perfect visibility of the inside part of the cooking boxes.



All devices, switches and the equipment are placed in order to facilitate the manoeuvrability, the cleaning process and the maintenance in absolute safety in conformity with current regulations.



# C3/6-E



## OVENS FOR PIZZA IN BAKING TRAY

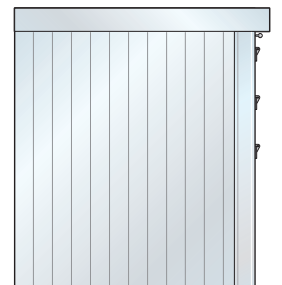
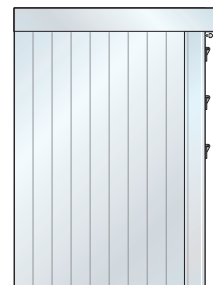
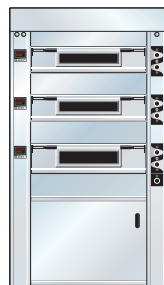
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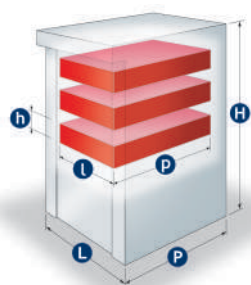


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Mod. C3/6

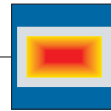
Mod. C3/9



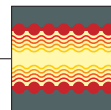
Model	External Size			Internal Size			Power		Weight
	L	cm P	H	l	cm p	h	min	max	
<b>C3/6-E</b>	120	135	197	62	105	12/12/18	6	20	710
<b>C3/9-E</b>	120	170	197	62	135	12/12/18	9	24,5	780



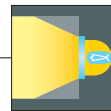
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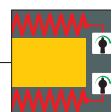
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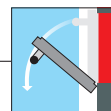
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C4/8-E



OVENS FOR PIZZA IN BAKING TRAY

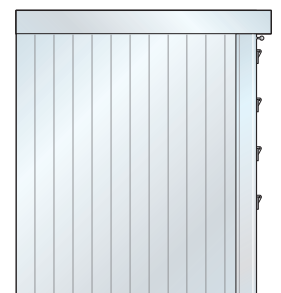
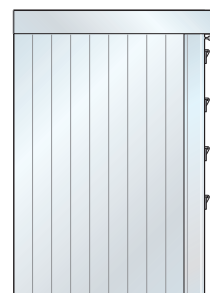
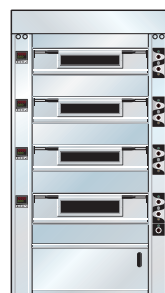
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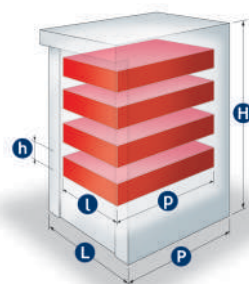


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Mod. C4/8

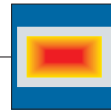
Mod. C4/12



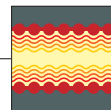
Model	External Size			Internal Size			Power		Weight Kg
	L	P	H	l	p	h	min	max	
C4/8-E	120	135	197	62	105	12/12/12/18	8	27	670
C4/12-E	120	170	197	62	135	12/12/12/18	12	32	950



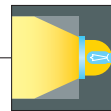
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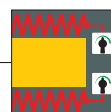
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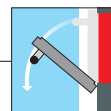
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