

# PIZZA EQUIPMENT 2024

HOSTEK 





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# PIZZA EQUIP- MENT

## MADE IN ITALY



**EN** "Made in Italy" is Hostek strength. Synonymous of reliability and accuracy.

**IT** Ciò che dà forza al prodotto Hostek è una garanzia "Made in Italy", sinonimo di affidabilità e precisione.

**DE** Die Stärke Hostek- Produkte ist ein "Made in Italy" Garantie Synonym für Zuverlässigkeit und Präzision.

**FR** Ce qui donne force au produit Hostek est une garantie "Made in Italy", synonymes de fiabilité et précision.

**ES** Lo que da fuerza al producto Hostek es la garantía "Made in Italy", sinónimo de confiabilidad y precisión.

**RU** Сильной стороной продукции Hostek является ее итальянское происхождение, что гарантирует надежность и точность.

**EN** We are experts in designing and producing professional equipment for the pizzeria industry.

**IT** Siamo specializzati nella progettazione e realizzazione di apparecchi professionali destinati al settore della pizzeria.

**DE** Wir haben uns auf die Entwicklung und Herstellung professioneller Geräte für die Pizzeria-Branche spezialisiert.

**FR** Nous sommes spécialisés dans la conception et la production des équipements professionnels pour le secteur de la pizzeria.

**ES** Somos especialistas en la concepción y la producción de equipos profesionales para el sector de la pizzería.

**RU** Мы специализируемся на разработке и производстве профессионального оборудования для пиццерий.





# ELEC- TRIC OVENS

ELECTRIC OVENS - FORNI ELETTRICI - ELEKTRISCHE PIZZAÖFEN

FOURS ÉLECTRIQUES - HORNOS ELÉCTRICOS - ЭЛЕКТРИЧЕСКИЕ ПЕЧИ



**SMALLNEVO**



**NEVO**



**NEVOMAXI**



**ESTRA**



**OPTIMAWIDE**



**DUAL/DUALWIDE**



**DUAL-ALTO  
DUALWIDE-ALTO**



# SMALLNEVO

## ⚡ ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

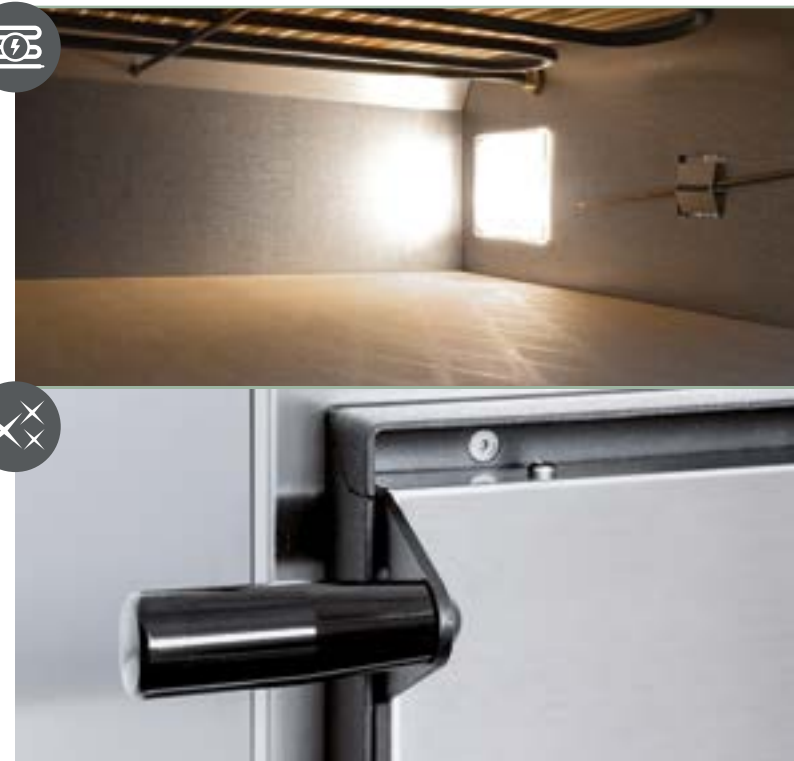
**WORKING TEMPERATURE**  
TEMPERATURA D'ESERCIZIO  
MAX 450°



With sheathed heating elements  
Resistenze corazzate  
Gepanzerte Widerstände  
Résistances cuirassées  
Resistencias acorazadas  
Армированные нагревательные элементы



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



**EN** Small Nevo is a series of small electric ovens in stainless steel and pre-painted sheet metal. The cooking surface is in refractory stone and the insulation is in rockwool evaporated with sheathed heating elements. The internal lighting enables a constant monitoring of the baking process. 230/400V power supply with neutral (special voltages available on request).

**IT** Small Nevo è una serie di forni elettrici di piccole dimensioni in acciaio inox e lamiera preverniciata. Il piano di cottura è in pietra refrattaria e l'isolamento in lana di roccia evaporata con resistenze corazzate. L'illuminazione interna consente il monitoraggio costante della cottura. Alimentazione 230/400V trifase con neutro (voltaggi speciali disponibili su richiesta).

**DE** Small Nevo ist eine Serie von kleinen Elektroöfen aus Edelstahl und vorlackiertem Blech. Das Kochfeld besteht aus feuerfestem Stein und die Isolierung aus aufgedampfter Steinwolle mit armierten Widerständen. Die Innenbeleuchtung ermöglicht die ständige Überwachung des Garvorgangs. Stromversorgung 230/400V Dreiphasenstrom mit Nulleiter (Sonderspannungen auf Anfrage).

**FR** Small Nevo est une série de fours électriques de petites dimensions en acier inox et tôle prépeinte. Le plan de cuisson est en pierre réfractaire et l'isolation en laine de roche évaporée avec résistances blindées. L'éclairage interne permet le contrôle constant de la cuisson. Alimentation 230/400V avec neutre (voltages spéciaux disponibles sur demande).

**ES** Small Nevo es una serie de hornos eléctricos de pequeñas dimensiones en acero inoxidable y chapa pre pintada. El plano de cocción es de piedra refractaria y el aislamiento es de lana de roca evaporada con resistencias blindadas. La iluminación interna permite el seguimiento constante de la cocción. Alimentación 230/400V con neutro (voltajes especiales disponibles a petición).

**RU** Small Nevo представляет собой серию небольших электрических печей, изготовленных из нержавеющей стали и листового металла с полимерным покрытием. Варочная поверхность реализована из огнеупорного камня, изоляция - из высушенной минеральной ваты, а нагревательные элементы покрыты защитной оболочкой. Внутренняя подсветка позволяет постоянно контролировать процесс приготовления. Питание 230/400В, с нейтралью (печи для нестандартных напряжений - по заказу).

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



TABLE  
BANCONE  
NEVO 1/40  
VETRO 1T  
h 127

TABLE  
BANCONE  
NEVO 1/40  
VETRO 2T  
h 127

TABLE  
BANCONE  
NEVO ALTO  
1/40  
VETRO 2T  
h 135,5

TABLE  
BANCONE  
NEVO 2/40  
VETRO 1T  
h 142

TABLE  
BANCONE  
NEVO 2/40  
VETRO 2T  
h 142

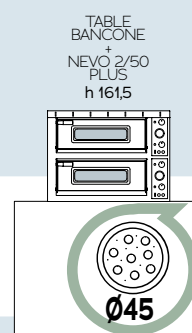
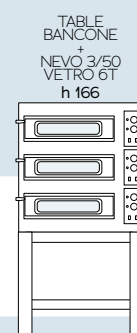
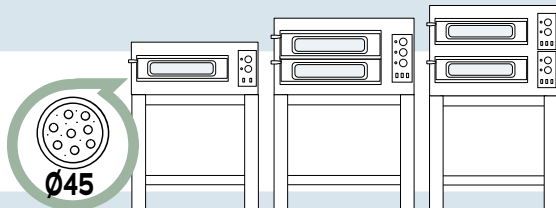
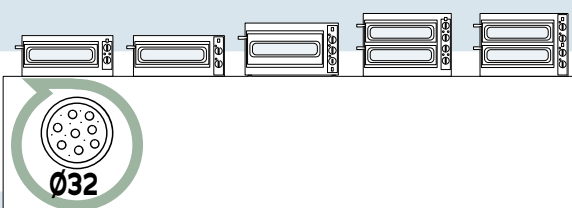
TABLE  
BANCONE  
NEVO 1/50  
VETRO 1T  
h 122

TABLE  
BANCONE  
NEVO 2/50  
VETRO 1T  
h 139

TABLE  
BANCONE  
NEVO 2/50  
VETRO 4T  
h 148,5

TABLE  
BANCONE  
NEVO 3/50  
VETRO 1T  
h 166

TABLE  
BANCONE  
NEVO 2/50  
PLUS  
h 161,5



### ACCESSORIES FOR OVENS

NEVO can be accessorised with the oven stand

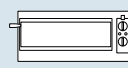
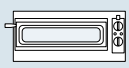
NEVO è accessoribile con il supporto forno  
NEVO kann mit Ofenhalter oder mit der Einheit „Garschrank“ ausgestattet werden

NEVO peut être équipé du support de four

NEVO puede tener como accesorios el soporte del horno

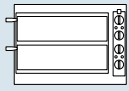
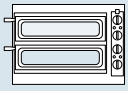
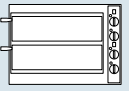
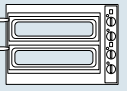
Печи NEVO могут быть дополнены подставкой



|                                                                                                                                                                     |  |                                                                                                                                                                                                                                                                                                                                            |                                                                                   |                                                                                   |                                                                                     |                                                                                     |                      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|----------------------|
|   |  | <br>CSA/UL CERTIFICATION AVAILABLE<br>DISPONIBILE MODELLO CERTIFICATO CSA/UL                                                                                                                                                                             |                                                                                   |                                                                                   |                                                                                     |  |                      |
|  MECHANICAL<br>MECCANICO                                                           |  |     |                                                                                   |                                                                                   |                                                                                     |                                                                                     |                      |
| MODEL<br>MODELLO                                                                                                                                                    |  | NEVO 1/40NEVO 1/40 VetroNEVO 1/40 Vetro 2TNEVO alto 1/40 Vetro 2T                                                                                                                                                                                                                                                                          |                                                                                   |                                                                                   |                                                                                     |                                                                                     |                      |
|  CHAMBERS<br>CAMERE                                                                |  |                                                                                                                                                                                                                                                           | n°                                                                                | 1                                                                                 | 1                                                                                   | 1                                                                                   | 1                    |
|  PIZZE<br>PIZZE                                                                    |  | n°                                                                                                                                                                                                                                                                                                                                         |  |  |  |  |                      |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                                                                                                                      |  | °C                                                                                                                                                                                                                                                                                                                                         | 50 - 320                                                                          | 50 - 320                                                                          | 50 - 320                                                                            | 50 - 320                                                                            |                      |
|  POWER   POTENZA                                                                   |  | kW                                                                                                                                                                                                                                                                                                                                         | 1,6                                                                               | 1,6                                                                               | 1,6                                                                                 | 1,6                                                                                 |                      |
|  TOP                                                                               |  | W                                                                                                                                                                                                                                                                                                                                          | 800x1                                                                             | 800x1                                                                             | 800x1                                                                               | 800x1                                                                               |                      |
|  BOTTOM                                                                            |  | W                                                                                                                                                                                                                                                                                                                                          | 800x1                                                                             | 800x1                                                                             | 800x1                                                                               | 800x1                                                                               |                      |
|  POWER SUPPLY<br>ALIMENTAZIONE                                                    |  | volt                                                                                                                                                                                                                                                                                                                                       | 230                                                                               | 230                                                                               | 230                                                                                 | 230                                                                                 |                      |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE                     |  | Amp x phase                                                                                                                                                                                                                                                                                                                                | 7,0                                                                               | 7,0                                                                               | 7,0                                                                                 | 7,0                                                                                 |                      |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE                       |  | Amp x phase                                                                                                                                                                                                                                                                                                                                | -                                                                                 | -                                                                                 | -                                                                                   | -                                                                                   |                      |
|  INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                                       |  |  W<br> D<br> H                                                                    | cm                                                                                | 41,0<br>36,0<br>9,0                                                               | 41,0<br>36,0<br>9,0                                                                 | 41,0<br>36,0<br>9,0                                                                 | 41,0<br>36,0<br>18,0 |
|  EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                                       |  |  W<br> D<br> H                                                                    | cm                                                                                | 61,5<br>50,0<br>28,0                                                              | 61,5<br>50,0<br>28,0                                                                | 61,5<br>50,0<br>28,0                                                                | 61,5<br>50,0<br>36,5 |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                                        |  |  W<br> D<br> H                                                                    | cm                                                                                | 67,0<br>60,0<br>34,0                                                              | 67,0<br>60,0<br>34,0                                                                | 67,0<br>60,0<br>34,0                                                                | 67,0<br>60,0<br>42,0 |
|  NET WEIGHT   PESO NETTO                                                         |  | kg                                                                                                                                                                                                                                                                                                                                         | 22,0                                                                              | 22,0                                                                              | 24,0                                                                                | 29,0                                                                                |                      |
|  GROSS WEIGHT   PESO LORDO                                                       |  | kg                                                                                                                                                                                                                                                                                                                                         | 24,0                                                                              | 24,0                                                                              | 26,0                                                                                | 31,0                                                                                |                      |
|  INTERNAL LIGHT<br>LUCE INTERNA                                                  |  |                                                                                                                                                                                                                                                                                                                                            | -                                                                                 | •                                                                                 | •                                                                                   | •                                                                                   |                      |
|  TIMER<br>TIMER                                                                  |  |                                                                                                                                                                                                                                                                                                                                            | •                                                                                 | •                                                                                 | -                                                                                   | •                                                                                   |                      |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA                  |  |                                                                                                                                                                                                                                                                                                                                            | •                                                                                 | •                                                                                 | •                                                                                   | •                                                                                   |                      |

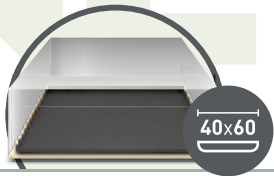
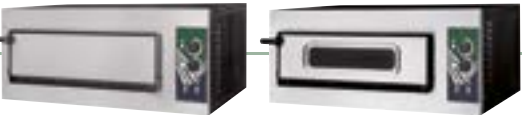
• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL



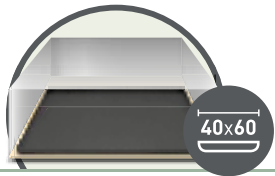
|                                                                                                                                                      |  |                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                      |
|------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
|  MECHANICAL<br>MECCANICO                                          |  |     |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                      |
| MODEL<br>MODELLO                                                                                                                                     |  | NEVO 2/40NEVO 2/40 VetroNEVO 2/40 4TNEVO 2/40 Vetro 4T                                                                                                                                                                                                                                                                                          |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                                                                                                                                                                           |                      |
|  CHAMBERS<br>CAMERE                                               |  |                                                                                                                                                                                                                                                              | n°                                                                                                                                                                        | 2                                                                                                                                                                         | 2                                                                                                                                                                         | 2                                                                                                                                                                         | 2                    |
|  PIZZE<br>PIZZE                                                   |  | n°                                                                                                                                                                                                                                                                                                                                              |  +  |  +  |  +  |  +  |                      |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                                                                                                       |  | °C                                                                                                                                                                                                                                                                                                                                              | 50 - 320                                                                                                                                                                  | 50 - 320                                                                                                                                                                  | 50 - 320                                                                                                                                                                  | 50 - 320                                                                                                                                                                  |                      |
|  POWER   POTENZA                                                  |  | kW                                                                                                                                                                                                                                                                                                                                              | 2,4                                                                                                                                                                       | 2,4                                                                                                                                                                       | 3,2                                                                                                                                                                       | 3,2                                                                                                                                                                       |                      |
|  TOP                                                              |  | W                                                                                                                                                                                                                                                                                                                                               | 800x2                                                                                                                                                                     | 800x2                                                                                                                                                                     | 800x2                                                                                                                                                                     | 800x2                                                                                                                                                                     |                      |
|  BOTTOM                                                           |  | W                                                                                                                                                                                                                                                                                                                                               | 800x1                                                                                                                                                                     | 800x1                                                                                                                                                                     | 800x2                                                                                                                                                                     | 800x2                                                                                                                                                                     |                      |
|  POWER SUPPLY<br>ALIMENTAZIONE                                   |  | volt                                                                                                                                                                                                                                                                                                                                            | 230                                                                                                                                                                       | 230                                                                                                                                                                       | 230                                                                                                                                                                       | 230                                                                                                                                                                       |                      |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE    |  | Amp x phase                                                                                                                                                                                                                                                                                                                                     | 10,4                                                                                                                                                                      | 10,4                                                                                                                                                                      | 13,9                                                                                                                                                                      | 13,9                                                                                                                                                                      |                      |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE      |  | Amp x phase                                                                                                                                                                                                                                                                                                                                     | -                                                                                                                                                                         | -                                                                                                                                                                         | -                                                                                                                                                                         | -                                                                                                                                                                         |                      |
|  INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                      |  |  W<br> D<br> H                                                                   | cm                                                                                                                                                                        | 41,0<br>36,0<br>9,0                                                                                                                                                       | 41,0<br>36,0<br>9,0                                                                                                                                                       | 41,0<br>36,0<br>9,0                                                                                                                                                       | 41,0<br>36,0<br>9,0  |
|  EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                      |  |  W<br> D<br> H                                                                   | cm                                                                                                                                                                        | 61,5<br>50,0<br>43,0                                                                                                                                                      | 61,5<br>50,0<br>43,0                                                                                                                                                      | 61,5<br>50,0<br>43,0                                                                                                                                                      | 61,5<br>50,0<br>43,0 |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                       |  |  W<br> D<br> H                                                                   | cm                                                                                                                                                                        | 67,0<br>60,0<br>51,0                                                                                                                                                      | 67,0<br>60,0<br>51,0                                                                                                                                                      | 67,0<br>60,0<br>51,0                                                                                                                                                      | 67,0<br>60,0<br>51,0 |
|  NET WEIGHT   PESO NETTO                                        |  | kg                                                                                                                                                                                                                                                                                                                                              | 33,0                                                                                                                                                                      | 33,0                                                                                                                                                                      | 36,0                                                                                                                                                                      | 36,0                                                                                                                                                                      |                      |
|  GROSS WEIGHT   PESO LORDO                                      |  | kg                                                                                                                                                                                                                                                                                                                                              | 35,0                                                                                                                                                                      | 35,0                                                                                                                                                                      | 38,0                                                                                                                                                                      | 38,0                                                                                                                                                                      |                      |
|  INTERNAL LIGHT<br>LUCE INTERNA                                 |  |                                                                                                                                                                                                                                                                                                                                                 | -                                                                                                                                                                         | •                                                                                                                                                                         | -                                                                                                                                                                         | •                                                                                                                                                                         |                      |
|  TIMER<br>TIMER                                                 |  |                                                                                                                                                                                                                                                                                                                                                 | •                                                                                                                                                                         | •                                                                                                                                                                         | -                                                                                                                                                                         | -                                                                                                                                                                         |                      |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA |  |                                                                                                                                                                                                                                                                                                                                                 | •                                                                                                                                                                         | •                                                                                                                                                                         | •                                                                                                                                                                         | •                                                                                                                                                                         |                      |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL





1 baking tray 40x60cm  
1 teglia del formato 40x60cm



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

| <div><div><div><div></div><div>MECHANICAL<br/>MECCANICO</div></div><div><div>MODEL<br/>MODELLO</div><div><div><div></div><div>Ø45</div></div></div></div><div><div>NEVO 1/50 2T</div><div>NEVO 1/50<br/>Vetro 2T</div></div></div></div> |             |                                                 |                                                 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|-------------------------------------------------|
| <div><div><div></div><div>CHAMBERS<br/>CAMERE</div></div></div>                                                                                                                                                                          | n°          | 1                                               | 1                                               |
| <div><div><div></div><div>PIZZE<br/>PIZZE</div></div><div>n°</div></div>                                                                                                                                                                 | n°          | <div><div></div></div>                          | <div><div></div></div>                          |
| <div><div><div></div><div>TRAYS 40X60<br/>TEGLIE 40X60</div></div></div>                                                                                                                                                                 | n°          | <div><div></div></div>                          | <div><div></div></div>                          |
| <div><div><div></div><div>WORKING TEMPERATURE<br/>TEMPERATURA D'ESERCIZIO</div></div></div>                                                                                                                                              | °C          | 45 - 450                                        | 45 - 450                                        |
| <div><div><div></div><div>POWER   POTENZA</div></div></div>                                                                                                                                                                              | kW          | 4,0                                             | 4,0                                             |
| <div><div><div></div><div>TOP</div></div></div>                                                                                                                                                                                          | W           | 2000x1                                          | 2000x1                                          |
| <div><div><div></div><div>BOTTOM</div></div></div>                                                                                                                                                                                       | W           | 2000x1                                          | 2000x1                                          |
| <div><div><div></div><div>POWER SUPPLY<br/>ALIMENTAZIONE</div></div></div>                                                                                                                                                               | volt        | 230 - 400                                       | 230 - 400                                       |
| <div><div><div></div><div>ELECTRICAL ABSORPTION SINGLE PHASE<br/>ASSORBIMENTO MONOFASE</div></div></div>                                                                                                                                 | Amp x phase | 17,4                                            | 17,4                                            |
| <div><div><div></div><div>ELECTRICAL ABSORPTION THREE PHASE<br/>ASSORBIMENTO TRIFASE</div></div></div>                                                                                                                                   | Amp x phase | 8,7                                             | 8,7                                             |
| <div><div><div><div></div><div>INTERNAL DIMENSIONS<br/>DIMENSIONI INTERNE</div></div><div><div><div></div><div>W</div></div><div><div></div><div>D</div></div><div><div></div><div>H</div></div></div><div>cm</div></div></div>          |             | <div>62,0</div> <div>50,0</div> <div>12,0</div> | <div>62,0</div> <div>50,0</div> <div>12,0</div> |
| <div><div><div><div></div><div>EXTERNAL DIMENSIONS<br/>DIMENSIONI ESTERNE</div></div><div><div><div></div><div>W</div></div><div><div></div><div>D</div></div><div><div></div><div>H</div></div></div><div>cm</div></div></div>          |             | <div>91,5</div> <div>69,0</div> <div>36,0</div> | <div>91,5</div> <div>69,0</div> <div>36,0</div> |
| <div><div><div><div></div><div>PACKING DIMENSIONS<br/>DIMENSIONI IMBALLO</div></div><div><div><div></div><div>W</div></div><div><div></div><div>D</div></div><div><div></div><div>H</div></div></div><div>cm</div></div></div>           |             | <div>97,0</div> <div>77,0</div> <div>48,0</div> | <div>97,0</div> <div>77,0</div> <div>48,0</div> |
| <div><div><div></div><div>NET WEIGHT   PESO NETTO</div></div></div>                                                                                                                                                                      | kg          | 48,0                                            | 48,0                                            |
| <div><div><div></div><div>GROSS WEIGHT   PESO LORDO</div></div></div>                                                                                                                                                                    | kg          | 56,0                                            | 56,0                                            |
| <div><div><div></div><div>12V TRANSFORMER AND LAMP HOLDER<br/>TRASFORMATORE 12V E PORTALAMPADA</div></div></div>                                                                                                                         |             | <div><div></div></div>                          | <div><div></div></div>                          |
| <div><div><div></div><div>INTERNAL LIGHT<br/>LUCE INTERNA</div></div></div>                                                                                                                                                              |             | -                                               | <div><div></div></div>                          |
| <div><div><div></div><div>REFRACTORY STONE HOB<br/>PIANO DI COTTURA IN PIETRA REFRATTARIA</div></div></div>                                                                                                                              |             | <div><div></div></div>                          | <div><div></div></div>                          |

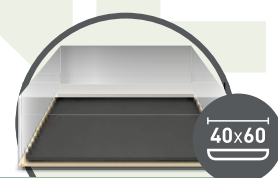
• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL

| <div><div><div><div></div><div>MECHANICAL<br/>MECCANICO</div></div><div><div>MODEL<br/>MODELLO</div><div><div><div></div><div>Ø45</div></div></div></div><div><div>NEVO 2/50 3T</div><div>NEVO 2/50<br/>Vetro 3T</div><div>NEVO 2/50 4T</div><div>NEVO 2/50<br/>Vetro 4T</div></div></div></div> |             |                                                 |                                                 |                                                 |                                                 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|-------------------------------------------------|-------------------------------------------------|-------------------------------------------------|
| <div><div></div><div>CHAMBERS<br/>CAMERE</div></div>                                                                                                                                                                                                                                             | n°          | 2                                               | 2                                               | 2                                               | 2                                               |
| <div><div></div><div>PIZZE<br/>PIZZE</div></div>                                                                                                                                                                                                                                                 | n°          | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               |
| <div><div></div><div>TRAYS 40X60<br/>TEGLIE 40X60</div></div>                                                                                                                                                                                                                                    | n°          | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               | <div><div></div><div></div></div>               |
| <div><div></div><div>WORKING TEMPERATURE<br/>TEMPERATURA D'ESERCIZIO</div></div>                                                                                                                                                                                                                 | °C          | 45 - 450                                        | 45 - 450                                        | 45 - 450                                        | 45 - 450                                        |
| <div><div></div><div>POWER   POTENZA</div></div>                                                                                                                                                                                                                                                 | kW          | 6,0                                             | 6,0                                             | 8,0                                             | 8,0                                             |
| <div><div></div><div>TOP</div></div>                                                                                                                                                                                                                                                             | W           | 2000x2                                          | 2000x2                                          | 2000x2                                          | 2000x2                                          |
| <div><div></div><div>BOTTOM</div></div>                                                                                                                                                                                                                                                          | W           | 2000x1                                          | 2000x1                                          | 2000x2                                          | 2000x2                                          |
| <div><div></div><div>POWER SUPPLY<br/>ALIMENTAZIONE</div></div>                                                                                                                                                                                                                                  | volt        | 230 - 400                                       | 230 - 400                                       | 230 - 400                                       | 230 - 400                                       |
| <div><div></div><div>ELECTRICAL ABSORPTION SINGLE PHASE<br/>ASSORBIMENTO MONOFASE</div></div>                                                                                                                                                                                                    | Amp x phase | 26,1                                            | 26,1                                            | 34,8                                            | 34,8                                            |
| <div><div></div><div>ELECTRICAL ABSORPTION THREE PHASE<br/>ASSORBIMENTO TRIFASE</div></div>                                                                                                                                                                                                      | Amp x phase | 8,7                                             | 8,7                                             | 17,4                                            | 17,4                                            |
| <div><div><div></div><div>INTERNAL DIMENSIONS<br/>DIMENSIONI INTERNE</div></div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div>                                                                                                                                               |             | <div>62,0</div> <div>50,0</div> <div>12,0</div> | <div>62,0</div> <div>50,0</div> <div>12,0</div> | <div>62,0</div> <div>50,0</div> <div>12,0</div> | <div>62,0</div> <div>50,0</div> <div>12,0</div> |
| <div><div><div></div><div>EXTERNAL DIMENSIONS<br/>DIMENSIONI ESTERNE</div></div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div>                                                                                                                                               |             | <div>91,5</div> <div>69,0</div> <div>53,0</div> | <div>91,5</div> <div>69,0</div> <div>53,0</div> | <div>91,5</div> <div>69,0</div> <div>62,5</div> | <div>91,5</div> <div>69,0</div> <div>62,5</div> |
| <div><div><div></div><div>PACKING DIMENSIONS<br/>DIMENSIONI IMBALLO</div></div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div>                                                                                                                                                |             | <div>97,0</div> <div>77,0</div> <div>65,0</div> | <div>97,0</div> <div>77,0</div> <div>65,0</div> | <div>97,0</div> <div>77,0</div> <div>75,0</div> | <div>97,0</div> <div>77,0</div> <div>75,0</div> |
| <div><div></div><div>NET WEIGHT   PESO NETTO</div></div>                                                                                                                                                                                                                                         | kg          | 71,0                                            | 71,0                                            | 76,0                                            | 76,0                                            |
| <div><div></div><div>GROSS WEIGHT   PESO LORDO</div></div>                                                                                                                                                                                                                                       | kg          | 80,0                                            | 80,0                                            | 85,0                                            | 85,0                                            |
| <div><div></div><div>12V TRANSFORMER AND LAMP HOLDER<br/>TRASFORMATORE 12V E PORTALAMPADA</div></div>                                                                                                                                                                                            |             | <div></div>                                     | <div></div>                                     | <div></div>                                     | <div></div>                                     |
| <div><div></div><div>INTERNAL LIGHT<br/>LUCE INTERNA</div></div>                                                                                                                                                                                                                                 |             | -                                               | <div></div>                                     | -                                               | <div></div>                                     |
| <div><div></div><div>REFRACTORY STONE HOB<br/>PIANO DI COTTURA IN PIETRA REFRATTARIA</div></div>                                                                                                                                                                                                 |             | <div></div>                                     | <div></div>                                     | <div></div>                                     | <div></div>                                     |

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## SMALL NEVO OVENS



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

| MECHANICAL<br>MECCANICO                                             |                   | NEVO 3/50 6T |                       | NEVO 3/50<br>Vetro 6T |                       |
|---------------------------------------------------------------------|-------------------|--------------|-----------------------|-----------------------|-----------------------|
| MODEL<br>MODELLO                                                    |                   |              |                       |                       |                       |
| CHAMBERS<br>CAMERE                                                  | Ø45               | n°           | 3                     | n°                    | 3                     |
| PIZZE<br>PIZZE                                                      | n°                |              | 3 + 3 + 3             |                       | 3 + 3 + 3             |
| TRAYS 40X60<br>TEGLIE 40X60                                         | n°                |              | 3 + 3 + 3             |                       | 3 + 3 + 3             |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      | °C                |              | 45 - 450              |                       | 45 - 450              |
| POWER   POTENZA                                                     | kW                |              | 12,0                  |                       | 12,0                  |
| TOP                                                                 | W                 |              | 2000x3                |                       | 2000x3                |
| BOTTOM                                                              | W                 |              | 2000x3                |                       | 2000x3                |
| POWER SUPPLY<br>ALIMENTAZIONE                                       | volt              |              | 230 - 400             |                       | 230 - 400             |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase       |              | 52,2                  |                       | 52,2                  |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase       |              | 17,4                  |                       | 17,4                  |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W<br>D<br>H<br>cm |              | 62,0<br>50,0<br>12,0  |                       | 62,0<br>50,0<br>12,0  |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W<br>D<br>H<br>cm |              | 91,5<br>69,0<br>90,0  |                       | 91,5<br>69,0<br>90,0  |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W<br>D<br>H<br>cm |              | 97,0<br>77,0<br>102,5 |                       | 97,0<br>77,0<br>102,5 |
| NET WEIGHT   PESO NETTO                                             | kg                |              | 114,0                 |                       | 114,0                 |
| GROSS WEIGHT   PESO LORDO                                           | kg                |              | 124,0                 |                       | 124,0                 |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                   |              | •                     |                       | •                     |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |                   |              | -                     |                       | •                     |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                   |              | •                     |                       | •                     |

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## HOSTEK



| MECHANICAL<br>MECCANICO                                             |                   | NEVO 2/50 Plus |                      |
|---------------------------------------------------------------------|-------------------|----------------|----------------------|
| MODEL<br>MODELLO                                                    |                   |                |                      |
| CHAMBERS<br>CAMERE                                                  | Ø45               | n°             | 2                    |
| PIZZE<br>PIZZE                                                      | n°                |                | 2 + 2                |
| RAILS FOR GASTRONORM-GN PANS<br>GUIDE PER TEGLIE GASTRONORM-GN      |                   |                | •                    |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      | °C                |                | 45 - 450             |
| POWER   POTENZA                                                     | kW                |                | 8,0                  |
| TOP                                                                 | W                 |                | 2000x2               |
| BOTTOM                                                              | W                 |                | 2000x2               |
| POWER SUPPLY<br>ALIMENTAZIONE                                       | volt              |                | 230 - 400            |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase       |                | 34,8                 |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase       |                | 17,4                 |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W<br>D<br>H<br>cm |                | 54,0<br>50,0<br>14,0 |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W<br>D<br>H<br>cm |                | 85,0<br>68,0<br>63,5 |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W<br>D<br>H<br>cm |                | 97,0<br>77,0<br>75,0 |
| NET WEIGHT   PESO NETTO                                             | kg                |                | 87,0                 |
| GROSS WEIGHT   PESO LORDO                                           | kg                |                | 96,0                 |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                   |                | •                    |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                   |                | •                    |

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### NEVO 2/50 PLUS

Rails for Gastronorm-GN pans

Guide per teglie  
Gastronorm-GN

Führungsschienen  
für Gastronorm-GN Blech

Guides pour plaques  
Gastronorm-GN

Guías para bandejas  
Gastronorm-GN

Направляющие  
для противней  
Gastronorm-GN



Integrated heat  
recirculation system  
in the cooking chamber

Sistema integrato  
di recupero di calore  
in camera di cottura

Integriertes  
Wärmerückgewinnungs-  
system 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  
ерещуляции тепла  
в камере



## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

**WORKING TEMPERATURE**  
TEMPERATURA D'ESERCIZIO  
MAX 450°

### 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



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



**EN** Nevo electric oven series is made of stainless steel and pre-painted steel. Available in different sizes, all ovens are equipped with a refractory stone hob, sheathed heating elements and rock wool insulation. The door features a generous-size window, allowing greater visibility into the baking chamber. Special voltages are available on request.

**IT** La serie di forni elettrici Nevo è realizzata in acciaio inox e lamiera preverniciata. Disponibili in diverse dimensioni, tutti i forni sono dotati di un piano cottura in pietra refrattaria, resistenze corazzate e isolamento in lana di roccia evaporata. La porta è dotata di un vetro dalle dimensioni generose, consentendo una maggiore visibilità in camera di cottura. Voltaggi speciali disponibili su richiesta.

**DE** Die Elektrobacköfen der Serie Nevo sind aus rostfreiem Stahl und vorlackiertem Blech gefertigt. Die Öfen sind in verschiedenen Größen erhältlich und verfügen alle über eine Kochfläche aus feuerfestem Stein, gepanzerte Heizelemente und eine Isolierung aus dämmender Steinwolle. Die Tür ist mit einer großflächigen Glasscheibe ausgestattet, die eine bessere Sicht in den Garraum ermöglicht. Sonderspannungen sind auf Anfrage erhältlich.

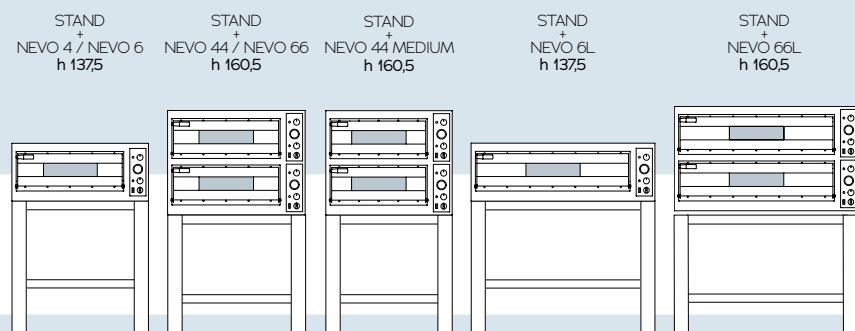
**FR** La série de fours électriques Nevo est réalisée en acier inoxydable et en tôle prépeinte. Disponibles en différentes dimensions, tous les fours sont équipés d'une sole de cuisson en pierre réfractaire, de résistances blindées et d'une isolation en laine de roche évaporée. La porte est équipée d'une vitre de grande taille, ce qui permet une meilleure visibilité dans la chambre de cuisson. Sur demande, des voltages spéciaux sont disponibles.

**ES** La serie de hornos eléctricos Nevo está realizada en acero inoxidable y chapa prepintada. Disponibles en diferentes tamaños, todos los hornos están equipados con una superficie de cocción de piedra refractaria, resistencias blindadas y aislamiento de lana de roca. La puerta está provista de un cristal de amplias dimensiones que permite una mayor visibilidad en la cámara de cocción. Bajo pedido, se pueden solicitar voltajes especiales.

**RU** Электрические печи серии Nevo изготовлены из нержавеющей стали и предварительно окрашенного листового металла. Все печи, доступные в различных размерах, оснащены жарочной поверхностью из огнеупорного камня, бронированными нагревательными элементами и изоляцией из испаренной каменной ваты. Дверца оснащена стеклом большого размера, обеспечивающим лучший обзор варочной камеры. Специальные значения напряжения поставляются по запросу.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



### ACCESSORIES FOR OVENS

NEVO can be accessorised  
with the oven stand

NEVO è accessoribile  
con il supporto forno  
NEVO kann mit Ofenhalter  
oder mit der Einheit  
„Garschrank“ ausgestattet  
werden

NEVO peut être équipé  
du support de four

NEVO puede tener  
como accesorios  
el soporte del horno

Печи NEVO могут быть  
дополнены подставкой







| <div><div><div><div></div><div>MECHANICAL<br/>MECCANICO</div></div><div><div>MODEL<br/>MODELLO</div><div><div><div></div><div>Ø32</div></div></div></div><div>NEVO 4</div><div>NEVO 44</div><div>NEVO 44 Medium</div></div></div> |                                                    |                                                            |                                                                                                                   |                                                                                                                   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| CHAMBERS<br>CAMERE                                                                                                                                                                                                                | n°                                                 | 1                                                          | 2                                                                                                                 | 2                                                                                                                 |
| PIZZE<br>PIZZE                                                                                                                                                                                                                    | n°                                                 | <div><div></div><div></div><div></div><div></div></div>    | <div><div></div><div></div><div></div><div></div></div> + <div><div></div><div></div><div></div><div></div></div> | <div><div></div><div></div><div></div><div></div></div> + <div><div></div><div></div><div></div><div></div></div> |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                                                                                                                                                                                    | °C                                                 | 50 - 450                                                   | 50 - 450                                                                                                          | 50 - 450                                                                                                          |
| POWER   POTENZA                                                                                                                                                                                                                   | kW                                                 | 4,7                                                        | 9,4                                                                                                               | 9,4                                                                                                               |
| TOP                                                                                                                                                                                                                               | W                                                  | 2350x1                                                     | 2350x2                                                                                                            | 2350x2                                                                                                            |
| BOTTOM                                                                                                                                                                                                                            | W                                                  | 2350x1                                                     | 2350x2                                                                                                            | 2350x2                                                                                                            |
| POWER SUPPLY<br>ALIMENTAZIONE                                                                                                                                                                                                     | volt                                               | 230 - 400                                                  | 230 - 400                                                                                                         | 230 - 400                                                                                                         |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE                                                                                                                                                                       | Amp x phase                                        | 20,4                                                       | 40,9                                                                                                              | 40,9                                                                                                              |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE                                                                                                                                                                         | Amp x phase                                        | 10,2                                                       | 20,4                                                                                                              | 20,4                                                                                                              |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                                                                                                                                                                                         | <div><div>W</div><div>D</div><div>H</div></div> cm | <div><div>66,0</div><div>66,0</div><div>14,0</div></div>   | <div><div>66,0</div><div>66,0</div><div>14,0</div></div>                                                          | <div><div>66,0</div><div>66,0</div><div>14,0</div></div>                                                          |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                                                                                                                                                                                         | <div><div>W</div><div>D</div><div>H</div></div> cm | <div><div>97,5</div><div>92,5</div><div>41,5</div></div>   | <div><div>97,5</div><div>92,5</div><div>74,5</div></div>                                                          | <div><div>90,0</div><div>87,0</div><div>74,5</div></div>                                                          |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                                                                                                                                                                                          | <div><div>W</div><div>D</div><div>H</div></div> cm | <div><div>102,0</div><div>102,0</div><div>57,0</div></div> | <div><div>102,0</div><div>102,0</div><div>90,0</div></div>                                                        | <div><div>102,0</div><div>102,0</div><div>90,0</div></div>                                                        |
| NET WEIGHT   PESO NETTO                                                                                                                                                                                                           | kg                                                 | 75,0                                                       | 122,0                                                                                                             | 117,0                                                                                                             |
| GROSS WEIGHT   PESO LORDO                                                                                                                                                                                                         | kg                                                 | 88,0                                                       | 136,0                                                                                                             | 131,0                                                                                                             |
| DIGITAL VERSION<br>VERSIONE DIGITALE                                                                                                                                                                                              |                                                    | ○                                                          | ○                                                                                                                 | ○                                                                                                                 |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA                                                                                                                                                               |                                                    | ○                                                          | ○                                                                                                                 | ○                                                                                                                 |
| INTERNAL LIGHT<br>LUCE INTERNA                                                                                                                                                                                                    |                                                    | •                                                          | •                                                                                                                 | •                                                                                                                 |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA                                                                                                                                                                    |                                                    | •                                                          | •                                                                                                                 | •                                                                                                                 |

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| <div><div><div><div></div><div>MECHANICAL<br/>MECCANICO</div></div><div><div>MODEL<br/>MODELLO</div><div><div><div></div><div>Ø32</div></div></div></div><div>NEVO 6</div><div>NEVO 66</div><div>NEVO 6L</div><div>NEVO 66L</div></div></div> |             |                                                            |                                                                                                                   |                                                            |                                                                                                                   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <div><div></div><div>CHAMBERS<br/>CAMERE</div></div>                                                                                                                                                                                          | n°          | 1                                                          | 2                                                                                                                 | 1                                                          | 2                                                                                                                 |
| <div><div></div><div>PIZZE<br/>PIZZE</div><div>n°</div></div>                                                                                                                                                                                 | n°          | <div><div></div><div></div><div></div><div></div></div>    | <div><div></div><div></div><div></div><div></div></div> + <div><div></div><div></div><div></div><div></div></div> | <div><div></div><div></div><div></div><div></div></div>    | <div><div></div><div></div><div></div><div></div></div> + <div><div></div><div></div><div></div><div></div></div> |
| <div><div></div><div>WORKING TEMPERATURE<br/>TEMPERATURA D'ESERCIZIO</div></div>                                                                                                                                                              | °C          | 50 - 450                                                   | 50 - 450                                                                                                          | 50 - 450                                                   | 50 - 450                                                                                                          |
| <div><div></div><div>POWER   POTENZA</div></div>                                                                                                                                                                                              | kW          | 7,2                                                        | 14,4                                                                                                              | 7,2                                                        | 14,4                                                                                                              |
| <div><div></div><div>TOP</div></div>                                                                                                                                                                                                          | W           | 1200x3                                                     | 1200x6                                                                                                            | 1200x3                                                     | 1200x6                                                                                                            |
| <div><div></div><div>BOTTOM</div></div>                                                                                                                                                                                                       | W           | 1200x3                                                     | 1200x6                                                                                                            | 1200x3                                                     | 1200x6                                                                                                            |
| <div><div></div><div>POWER SUPPLY<br/>ALIMENTAZIONE</div></div>                                                                                                                                                                               | volt        | 230 - 400                                                  | 230 - 400                                                                                                         | 230 - 400                                                  | 230 - 400                                                                                                         |
| <div><div><div><div></div><div></div></div><div>ELECTRICAL ABSORPTION SINGLE PHASE<br/>ASSORBIMENTO MONOFASE</div></div></div>                                                                                                                | Amp x phase | 31,3                                                       | 62,6                                                                                                              | 31,3                                                       | 62,6                                                                                                              |
| <div><div><div><div></div><div></div></div><div>ELECTRICAL ABSORPTION THREE PHASE<br/>ASSORBIMENTO TRIFASE</div></div></div>                                                                                                                  | Amp x phase | 10,4                                                       | 20,9                                                                                                              | 10,4                                                       | 20,9                                                                                                              |
| <div><div><div><div></div><div></div></div><div>INTERNAL DIMENSIONS<br/>DIMENSIONI INTERNE</div></div><div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div></div>                                                           |             | <div><div>66,0</div><div>99,0</div><div>14,0</div></div>   | <div><div>66,0</div><div>99,0</div><div>14,0</div></div>                                                          | <div><div>99,0</div><div>66,0</div><div>14,0</div></div>   | <div><div>99,0</div><div>66,0</div><div>14,0</div></div>                                                          |
| <div><div><div><div></div><div></div></div><div>EXTERNAL DIMENSIONS<br/>DIMENSIONI ESTERNE</div></div><div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div></div>                                                           |             | <div><div>97,5</div><div>121,5</div><div>41,5</div></div>  | <div><div>97,5</div><div>121,5</div><div>74,5</div></div>                                                         | <div><div>130,5</div><div>93,0</div><div>41,5</div></div>  | <div><div>130,5</div><div>93,0</div><div>74,5</div></div>                                                         |
| <div><div><div><div></div><div></div></div><div>PACKING DIMENSIONS<br/>DIMENSIONI IMBALLO</div></div><div><div><div>W</div><div>D</div><div>H</div></div><div>cm</div></div></div>                                                            |             | <div><div>102,0</div><div>127,0</div><div>57,0</div></div> | <div><div>102,0</div><div>127,0</div><div>90,0</div></div>                                                        | <div><div>144,0</div><div>106,0</div><div>57,0</div></div> | <div><div>144,0</div><div>106,0</div><div>90,0</div></div>                                                        |
| <div><div><div><div></div><div></div></div><div>NET WEIGHT   PESO NETTO</div></div></div>                                                                                                                                                     | kg          | 100,0                                                      | 181,0                                                                                                             | 115,0                                                      | 196,0                                                                                                             |
| <div><div><div><div></div><div></div></div><div>GROSS WEIGHT   PESO LORDO</div></div></div>                                                                                                                                                   | kg          | 115,0                                                      | 197,0                                                                                                             | 130,0                                                      | 212,0                                                                                                             |
| <div><div><div><div></div><div></div></div><div>DIGITAL VERSION<br/>VERSIONE DIGITALE</div></div></div>                                                                                                                                       |             | <div><div></div></div>                                     | <div><div></div></div>                                                                                            | <div><div></div></div>                                     | <div><div></div></div>                                                                                            |
| <div><div><div><div></div><div></div></div><div>12V TRANSFORMER AND LAMP HOLDER<br/>TRASFORMATORE 12V E PORTALAMPADA</div></div></div>                                                                                                        |             | <div><div></div></div>                                     | <div><div></div></div>                                                                                            | <div><div></div></div>                                     | <div><div></div></div>                                                                                            |
| <div><div><div><div></div><div></div></div><div>INTERNAL LIGHT<br/>LUCE INTERNA</div></div></div>                                                                                                                                             |             | <div><div></div></div>                                     | <div><div></div></div>                                                                                            | <div><div></div></div>                                     | <div><div></div></div>                                                                                            |
| <div><div><div><div></div><div></div></div><div>REFRACTORY STONE HOB<br/>PIANO DI COTTURA IN PIETRA REFRATTARIA</div></div></div>                                                                                                             |             | <div><div></div></div>                                     | <div><div></div></div>                                                                                            | <div><div></div></div>                                     | <div><div></div></div>                                                                                            |

• AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL

# NEVO MAXI

## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

**MAX 450°**  
WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO

**LARGER COOKING CHAMBER**  
THAN THE BASIC MODEL  
CAMERA DI COTTURA  
PIU' GRANDE RISPETTO  
AL MODELLO BASIC

### 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



User-friendly control panel  
Quadro comandi intuitivo  
Intuitives Bedienfeld  
Panneau de contrôle intuitif  
Panel de mandos intuitivo  
Интуитивно понятная  
панель управления



**EN** Nevo maxi electric oven series is made of stainless steel and pre-painted steel. Available in different sizes, all ovens are equipped with a refractory stone hob, sheathed heating elements and rock wool insulation. The door features a generous-size window, allowing greater visibility into the baking chamber. Special voltages are available on request.

**IT** La serie di forni elettrici Nevo Maxi è realizzata in acciaio inox e lamiera preverniciata. Disponibili in diverse dimensioni, tutti i forni sono dotati di un piano cottura in pietra refrattaria, resistenze corazzate e isolamento in lana di roccia evaporata. La porta è dotata di un vetro dalle dimensioni generose, consentendo una maggiore visibilità in camera di cottura. Voltaggi speciali disponibili su richiesta.

**DE** Die Elektrobacköfen der Serie Nevo Maxi sind aus rostfreiem Stahl und vorlackiertem Blech gefertigt. Die Öfen sind in verschiedenen Größen erhältlich und verfügen alle über eine Kochfläche aus feuerfestem Stein, gepanzerte Heizelemente und eine Isolierung aus dämmender Steinwolle. Die Tür ist mit einer großflächigen Glasscheibe ausgestattet, die eine bessere Sicht in den Garraum ermöglicht. Sonderspannungen sind auf Anfrage erhältlich.

**FR** La série de fours électriques Nevo Maxi est réalisée en acier inoxydable et en tôle prépeinte. Disponibles en différentes dimensions, tous les fours sont équipés d'une sole de cuisson en pierre réfractaire, de résistances blindées et d'une isolation en laine de roche évaporée. La porte est équipée d'une vitre de grande taille, ce qui permet une meilleure visibilité dans la chambre de cuisson. Sur demande, des voltages spéciaux sont disponibles.

**ES** La serie de hornos eléctricos Nevo Maxi está realizada en acero inoxidable y chapa prepintada. Disponibles en diferentes tamaños, todos los hornos están equipados con una superficie de cocción de piedra refractaria, resistencias blindadas y aislamiento de lana de roca. La puerta está provista de un cristal de amplias dimensiones que permite una mayor visibilidad en la cámara de cocción. Bajo pedido, se pueden solicitar voltajes especiales.

**RU** Электрические печи серии Nevo Maxi изготовлены из нержавеющей стали и предварительно окрашенного листового металла. Все печи доступны в различных размерах, оснащены жарочной поверхностью из огнеупорного камня, бронированными нагревательными элементами и изоляцией из испаренной каменной ваты. Дверца оснащена стеклом большого размера, обеспечивающим лучший обзор варочной камеры. Специальные значения напряжения поставляются по запросу.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170

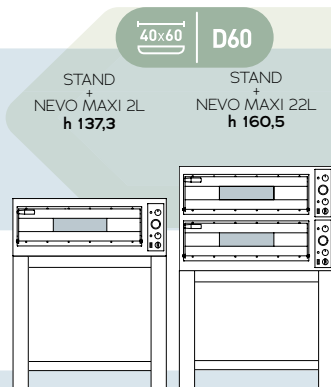


STAND  
+ NEVO MAXI 4 /  
NEVO MAXI 6  
h 137,5

STAND  
+ NEVO MAXI 44 /  
NEVO MAXI 66  
h 160,5

STAND  
+ NEVO MAXI 6L /  
NEVO MAXI 9  
h 137,5

STAND  
+ NEVO MAXI 66L /  
NEVO MAXI 99  
h 160,5



STAND  
+ NEVO MAXI 3L  
h 137,3

STAND  
+ NEVO MAXI 33L  
h 160,5



### ACCESSORIES FOR OVENS

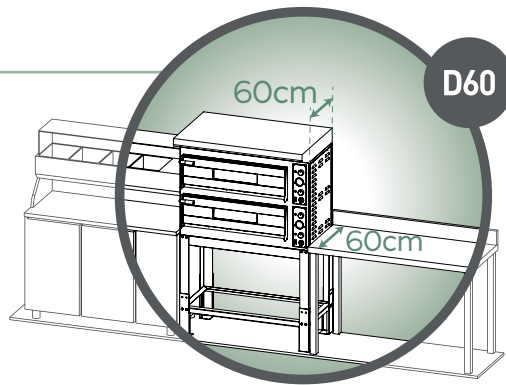
NEVO MAXI can be  
accessorised with  
the oven stand

NEVO MAXI  
è accessoribile con  
il supporto forno  
NEVO MAXI kann mit  
Ofenhalter oder mit  
der Einheit „Garschrank“  
ausgestattet werden

NEVO MAXI peut  
être équipé du support  
de four

NEVO MAXI puede  
tener como accesorios  
el soporte del horno  
Печи NEVO MAXI  
могут быть дополнены  
подставкой





D60

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

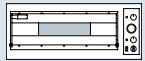
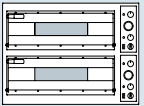
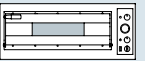
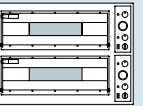
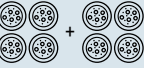
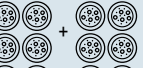
Глубина 60 см, может быть установлена на стол



| MECHANICAL MECCANICO                                                |             |              |               |              |               |
|---------------------------------------------------------------------|-------------|--------------|---------------|--------------|---------------|
| MODEL MODELLO                                                       |             | NEVO MAXI 2L | NEVO MAXI 22L | NEVO MAXI 3L | NEVO MAXI 33L |
| CHAMBERS CAMERE                                                     | Ø35 n°      | 1            | 2             | 1            | 2             |
| PIZZE PIZZE                                                         | n°          |              | +             |              | +             |
| TRAYS 40X60<br>TEGLIE 40X60                                         | n°          |              | +             |              | +             |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      | °C          | 50 - 450     | 50 - 450      | 50 - 450     | 50 - 450      |
| POWER   POTENZA                                                     | kW          | 5,0          | 10,0          | 6,0          | 12,0          |
| TOP                                                                 | W           | 2500x1       | 2500x2        | 3000x1       | 3000x2        |
| BOTTOM                                                              | W           | 2500x1       | 2500x2        | 3000x1       | 3000x2        |
| POWER SUPPLY<br>ALIMENTAZIONE                                       | volt        | 230 - 400    | 230 - 400     | 230 - 400    | 230 - 400     |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase | 21,7         | 43,5          | 26,1         | 52,2          |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase | 10,9         | 21,7          | 13,0         | 26,1          |
| INTERNAL DIMENSIONS<br>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          |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W cm        | 110,0        | 110,0         | 130,5        | 130,5         |
|                                                                     | D cm        | 60,0         | 60,0          | 60,0         | 60,0          |
|                                                                     | H cm        | 41,5         | 74,5          | 41,5         | 74,5          |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W cm        | 115,0        | 115,0         | 137,0        | 137,0         |
|                                                                     | D cm        | 72,0         | 72,0          | 69,0         | 69,0          |
|                                                                     | H cm        | 57,0         | 90,0          | 57,0         | 90,0          |
| NET WEIGHT   PESO NETTO                                             | kg          | 59,0         | 106,0         | 72,1         | 124,9         |
| GROSS WEIGHT   PESO LORDO                                           | kg          | 66,0         | 119,0         | 82,0         | 136,0         |
| DIGITAL VERSION<br>DIGITALE                                         |             | ○            | ○             | ○            | ○             |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |             | ○            | ○             | ○            | ○             |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |             | ●            | ●             | ●            | ●             |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |             | ●            | ●             | ●            | ●             |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |             | ○            | ○             | ○            | ○             |

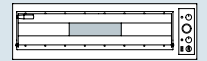
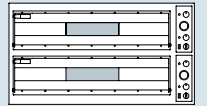
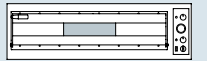
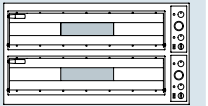
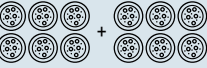
● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



|  MECHANICAL<br>MECCANICO                                               |                                                                                          |     |                                                                                   |                                                                                     |                                                                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| MODEL<br>MODELLO                                                                                                                                        |         | NEVO MAXI 4                                                                                                                                                                                                                                                                                                                                | NEVO MAXI 44                                                                      | NEVO MAXI 6                                                                         | NEVO MAXI 66                                                                        |
|  CHAMBERS<br>CAMERE                                                    | n°                                                                                       | 1                                                                                                                                                                                                                                                                                                                                          | 2                                                                                 | 1                                                                                   | 2                                                                                   |
|  PIZZE<br>PIZZE                                                        | n°                                                                                       |                                                                                                                                                                                                                                                           |  |  |  |
|  WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                        | °C                                                                                       | 45 - 450                                                                                                                                                                                                                                                                                                                                   | 45 - 450                                                                          | 45 - 450                                                                            | 45 - 450                                                                            |
|  POWER   POTENZA                                                       | kW                                                                                       | 6,0                                                                                                                                                                                                                                                                                                                                        | 12,0                                                                              | 9,0                                                                                 | 18,0                                                                                |
|  TOP                                                                   | W                                                                                        | 3000x1                                                                                                                                                                                                                                                                                                                                     | 3000x2                                                                            | 1500x3                                                                              | 1500x6                                                                              |
|  BOTTOM                                                                | W                                                                                        | 3000x1                                                                                                                                                                                                                                                                                                                                     | 3000x2                                                                            | 1500x3                                                                              | 1500x6                                                                              |
|  POWER SUPPLY<br>ALIMENTAZIONE                                        | volt                                                                                     | 230 - 400                                                                                                                                                                                                                                                                                                                                  | 230 - 400                                                                         | 230 - 400                                                                           | 230 - 400                                                                           |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase                                                                              | 26,1                                                                                                                                                                                                                                                                                                                                       | 52,2                                                                              | 39,1                                                                                | 78,3                                                                                |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase                                                                              | 13,0                                                                                                                                                                                                                                                                                                                                       | 26,1                                                                              | 13,0                                                                                | 26,1                                                                                |
|  INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           |  W cm | 72,0                                                                                                                                                                                                                                                                                                                                       | 72,0                                                                              | 72,0                                                                                | 72,0                                                                                |
|                                                                                                                                                         |  D cm | 72,0                                                                                                                                                                                                                                                                                                                                       | 72,0                                                                              | 108,0                                                                               | 108,0                                                                               |
|                                                                                                                                                         |  H cm | 14,0                                                                                                                                                                                                                                                                                                                                       | 14,0                                                                              | 14,0                                                                                | 14,0                                                                                |
|  EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           |  W cm | 100,0                                                                                                                                                                                                                                                                                                                                      | 100,0                                                                             | 100,0                                                                               | 100,0                                                                               |
|                                                                                                                                                         |  D cm | 95,5                                                                                                                                                                                                                                                                                                                                       | 95,5                                                                              | 131,5                                                                               | 131,5                                                                               |
|                                                                                                                                                         |  H cm | 41,5                                                                                                                                                                                                                                                                                                                                       | 74,5                                                                              | 41,5                                                                                | 74,5                                                                                |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  W cm | 102,0                                                                                                                                                                                                                                                                                                                                      | 102,0                                                                             | 106,0                                                                               | 106,0                                                                               |
|                                                                                                                                                         |  D cm | 102,0                                                                                                                                                                                                                                                                                                                                      | 102,0                                                                             | 144,0                                                                               | 144,0                                                                               |
|                                                                                                                                                         |  H cm | 57,0                                                                                                                                                                                                                                                                                                                                       | 90,0                                                                              | 57,0                                                                                | 90,0                                                                                |
|  NET WEIGHT   PESO NETTO                                             | kg                                                                                       | 77,0                                                                                                                                                                                                                                                                                                                                       | 139,0                                                                             | 110,0                                                                               | 198,0                                                                               |
|  GROSS WEIGHT   PESO LORDO                                           | kg                                                                                       | 90,0                                                                                                                                                                                                                                                                                                                                       | 153,0                                                                             | 125,0                                                                               | 215,0                                                                               |
|  DIGITAL VERSION<br>DIGITALE                                         |                                                                                          | ○                                                                                                                                                                                                                                                                                                                                          | ○                                                                                 | ○                                                                                   | ○                                                                                   |
|  12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                                                                                          | ○                                                                                                                                                                                                                                                                                                                                          | ○                                                                                 | ○                                                                                   | ○                                                                                   |
|  INTERNAL LIGHT<br>LUCE INTERNA                                      |                                                                                          | •                                                                                                                                                                                                                                                                                                                                          | •                                                                                 | •                                                                                   | •                                                                                   |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                                                                                          | •                                                                                                                                                                                                                                                                                                                                          | •                                                                                 | •                                                                                   | •                                                                                   |
|  OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                                                                                          | ○                                                                                                                                                                                                                                                                                                                                          | ○                                                                                 | ○                                                                                   | ○                                                                                   |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



|  MECHANICAL<br>MECCANICO                                               |                                                                                            |     |                                                                                     |                                                                                     |                                                                                     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| MODEL<br>MODELLO                                                                                                                                          |         | NEVO MAXI 6L                                                                                                                                                                                                                                                                                                                                    | NEVO MAXI 66L                                                                       | NEVO MAXI 9                                                                         | NEVO MAXI 99                                                                        |
|  CHAMBERS<br>CAMERE                                                    | n°                                                                                         | 1                                                                                                                                                                                                                                                                                                                                               | 2                                                                                   | 1                                                                                   | 2                                                                                   |
|  PIZZE<br>PIZZE                                                        | n°                                                                                         |                                                                                                                                                                                                                                                              |  |  |  |
|  WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                        | °C                                                                                         | 45 - 450                                                                                                                                                                                                                                                                                                                                        | 45 - 450                                                                            | 45 - 450                                                                            | 45 - 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<br>ALIMENTAZIONE                                        | volt                                                                                       | 230 - 400                                                                                                                                                                                                                                                                                                                                       | 230 - 400                                                                           | 230 - 400                                                                           | 230 - 400                                                                           |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase                                                                                | 39,1                                                                                                                                                                                                                                                                                                                                            | 78,3                                                                                | 57,4                                                                                | 114,8                                                                               |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase                                                                                | 13,0                                                                                                                                                                                                                                                                                                                                            | 26,1                                                                                | 19,1                                                                                | 38,3                                                                                |
|  INTERNAL DIMENSIONS<br>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<br>DIMENSIONI ESTERNE                           |  W cm | 136,0                                                                                                                                                                                                                                                                                                                                           | 136,0                                                                               | 136,0                                                                               | 136,0                                                                               |
|                                                                                                                                                           |  D cm | 95,5                                                                                                                                                                                                                                                                                                                                            | 95,5                                                                                | 131,5                                                                               | 131,5                                                                               |
|                                                                                                                                                           |  H cm | 41,5                                                                                                                                                                                                                                                                                                                                            | 74,5                                                                                | 41,5                                                                                | 74,5                                                                                |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  W cm | 144,0                                                                                                                                                                                                                                                                                                                                           | 144,0                                                                               | 144,0                                                                               | 144,0                                                                               |
|                                                                                                                                                           |  D cm | 106,0                                                                                                                                                                                                                                                                                                                                           | 106,0                                                                               | 142,0                                                                               | 142,0                                                                               |
|                                                                                                                                                           |  H cm | 57,0                                                                                                                                                                                                                                                                                                                                            | 90,0                                                                                | 57,0                                                                                | 90,0                                                                                |
|  NET WEIGHT   PESO NETTO                                             | kg                                                                                         | 118,0                                                                                                                                                                                                                                                                                                                                           | 176,0                                                                               | 156,0                                                                               | 269,0                                                                               |
|  GROSS WEIGHT   PESO LORDO                                           | kg                                                                                         | 136,0                                                                                                                                                                                                                                                                                                                                           | 197,0                                                                               | 176,0                                                                               | 300,0                                                                               |
|  DIGITAL VERSION<br>DIGITALE                                         |                                                                                            | ○                                                                                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   |
|  12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                                                                                            | ○                                                                                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   |
|  INTERNAL LIGHT<br>LUCE INTERNA                                      |                                                                                            | •                                                                                                                                                                                                                                                                                                                                               | •                                                                                   | •                                                                                   | •                                                                                   |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                                                                                            | •                                                                                                                                                                                                                                                                                                                                               | •                                                                                   | •                                                                                   | •                                                                                   |
|  OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                                                                                            | ○                                                                                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

**WORKING TEMPERATURE**  
TEMPERATURA D'ESERCIZIO  
MAX 450°



### 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



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



**EN** Estrra ovens are made of stainless steel and pre-painted steel, featuring a refined design and great attention to detail. Each oven is equipped with a refractory stone hob and three top and bottom sheated heating elements, thus guaranteeing more homogeneous cooking. Special voltages available on request.

**IT** I forni della serie Estrra sono realizzati in acciaio inox e lamiera preverniciata, caratterizzati da un design ricercato e finiture curate nei minimi dettagli. Ogni forno è dotato di un piano cottura in pietra refrattaria e tre resistenze corazzate su platea e cielo, garantendo così cotture più omogenee. Voltaggi speciali disponibili su richiesta.

**DE** Die Öfen der Serie Estrra sind aus rostfreiem Stahl und vorlackiertem Blech gefertigt und zeichnen sich durch ein raffiniertes Design und eine sorgfältige Verarbeitung aus. Jeder Ofen ist mit einem Boden aus feuerfestem Stein und drei gepanzerten Heizelementen am Boden und an der Decke ausgestattet, was ein gleichmäßigeres Garen ermöglicht. Sonderspannungen sind auf Anfrage erhältlich.

**FR** Les fours de la série Estrra sont réalisés en acier inoxydable et en tôle prépeinte, caractérisés par une esthétique raffinée et une grande attention aux détails. Chaque four est équipé d'une sole en pierre réfractaire et de trois éléments chauffants blindés sur la sole et la voûte, garantissant ainsi une cuisson plus homogène. Sur demande, des voltages spéciaux sont disponibles.

**ES** Los hornos de la serie Estrra están realizados en acero inoxidable y chapa prepintada, caracterizados por un diseño refinado y una gran atención al detalle. Cada horno está equipado con una superficie de cocción en piedra refractaria y tres resistencias blindadas en el piso y el techo, lo que garantiza una cocción más uniforme. Bajo pedido, se pueden solicitar voltajes especiales.

**RU** Печи серии Estrra изготовлены из нержавеющей стали и предварительно окрашенного листового металла, отличаются изысканным дизайном и тщательной отделкой. Каждая печь оснащена варочной поверхностью из огнеупорного камня и тремя верхними и нижними бронированными нагревательными элементами, что обеспечивает более однородное приготовление. Специальные значения напряжения поставляются по запросу.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170

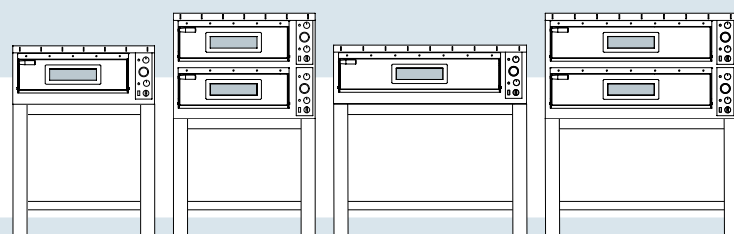


STAND  
+ ESTRRA 4 / ESTRRA 6  
h 1375

STAND  
+ ESTRRA 44 / ESTRRA 66  
h 1605

STAND  
+ ESTRRA 6L / ESTRRA 9  
h 1375

STAND  
+ ESTRRA 66L / ESTRRA 99  
h 1605



### ACCESSORIES FOR OVENS

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

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

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

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

ESTRA puede tener  
como accesorios  
el soporte del horno o la  
unidad "Celda de Levudado".

ESTRA могут быть  
дополнены подставкой  
или расстоечным шкафом.



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

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



| MECHANICAL<br>MECCANICO                                             |                |    |                        |                        |                        |                        |
|---------------------------------------------------------------------|----------------|----|------------------------|------------------------|------------------------|------------------------|
| MODEL<br>MODELLO                                                    |                |    | ESTRA 6L               | ESTRA 66L              | ESTRA 9                | ESTRA 99               |
| CHAMBERS<br>CAMERE                                                  |                | n° | 1                      | 2                      | 1                      | 2                      |
| PIZZE<br>PIZZE                                                      | n°             |    |                        |                        |                        |                        |
| WORKING TEMPERATURE<br>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<br>ALIMENTAZIONE                                       | volt           |    | 230 - 400              | 230 - 400              | 230 - 400              | 230 - 400              |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x<br>phase |    | 39,1                   | 78,3                   | 57,4                   | 114,8                  |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x<br>phase |    | 13,0                   | 26,1                   | 19,1                   | 38,3                   |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W<br>D<br>H    | cm | 108,0<br>72,0<br>14,0  | 108,0<br>72,0<br>14,0  | 108,0<br>108,0<br>14,0 | 108,0<br>108,0<br>14,0 |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W<br>D<br>H    | cm | 136,0<br>96,0<br>41,5  | 136,0<br>96,0<br>74,5  | 136,0<br>132,0<br>41,5 | 136,0<br>132,0<br>74,5 |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W<br>D<br>H    | cm | 144,0<br>106,0<br>57,0 | 144,0<br>106,0<br>90,0 | 142,0<br>144,0<br>57,0 | 142,0<br>144,0<br>90,0 |
| NET WEIGHT   PESO NETTO                                             | kg             |    | 118,0                  | 211,0                  | 170,0                  | 269,0                  |
| GROSS WEIGHT   PESO LORDO                                           | kg             |    | 136,0                  | 232,0                  | 220,0                  | 300,0                  |
| DIGITAL VERSION<br>DIGITALE                                         |                |    | ○                      | ○                      | ○                      | ○                      |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                |    | ○                      | ○                      | ○                      | ○                      |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |                |    | •                      | •                      | •                      | •                      |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                |    | •                      | •                      | •                      | •                      |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                |    | ○                      | ○                      | ○                      | ○                      |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



# OPTIMAWIDE

## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**C** CHAMBERS  
CAMERE  
1-2

**MAX 450°** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO

### 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



Inner dimensions are  
unchanged for TR  
except for Optima Wide

Dimensioni interne invariate  
per TR tranne che per  
Optima Wide

Die internen Dimensionen  
sind bei TR unverändert  
mit Ausnahme von  
Optima Wide

Les dimensions internes  
restent les mêmes pour TR,  
sauf pour Optima Wide

Las medidas internas  
son las mismas para TR,  
salvo para Optima Wide

Внутренние размеры  
одинаковые для TR за  
исключением Optima Wide

(W. -3 cm width / D. -15 cm)



**EN** The Optima series ovens are made of stainless steel and pre-painted steel. Besides the refractory stone hob and the sheathed heating elements, each oven is equipped with a knob for smoke outlet control and a 4 cm thick double glass door, so that the cooking chamber is even better insulated and the set temperature can be reached more quickly. Special voltages available on request.

**IT** I forni della serie Optima sono realizzati in acciaio inox e lamiera preverniciata. Oltre al piano cottura in pietra refrattaria e alle resistenze corazzate, ogni forno è dotato di una manopola per la gestione dello scarico fumi e una porta con doppio vetro con spessore di 4cm, così da isolare ancora meglio la camera di cottura e consentire un più rapido raggiungimento della temperatura impostata. Voltaggi speciali disponibili su richiesta.

**DE** Die Öfen der Serie Optima sind aus rostfreiem Stahl und vorlackiertem Blech gefertigt. Neben dem Boden aus feuerfestem Stein und den gepanzerten Heizelementen ist jeder Ofen mit einem Drehknopf zur Steuerung des Rauchabzugs und einer 4 cm dicken, doppelt verglasten Tür ausgestattet, die den Garraum zusätzlich isoliert und ein schnelleres Erreichen der eingestellten Temperatur ermöglicht. Sonderspannungen sind auf Anfrage erhältlich.

**FR** Les fours de la série Optima sont réalisés en acier inoxydable et en tôle prépeinte. Outre la sole en pierre réfractaire et les éléments chauffants blindés, chaque four est équipé d'un bouton pour le réglage de l'évacuation des fumées et d'une porte à double vitre de 4 cm d'épaisseur, ce qui permet d'isoler encore mieux la chambre de cuisson et d'atteindre plus rapidement la température programmée. Sur demande, des voltages spéciaux sont disponibles.

**ES** Los hornos de la serie Optima están realizados en acero inoxidable y chapa prepintada. Además de la superficie de cocción en piedra refractaria y de las resistencias blindadas, cada horno está equipado con un mando para el control de la salida de humos y una puerta con doble cristal de 4 cm de grosor, para aislar aún mejor la cámara de cocción y alcanzar más rápidamente la temperatura programada. Bajo pedido, se pueden solicitar voltajes especiales.

**RU** Печи серии Optima изготовлены из нержавеющей стали и предварительно окрашенного листового металла. Помимо варочной поверхности из огнеупорного камня и бронированных нагревательных элементов, каждая печь оснащена ручкой управления дымоотводом и дверцей с двойным остеклением толщиной 4 см для дополнительной изоляции варочной камеры и более быстрого достижения заданной температуры. Специальные значения напряжения поставляются по запросу.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170

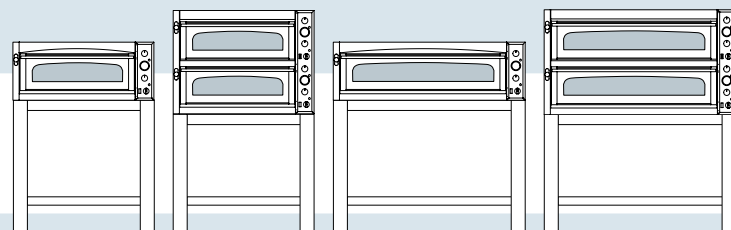


STAND  
OPTIMA WIDE 4  
/ OPTIMA WIDE 6  
h 137,5

STAND  
OPTIMA WIDE 44  
/ OPTIMA WIDE 66  
h 160,5

STAND  
OPTIMA WIDE 6L  
/ OPTIMA WIDE 9  
h 137,5

STAND  
OPTIMA WIDE 66L  
/ OPTIMA WIDE 99  
h 160,5



### ACCESSORIES FOR OVENS

Optima Wide can  
be accessorised with the  
oven stand or with the  
"Proving Chamber" unit.

Optima Wide è  
accessoriabile con il  
supporto forno oppure con  
l'unità "Cella di Lievitazione".

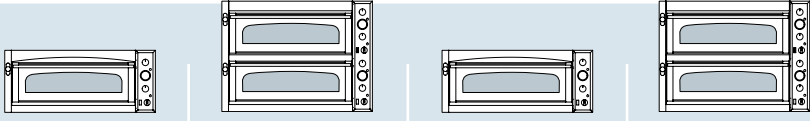
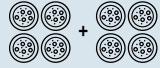
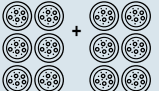
Optima Wide kann mit  
Ofenhalter oder mit  
der Einheit "Gärschrank"  
ausgestattet werden.

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

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

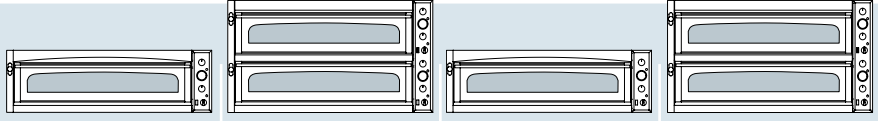
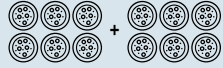
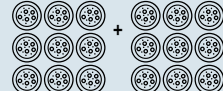
Optima Wide могут быть  
дополнены подставкой  
или расстоечным шкафом.



|  MECHANICAL<br>MECCANICO                                               |                                                                                                                                                                                                                                                                         |  |                                                                                   |                                                                                     |                                                                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| MODEL<br>MODELLO                                                                                                                                        |  Ø35                                                                                                                                                                                   | OPTIMA<br>4 Wide                                                                   | OPTIMA<br>44 Wide                                                                 | OPTIMA<br>6 Wide                                                                    | OPTIMA<br>66 Wide                                                                   |
|  CHAMBERS<br>CAMERE                                                    | n°                                                                                                                                                                                                                                                                      | 1                                                                                  | 2                                                                                 | 1                                                                                   | 2                                                                                   |
|  PIZZE<br>PIZZE                                                        | n°                                                                                                                                                                                                                                                                      |   |  |  |  |
|  WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                        | °C                                                                                                                                                                                                                                                                      | 50 - 450                                                                           | 50 - 450                                                                          | 50 - 450                                                                            | 50 - 450                                                                            |
|  POWER   POTENZA                                                       | kW                                                                                                                                                                                                                                                                      | 6,0                                                                                | 12,0                                                                              | 9,0                                                                                 | 18,0                                                                                |
|  TOP                                                                   | W                                                                                                                                                                                                                                                                       | 1000x3                                                                             | 1000x6                                                                            | 1500x3                                                                              | 1500x6                                                                              |
|  BOTTOM                                                                | W                                                                                                                                                                                                                                                                       | 1000x3                                                                             | 1000x6                                                                            | 1500x3                                                                              | 1500x6                                                                              |
|  POWER SUPPLY<br>ALIMENTAZIONE                                        | volt                                                                                                                                                                                                                                                                    | 230 - 400                                                                          | 230 - 400                                                                         | 230 - 400                                                                           | 230 - 400                                                                           |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x<br>phase                                                                                                                                                                                                                                                          | 26,1                                                                               | 52,2                                                                              | 39,1                                                                                | 78,3                                                                                |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x<br>phase                                                                                                                                                                                                                                                          | 8,7                                                                                | 17,4                                                                              | 13,0                                                                                | 26,1                                                                                |
|  INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           |  W<br> D<br> H | cm<br>72,0<br>72,0<br>14,0                                                         | 72,0<br>72,0<br>14,0                                                              | 72,0<br>108,0<br>14,0                                                               | 72,0<br>108,0<br>14,0                                                               |
|  EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           |  W<br> D<br> H | cm<br>100,0<br>94,0<br>41,5                                                        | 100,0<br>94,0<br>74,5                                                             | 100,0<br>130,0<br>41,5                                                              | 100,0<br>130,0<br>74,5                                                              |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  W<br> D<br> H | cm<br>102,0<br>102,0<br>57,0                                                       | 102,0<br>102,0<br>90,0                                                            | 106,0<br>144,0<br>57,0                                                              | 106,0<br>144,0<br>90,0                                                              |
|  NET WEIGHT   PESO NETTO                                             | kg                                                                                                                                                                                                                                                                      | 85,4                                                                               | 154,4                                                                             | 115,0                                                                               | 205,0                                                                               |
|  GROSS WEIGHT   PESO LORDO                                           | kg                                                                                                                                                                                                                                                                      | 98,5                                                                               | 168,8                                                                             | 130,0                                                                               | 213,0                                                                               |
|  DIGITAL VERSION<br>DIGITALE                                         |                                                                                                                                                                                                                                                                         | ○                                                                                  | ○                                                                                 | ○                                                                                   | ○                                                                                   |
|  12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                                                                                                                                                                                                                                                                         | ○                                                                                  | ○                                                                                 | ○                                                                                   | ○                                                                                   |
|  INTERNAL LIGHT<br>LUCE INTERNA                                      |                                                                                                                                                                                                                                                                         | ●                                                                                  | ●                                                                                 | ●                                                                                   | ●                                                                                   |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                                                                                                                                                                                                                                                                         | ●                                                                                  | ●                                                                                 | ●                                                                                   | ●                                                                                   |
|  OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                                                                                                                                                                                                                                                                         | ○                                                                                  | ○                                                                                 | ○                                                                                   | ○                                                                                   |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



|  MECHANICAL<br>MECCANICO                                               |                                                                                                                                                                                                                                                                               |  |                                                                                     |                                                                                     |                                                                                     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| MODEL<br>MODELLO                                                                                                                                          |  Ø35                                                                                                                                                                                       | OPTIMA<br>6L Wide                                                                   | OPTIMA<br>66L Wide                                                                  | OPTIMA<br>9 Wide                                                                    | OPTIMA<br>99 Wide                                                                   |
|  CHAMBERS<br>CAMERE                                                    | n°                                                                                                                                                                                                                                                                            | 1                                                                                   | 2                                                                                   | 1                                                                                   | 2                                                                                   |
|  PIZZE<br>PIZZE                                                        | n°                                                                                                                                                                                                                                                                            |  |  |  |  |
|  WORKING TEMPERATURE<br>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<br>ALIMENTAZIONE                                        | volt                                                                                                                                                                                                                                                                          | 230 - 400                                                                           | 230 - 400                                                                           | 230 - 400                                                                           | 230 - 400                                                                           |
|  ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x<br>phase                                                                                                                                                                                                                                                                | 39,1                                                                                | 78,3                                                                                | 57,4                                                                                | 114,8                                                                               |
|  ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x<br>phase                                                                                                                                                                                                                                                                | 13,0                                                                                | 26,1                                                                                | 19,1                                                                                | 38,3                                                                                |
|  INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           |  W<br> D<br> H | cm<br>108,0<br>72,0<br>14,0                                                         | 108,0<br>72,0<br>14,0                                                               | 108,0<br>108,0<br>14,0                                                              | 108,0<br>108,0<br>14,0                                                              |
|  EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           |  W<br> D<br> H | cm<br>136,0<br>94,0<br>41,5                                                         | 136,0<br>94,0<br>74,5                                                               | 136,0<br>130,0<br>41,5                                                              | 136,0<br>130,0<br>74,5                                                              |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  W<br> D<br> H | cm<br>144,0<br>106,0<br>57,0                                                        | 144,0<br>106,0<br>90,0                                                              | 142,0<br>144,0<br>57,0                                                              | 142,0<br>144,0<br>90,0                                                              |
|  NET WEIGHT   PESO NETTO                                             | kg                                                                                                                                                                                                                                                                            | 119,8                                                                               | 218,0                                                                               | 170,0                                                                               | 280,0                                                                               |
|  GROSS WEIGHT   PESO LORDO                                           | kg                                                                                                                                                                                                                                                                            | 138,0                                                                               | 239,0                                                                               | 190,0                                                                               | 311,0                                                                               |
|  DIGITAL VERSION<br>DIGITALE                                         |                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   | ○                                                                                   |
|  12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   | ○                                                                                   |
|  INTERNAL LIGHT<br>LUCE INTERNA                                      |                                                                                                                                                                                                                                                                               | ●                                                                                   | ●                                                                                   | ●                                                                                   | ●                                                                                   |
|  REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                                                                                                                                                                                                                                                                               | ●                                                                                   | ●                                                                                   | ●                                                                                   | ●                                                                                   |
|  OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                                                                                                                                                                                                                                                                               | ○                                                                                   | ○                                                                                   | ○                                                                                   | ○                                                                                   |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE



# DUAL

## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

**WORKING TEMPERATURE**  
TEMPERATURA D'ESERCIZIO  
MAX 450°C



Steamer available for multifunctional use  
Disponibile con vaporiera per un utilizzo multifunzione  
Erhältlich mit Dampfgarer für den verschiedene Zwecke  
Disponibile avec générateur de vapeur pour une utilisation multifonctionnelle  
Disponibile con generador de vapor para un uso multifuncional  
Опция парогенератора для многофункционального использования

### 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



Perfect for baking trays and multipurpose with optional steamer

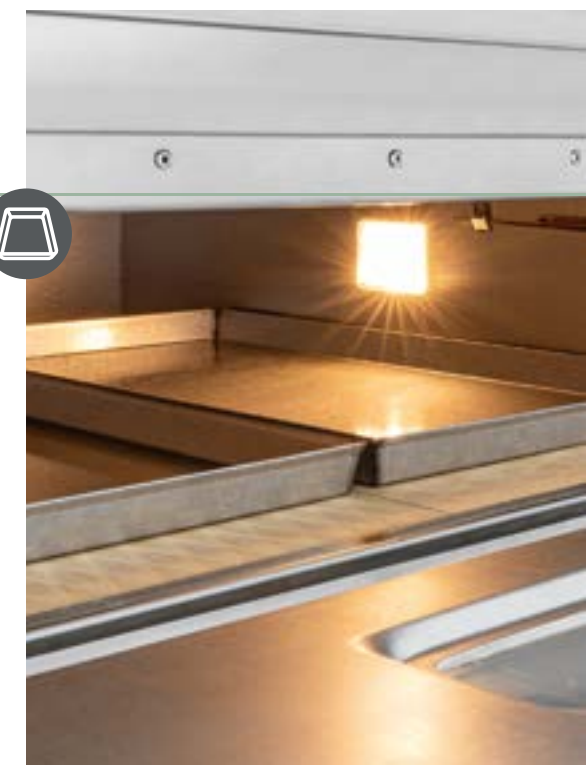
Ideale per la cottura della pizza in teglia e multiuso con optional vaporiera

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 optional

Идеально подходят для использования кондитерских противней, универсальны в оснащении с парогенератором



**EN** The ovens of the Dual series are optimised for baking in trays, thanks to the large dimensions of the baking chamber which can accommodate, depending on the oven size, from two to ten 40x60 baking trays. Versatile and functional, these ovens represent a perfect solution for those looking for a product adaptable to different uses. On request, also available in the version with digital panel and steamer.

**IT** I forni della serie Dual sono ottimizzati per la cottura in teglia, grazie alle dimensioni generose della camera di cottura che può ospitare, a seconda delle dimensioni del forno, da due a dieci teglie formato 40x60. Versatili e funzionali, rappresentano una soluzione perfetta per chi cerca un prodotto adattabile a diversi utilizzi. Su richiesta, disponibile anche nella versione con il pannello digitale e con la vaporiera.

**DE** Die Öfen der Serie Dual sind für das Backen in Backblechen optimiert, dank der großzügigen Abmessungen des Backraums, der je nach Ofengröße zwei bis zehn Backbleche 40x60 aufnehmen kann. Sie sind vielseitig und funktional und damit die perfekte Lösung für alle, die ein Produkt suchen, das sich an verschiedene Verwendungszwecke anpassen lässt. Auf Anfrage auch in einer Version mit digitalem Bedienfeld und Dampfgarer erhältlich.

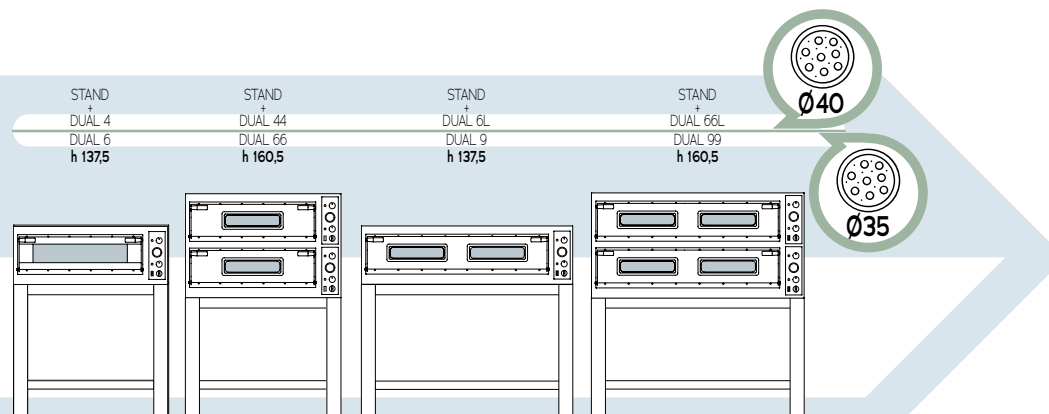
**FR** Les fours de la série Dual sont optimisés pour la cuisson en plaques à pizza, grâce aux grandes dimensions de la chambre de cuisson qui peut accueillir, selon la taille du four, de deux à dix plaques à pizza de 40x60. Versatiles et fonctionnels, ils représentent une solution parfaite pour ceux qui recherchent un produit adaptable à différentes utilisations. Sur demande, ils sont également disponibles dans la version avec panneau numérique et générateur de vapeur.

**ES** Los hornos de la serie Dual están optimizados para la cocción en bandejas, gracias a las generosas dimensiones de la cámara de cocción que puede alojar, según la dimensión del horno, de dos a diez bandejas de 40x60. Versátiles y funcionales, representan una solución perfecta para quienes buscan un producto adaptable a diferentes usos. Bajo pedido, también disponible en versión con panel digital y vaporizador.

**RU** Печи серии Dual оптимальны для выпечки на противнях благодаря большим размерам пекарной камеры, в которой в зависимости от размера печи может поместиться от двух до десяти противней 40x60. Универсальные и функциональные, они являются отличным решением для тех, кто ищет изделие, адаптируемое к различным условиям использования. По запросу также доступна версия с цифровой панелью и паровой печью.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



### ACCESSORIES FOR OVENS

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

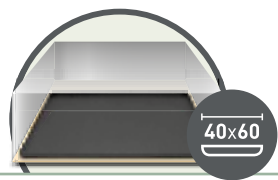
Dual è accessoribile con il supporto forno oppure con l'unità "Cella di Lievitazione".

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

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

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

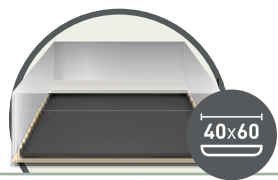
Dual могут быть дополнены подставкой или расстоечным шкафом.



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

| MECHANICAL<br>MECCANICO                                             |  |  |  |             |  |
|---------------------------------------------------------------------|--|-----------------------------------------------------------------------------------|--|-------------|--|
| MODEL<br>MODELLO                                                    |  | DUAL 4                                                                            |  | DUAL 44     |  |
| CHAMBERS<br>CAMERE                                                  |  | n°                                                                                |  | n°          |  |
| PIZZE<br>PIZZE                                                      |  | n°                                                                                |  | n°          |  |
| TRAYS 40X60<br>TEGLIE 40X60                                         |  | n°                                                                                |  | n°          |  |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      |  | °C                                                                                |  | °C          |  |
| POWER   POTENZA                                                     |  | kW                                                                                |  | kW          |  |
| TOP                                                                 |  | W                                                                                 |  | W           |  |
| BOTTOM                                                              |  | W                                                                                 |  | W           |  |
| POWER SUPPLY<br>ALIMENTAZIONE                                       |  | volt                                                                              |  | volt        |  |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         |  | Amp x phase                                                                       |  | Amp x phase |  |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           |  | Amp x phase                                                                       |  | Amp x phase |  |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           |  | cm                                                                                |  | cm          |  |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           |  | cm                                                                                |  | cm          |  |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  | cm                                                                                |  | cm          |  |
| NET WEIGHT   PESO NETTO                                             |  | kg                                                                                |  | kg          |  |
| GROSS WEIGHT   PESO LORDO                                           |  | kg                                                                                |  | kg          |  |
| DIGITAL VERSION<br>DIGITALE                                         |  | o                                                                                 |  | o           |  |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |  | o                                                                                 |  | o           |  |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |  | •                                                                                 |  | •           |  |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |  | •                                                                                 |  | •           |  |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |  | o                                                                                 |  | o           |  |
| STEAM GENERATOR<br>VAPORIERA                                        |  | o                                                                                 |  | -           |  |

• AS STANDARD | DI SERIE    o OPTIONAL | OPZIONALE



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

| MECHANICAL<br>MECCANICO                                             |  |  |  |             |  |
|---------------------------------------------------------------------|--|-------------------------------------------------------------------------------------|--|-------------|--|
| MODEL<br>MODELLO                                                    |  | DUAL 6L                                                                             |  | DUAL 66L    |  |
| CHAMBERS<br>CAMERE                                                  |  | n°                                                                                  |  | n°          |  |
| PIZZE<br>PIZZE                                                      |  | n°                                                                                  |  | n°          |  |
| TRAYS 40X60<br>TEGLIE 40X60                                         |  | n°                                                                                  |  | n°          |  |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      |  | °C                                                                                  |  | °C          |  |
| POWER   POTENZA                                                     |  | kW                                                                                  |  | kW          |  |
| TOP                                                                 |  | W                                                                                   |  | W           |  |
| BOTTOM                                                              |  | W                                                                                   |  | W           |  |
| POWER SUPPLY<br>ALIMENTAZIONE                                       |  | volt                                                                                |  | volt        |  |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         |  | Amp x phase                                                                         |  | Amp x phase |  |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           |  | Amp x phase                                                                         |  | Amp x phase |  |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           |  | cm                                                                                  |  | cm          |  |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           |  | cm                                                                                  |  | cm          |  |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            |  | cm                                                                                  |  | cm          |  |
| NET WEIGHT   PESO NETTO                                             |  | kg                                                                                  |  | kg          |  |
| GROSS WEIGHT   PESO LORDO                                           |  | kg                                                                                  |  | kg          |  |
| DIGITAL VERSION<br>DIGITALE                                         |  | o                                                                                   |  | o           |  |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |  | o                                                                                   |  | o           |  |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |  | •                                                                                   |  | •           |  |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |  | •                                                                                   |  | •           |  |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |  | o                                                                                   |  | o           |  |
| STEAM GENERATOR<br>VAPORIERA                                        |  | o                                                                                   |  | -           |  |

• AS STANDARD | DI SERIE    o OPTIONAL | OPZIONALE



# DUALWIDE

## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**CHAMBERS**  
CAMERE  
1-2

**MAX 450°**  
WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



Steamer available  
for multifunctional use  
Disponibile con vaporiera  
per un utilizzo multifunzione

Erhältlich mit Dampfgarer  
für verschiedene Zwecke  
Disponibile avec générateur  
de vapeur pour une utilisation  
multifonctionnelle

Disponibile con generador de  
vapor para un uso multifuncional  
Опция парогенератора  
для многофункционального  
использования

### 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



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



**EN** The ovens of the Dual series are optimised for baking in trays, thanks to the large dimensions of the baking chamber which can accommodate, depending on the oven size, from two to ten 40x60 baking trays. Versatile and functional, these ovens represent a perfect solution for those looking for a product adaptable to different uses. On request, also available in the version with digital panel and steamer.

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**DE** Die Öfen der Serie Dual sind für das Backen in Backblechen optimiert, dank der großzügigen Abmessungen des Backraums, der je nach Ofengröße zwei bis zehn Backbleche 40x60 aufnehmen kann. Sie sind vielseitig und funktional und damit die perfekte Lösung für alle, die ein Produkt suchen, das sich an verschiedene Verwendungszwecke anpassen lässt. Auf Anfrage auch in einer Version mit digitalem Bedienfeld und Dampfgarer erhältlich.

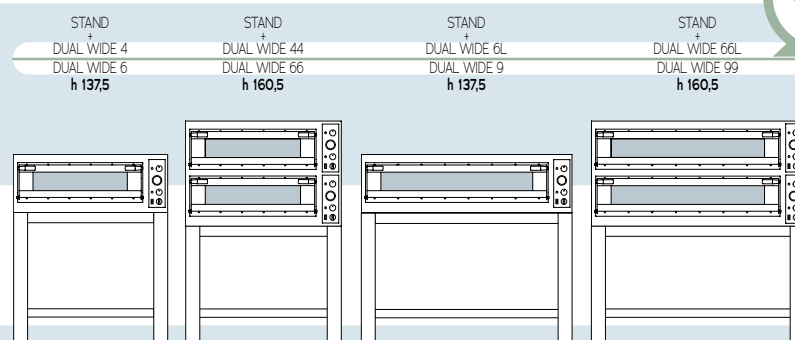
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### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



### ACCESSORIES FOR OVENS

Dual Wide can be  
accessorised with the  
oven stand or with the  
"Proving Chamber" unit.

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

Dual Wide è accessoribile  
con il supporto forno  
oppure con l'unità  
"Cella di Lievitazione".

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

Dual Wide kann mit  
Ofenhalter oder mit  
der Einheit "Gärschrank"  
ausgestattet werden.

Dual Wide могут быть  
дополнены подставкой  
или расстоечным шкафом.





| MECHANICAL<br>MECCANICO                                             | H175              | DUAL 4<br>Wide         | DUAL 44<br>Wide        | DUAL 6<br>Wide         | DUAL 66<br>Wide        |
|---------------------------------------------------------------------|-------------------|------------------------|------------------------|------------------------|------------------------|
| MODEL<br>MODELLO                                                    |                   |                        |                        |                        |                        |
| CHAMBERS<br>CAMERE                                                  | n°                | 1                      | 2                      | 1                      | 2                      |
| PIZZE<br>PIZZE                                                      | n°                | 4                      | 4 + 4                  | 6                      | 6 + 6                  |
| TRAYS 40X60<br>TEGLIE 40X60                                         | n°                | 2                      | 2 + 2                  | 2                      | 2 + 2                  |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      | °C                | 50 - 450               | 50 - 450               | 50 - 450               | 50 - 450               |
| POWER   POTENZA                                                     | kW                | 6,9                    | 13,8                   | 10,2                   | 20,4                   |
| TOP                                                                 | W                 | 1150x3                 | 1150x6                 | 1700x3                 | 1700x6                 |
| BOTTOM                                                              | W                 | 1150x3                 | 1150x6                 | 1700x3                 | 1700x6                 |
| POWER SUPPLY<br>ALIMENTAZIONE                                       | volt              | 230 - 400              | 230 - 400              | 230 - 400              | 230 - 400              |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase       | 30,0                   | 60,0                   | 44,3                   | 88,7                   |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase       | 10,0                   | 20,0                   | 14,8                   | 29,6                   |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W<br>D<br>H<br>cm | 82,0<br>84,0<br>17,5   | 82,0<br>84,0<br>17,5   | 82,0<br>108,0<br>17,5  | 82,0<br>108,0<br>17,5  |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W<br>D<br>H<br>cm | 110,0<br>108,0<br>41,5 | 110,0<br>108,0<br>74,5 | 110,0<br>132,0<br>41,5 | 110,0<br>132,0<br>74,5 |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W<br>D<br>H<br>cm | 115,0<br>115,0<br>57,0 | 115,0<br>115,0<br>90,0 | 118,0<br>142,0<br>57,0 | 118,0<br>142,0<br>90,0 |
| NET WEIGHT   PESO NETTO                                             | kg                | 98,0                   | 172,0                  | 123,0                  | 220,0                  |
| GROSS WEIGHT   PESO LORDO                                           | kg                | 114,0                  | 189,0                  | 145,0                  | 236,0                  |
| DIGITAL VERSION<br>DIGITALE                                         |                   | o                      | o                      | o                      | o                      |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                   | o                      | o                      | o                      | o                      |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |                   | •                      | •                      | •                      | •                      |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                   | •                      | •                      | •                      | •                      |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                   | o                      | o                      | o                      | o                      |
| STEAM GENERATOR<br>VAPORIERA                                        |                   | o                      | -                      | o                      | -                      |

• AS STANDARD | DI SERIE    o OPTIONAL | OPZIONALE



| MECHANICAL<br>MECCANICO                                             | H175              | DUAL 6L<br>Wide        | DUAL 66L<br>Wide       | DUAL 9<br>Wide         | DUAL 99<br>Wide        |
|---------------------------------------------------------------------|-------------------|------------------------|------------------------|------------------------|------------------------|
| MODEL<br>MODELLO                                                    |                   |                        |                        |                        |                        |
| CHAMBERS<br>CAMERE                                                  | n°                | 1                      | 2                      | 1                      | 2                      |
| PIZZE<br>PIZZE                                                      | n°                | 6                      | 6 + 6                  | 9                      | 9 + 9                  |
| TRAYS 40X60<br>TEGLIE 40X60                                         | n°                | 2                      | 2 + 2                  | 2                      | 2 + 2                  |
| WORKING TEMPERATURE<br>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<br>ALIMENTAZIONE                                       | volt              | 230 - 400              | 230 - 400              | 230 - 400              | 230 - 400              |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase       | 44,3                   | 88,7                   | 66,5                   | 133,0                  |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase       | 14,8                   | 29,6                   | 22,2                   | 44,3                   |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W<br>D<br>H<br>cm | 123,0<br>84,0<br>17,5  | 123,0<br>84,0<br>17,5  | 123,0<br>108,0<br>17,5 | 123,0<br>108,0<br>17,5 |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W<br>D<br>H<br>cm | 150,0<br>108,0<br>41,5 | 150,0<br>108,0<br>74,5 | 150,0<br>132,0<br>41,5 | 150,0<br>132,0<br>74,5 |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W<br>D<br>H<br>cm | 154,0<br>114,0<br>57,0 | 154,0<br>114,0<br>90,0 | 158,0<br>142,0<br>57,0 | 158,0<br>142,0<br>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<br>DIGITALE                                         |                   | o                      | o                      | o                      | o                      |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |                   | o                      | o                      | o                      | o                      |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |                   | •                      | •                      | •                      | •                      |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |                   | •                      | •                      | •                      | •                      |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |                   | o                      | o                      | o                      | o                      |
| STEAM GENERATOR<br>VAPORIERA                                        |                   | o                      | -                      | o                      | -                      |

• AS STANDARD | DI SERIE    o OPTIONAL | OPZIONALE



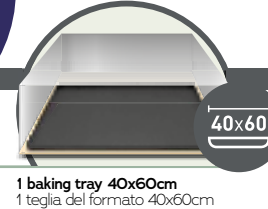
# DUALALTO

## ELECTRIC OVENS

**M** MECHANICAL  
MECCANICO

**1** CHAMBERS  
CAMER

**MAX 450°** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

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  
Опция парогенератора  
для многофункционального  
использования

### 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



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



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 подходят  
для использования  
кондитерских противней,  
универсальны в оснащении  
с парогенератором



**EN** Compared to the Dual series, the Dual Alto ovens offer an even larger baking chamber with a total height of 27 cm, making the oven more versatile with the possibility of cooking even voluminous products, such as bakery products.

**IT** Rispetto alla serie Dual, i forni Dual Alto offrono una camera di cottura ancora più ampia con altezza totale di 27cm, rendendo il forno ancora più versatile con la possibilità di cucinare anche prodotti più voluminosi, come prodotti di panificazione.

**DE** Im Vergleich zur Dual Serie bieten die Dual Alto Öfen einen noch größeren Garraum mit einer Gesamthöhe von 27 cm, was den Ofen noch vielseitiger macht und die Möglichkeit bietet, auch Produkte mit mehr Volumen zu garen, wie zB. Backwaren.

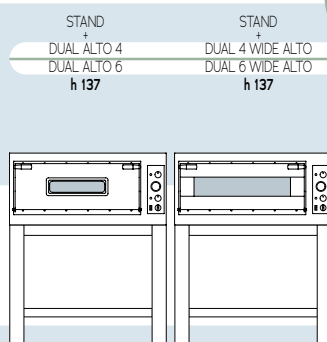
**FR** Par rapport à la série Dual, les fours Dual Alto offrent une chambre de cuisson encore plus grande avec une hauteur totale de 27 cm, ce qui rend le four encore plus polyvalent avec la possibilité de cuire des produits plus volumineux, tels que les produits de boulangerie.

**ES** En comparación con la serie Dual, los hornos Dual Alto ofrecen una cámara de cocción aún mayor, con una altura total de 27 cm, haciendo que el horno sea aún más versátil con la posibilidad de cocinar también productos más voluminosos, como productos de panadería.

**RU** По сравнению с серией Dual, печи Dual Alto имеют еще большую варочную камеру общей высотой 27 см, что делает печь еще более универсальной и позволяет готовить даже объемные продукты, например, хлебобулочные изделия.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



### ACCESSORIES FOR OVENS

Dual Alto can be  
accessorised with the  
oven stand or with the  
"Proving Chamber" unit.

Dual Alto è accessoribile  
con il supporto forno  
oppure con l'unità  
"Cella di Lievitazione".

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

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

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

Dual Alto могут быть  
дополнены подставкой  
или расстоечным шкафом.





## INCREASED HEIGHT COOKING CHAMBER CAMERA CON ALTEZZA AUMENTATA

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

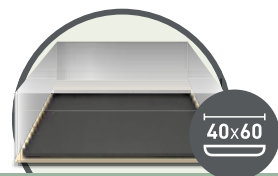
**IT** Il forno presenta una camera dalle dimensioni generose, ottime per cucinare anche prodotti dedicati alla panificazione.

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

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

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

**RU** Печь имеет просторную камеру, отлично подходящую для приготовления даже хлебобулочных изделий.



1 baking tray 40x60cm  
1 teglia del formato 40x60cm

| MECHANICAL<br>MECCANICO                                             | H27         | DUAL 4<br>Alto | DUAL 4<br>Wide Alto | DUAL 6<br>Alto | DUAL 6<br>Wide Alto |
|---------------------------------------------------------------------|-------------|----------------|---------------------|----------------|---------------------|
|                                                                     |             |                |                     |                |                     |
| MODEL<br>MODELLO                                                    |             | Ø40            |                     | Ø35            |                     |
| CHAMBERS<br>CAMERE                                                  |             | 1              | 1                   | 1              | 1                   |
| PIZZE<br>PIZZE                                                      | n°          | 4              | 4                   | 6              | 6                   |
| TRAYS 40X60<br>TEGLIE 40X60                                         | n°          | 2              | 2                   | 3              | 3                   |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                      | °C          | 50 - 450       | 50 - 450            | 50 - 450       | 50 - 450            |
| POWER   POTENZA                                                     | kW          | 6,9            | 6,9                 | 10,2           | 10,2                |
| TOP                                                                 | W           | 1150x3         | 1150x3              | 1700x3         | 1700x3              |
| BOTTOM                                                              | W           | 1150x3         | 1150x3              | 1700x3         | 1700x3              |
| POWER SUPPLY<br>ALIMENTAZIONE                                       | volt        | 230 - 400      | 230 - 400           | 230 - 400      | 230 - 400           |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE         | Amp x phase | 30,0           | 30,0                | 44,3           | 44,3                |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE           | Amp x phase | 10,0           | 10,0                | 14,8           | 14,8                |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                           | W           | 82,0           | 82,0                | 82,0           | 82,0                |
|                                                                     | D           | 84,0           | 84,0                | 108,0          | 108,0               |
|                                                                     | H           | 27,0           | 27,0                | 27,0           | 27,0                |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                           | W           | 110,0          | 110,0               | 110,0          | 110,0               |
|                                                                     | D           | 108,0          | 108,0               | 132,0          | 132,0               |
|                                                                     | H           | 51,0           | 51,0                | 51,0           | 51,0                |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                            | W           | 115,0          | 115,0               | 118,0          | 118,0               |
|                                                                     | D           | 115,0          | 115,0               | 142,0          | 142,0               |
|                                                                     | H           | 66,5           | 66,5                | 66,5           | 66,5                |
| NET WEIGHT   PESO NETTO                                             | kg          | 108,0          | 108,0               | 133,0          | 133,0               |
| GROSS WEIGHT   PESO LORDO                                           | kg          | 124,0          | 124,0               | 155,0          | 155,0               |
| DIGITAL VERSION<br>VERSIONE DIGITALE                                |             | ○              | ○                   | ○              | ○                   |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA |             | ○              | ○                   | ○              | ○                   |
| INTERNAL LIGHT<br>LUCE INTERNA                                      |             | •              | •                   | •              | •                   |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA      |             | •              | •                   | •              | •                   |
| OPTIONAL REFRACTORY STONE<br>PIETRA REFRATTARIA OPZIONALE           |             | ○              | ○                   | ○              | ○                   |
| STEAM GENERATOR<br>VAPORIERA                                        |             | ○              | ○                   | ○              | ○                   |

• AS STANDARD | DI SERIE ○ OPTIONAL | OPZIONALE





# GAS OVENS

GAS OVENS - FORNI ELETTRICI - GASÖFEN

FOURS À GAZ - HORNOS A GAS - ГАЗОВАЯ ПЕЧЬ



**ALFAGAS**



# ALFAGAS

## GAS OVENS

**M** MECHANICAL  
MECCANICO

**1** CHAMBER  
CAMERA

**MAX 450°** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



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



**EN** Made from stainless steel and pre-painted steel, Alfa Gas are safe and easy to use, equipped with efficient burners and an optimally insulated cooking chamber to minimise gas waste and ensure fast, homogenous cooking every time.

**IT** Realizzati in acciaio inox e lamiera preverniciata, i forni Alfa Gas sono sicuri e semplici da utilizzare, dotati di bruciatori efficienti e una camera di cottura ottimamente isolata, così da ridurre al minimo lo spreco di gas e assicurare sempre cotture veloci e omogenee.

**DE** Die aus rostfreiem Stahl und vorlackiertem Blech gefertigten Alfa-Gasbacköfen sind sicher und einfach zu bedienen. Sie sind mit effizienten Brennern und einem optimal isolierten Garraum ausgestattet, um den Gasverbrauch zu minimieren und jederzeit ein schnelles und gleichmäßiges Garen zu gewährleisten.

**FR** Réalisés en acier inoxydable et en tôle prépeinte, les fours Alfa Gas sont sûrs et faciles à utiliser. Ils sont équipés de brûleurs efficaces et d'une chambre de cuisson isolée de manière optimale afin de minimiser les pertes de gaz et de garantir une cuisson rapide et homogène à chaque fois.

**ES** Fabricados en acero inoxidable y chapa prepintada, los hornos Alfa Gas son seguros y fáciles de usar, y están equipados con quemadores eficientes y una cámara de cocción óptimamente aislada para minimizar el consumo de gas y garantizar una cocción rápida y uniforme en todo momento.

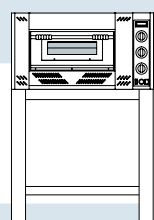
**RU** Изготовленные из нержавеющей стали и предварительно окрашенного металлического листа, газовые печи Alfa безопасны и просты в использовании, оснащены эффективными горелками и оптимально изолированной рабочей камерой, что позволяет минимизировать расход газа и обеспечить быстрое и равномерное приготовление пищи в любое время.

### SIZE COMPARISON CONFRONTO DIMENSIONI

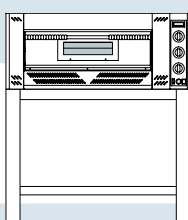
CHEF + PIZZA  
h 170



STAND  
+ ALFA GAS 4  
/ ALFA GAS 6  
h 150

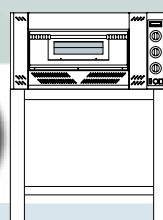


STAND  
+ ALFA GAS 9  
h 150

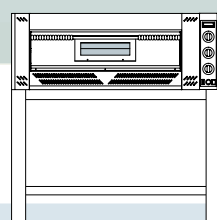


### XL OVENS

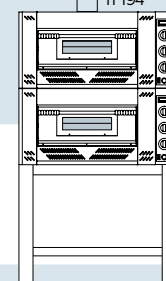
STAND  
+ ALFA GAS XL 4  
/ ALFA GAS XL 6  
h 150



STAND  
+ ALFA GAS XL 3L  
/ ALFA GAS XL 6L  
/ ALFA GAS XL 9  
h 150



STAND  
2 ALFA GAS 4 / 2 ALFA GAS 6  
h 194



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

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

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

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

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

Печи ALFA GAS можно  
штабелировать по  
2 камеры одной модели  
в высоту

### ACCESSORIES FOR OVENS

ALFA GAS can be  
accessorised with  
the oven stand

ALFA GAS è accessorabile  
con il supporto forno

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

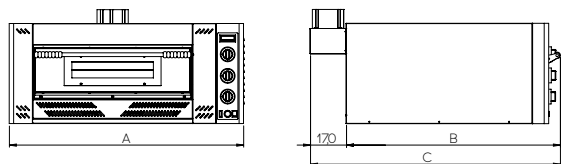
ALFA GAS peut être  
équipé du support  
de four

ALFA GAS puede tener  
como accesorios  
el soporte del horno

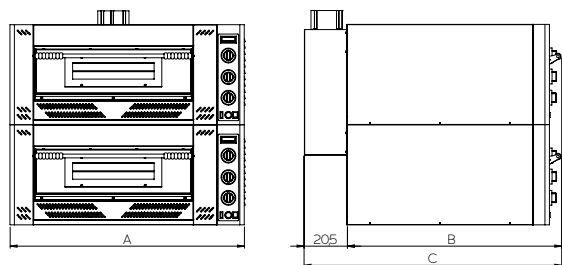
Печи ALFA GAS могут быть  
дополнены подставкой







| OVEN MODEL<br>MODELLO FORNO | CM<br>DIMENSIONI<br>DIMENSIONI |       |       |
|-----------------------------|--------------------------------|-------|-------|
|                             | A                              | B     | C     |
| ALFA GAS 4                  | 100,0                          | 89,0  | 106,0 |
| ALFA GAS 6                  | 100,0                          | 119,0 | 136,0 |
| ALFA GAS 9                  | 130,0                          | 119,0 | 136,0 |
| ALFA GAS XL 4               | 111,0                          | 101,0 | 118,0 |
| ALFA GAS XL 6               | 111,0                          | 137,0 | 154,0 |
| ALFA GAS XL 3L              | 147,0                          | 70,0  | 87,0  |
| ALFA GAS XL 6L              | 147,0                          | 101,0 | 118,0 |
| ALFA GAS XL 9               | 147,0                          | 137,0 | 154,0 |



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



#### OPTIONAL

Chimney connection  
for stackable ovens

Raccordo per forni  
a gas da sovrapporre

Kaminanschluss  
für Aufsatzgasöfen

Raccord pour fours  
à gaz à super poser

Empalme para hornos  
de gas apilables

Подключение дымохода  
для штабелируемых  
печей



Windproof chimney

Camino antivento

Winddichter Kamin

Cheminée antivent

Chimenea antiviento

Ветрозащитный дымоход



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)

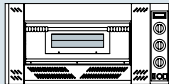
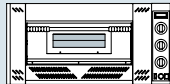
Especifique el tipo de gas:  
metano o GLP  
(butano o propano)

При заказе указать  
тип газа: метан или  
сжиженный нефтяной газ  
(бутан или пропан)

| MECHANICAL<br>MECCANICO                                                           | MODEL<br>MODELLO          | Ø30 | n° | ALFA Gas 4      | ALFA Gas 6      | ALFA Gas 9      |
|-----------------------------------------------------------------------------------|---------------------------|-----|----|-----------------|-----------------|-----------------|
|                                                                                   |                           |     |    | 1               | 1               | 1               |
| CHAMBERS<br>CAMERE                                                                |                           |     | n° | 1               | 1               | 1               |
| PIZZE<br>PIZZE                                                                    |                           |     | n° | 4               | 6               | 9               |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                                    | °C                        |     |    | 0 - 450         | 0 - 450         | 0 - 450         |
| POWER   POTENZA                                                                   | kW                        |     |    | 16,1            | 21,5            | 27,0            |
|                                                                                   | BTU/hr                    |     |    | 55000           | 73000           | 92000           |
|                                                                                   | kcal/h                    |     |    | 13800           | 18500           | 23200           |
| POWER SUPPLY<br>ALIMENTAZIONE                                                     | volt                      |     |    | 230             | 230             | 230             |
| GAS CONSUMPTION<br>CONSUMO GAS                                                    | kg/h                      |     |    | 1,262 (G 30/31) | 1,696 (G 30/31) | 2,129 (G 30/31) |
|                                                                                   | m³/h                      |     |    | 1,693 (G 20)    | 2,275 (G 20)    | 2,852 (G 20)    |
|                                                                                   | m³/h                      |     |    | 1,693 (G 25)    | 2,275 (G 25)    | 2,852 (G 25)    |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                                         | W cm                      |     |    | 61,0            | 61,0            | 91,0            |
|                                                                                   | D cm                      |     |    | 60,0            | 90,0            | 90,0            |
|                                                                                   | H cm                      |     |    | 15,0            | 15,0            | 15,0            |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                                         | W cm                      |     |    | 100,0           | 100,0           | 130,0           |
|                                                                                   | D cm                      |     |    | 106,0           | 136,0           | 136,0           |
|                                                                                   | H cm                      |     |    | 54,0            | 54,0            | 54,0            |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                                          | W cm                      |     |    | 104,0           | 104,0           | 138,0           |
|                                                                                   | D cm                      |     |    | 94,0            | 125,0           | 125,0           |
|                                                                                   | H cm                      |     |    | 60,0            | 60,0            | 60,0            |
| NET WEIGHT   PESO NETTO                                                           | kg                        |     |    | 96,0            | 123,0           | 156,0           |
|                                                                                   | GROSS WEIGHT   PESO LORDO | kg  |    | 108,0           | 138,0           | 175,0           |
| 12V TRANSFORMER AND LAMP HOLDER<br>TRASFORMATORE 12V E PORTALAMPADA               |                           |     |    | •               | •               | •               |
| INTERNAL LIGHT<br>LUCE INTERNA                                                    |                           |     |    | •               | •               | •               |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA                    |                           |     |    | •               | •               | •               |
| WINDPROOF CHIMNEY<br>CAMINO ANTIVENTO                                             |                           |     |    | •               | •               | •               |
| CHIMNEY CONNECTION FOR STACKABLE OVENS<br>RACCORDO PER FORNI A GAS DA SOVRAPPORRE |                           |     |    | •               | •               | •               |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL



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

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL



| MECHANICAL<br>MECCANICO                                                           |                                                                                     | ALFA Gas XL 3L  |                                                                                     | ALFA Gas XL 6L                                                                      |                                                                                     | ALFA Gas XL 9 |  |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|---------------|--|
| MODEL<br>MODELLO                                                                  |                                                                                     |                 |                                                                                     |                                                                                     |                                                                                     |               |  |
| CHAMBERS<br>CAMERE                                                                |  | n°              | 1                                                                                   | 1                                                                                   | 1                                                                                   |               |  |
| PIZZE<br>PIZZE                                                                    | n°                                                                                  |                 |  |  |  |               |  |
| WORKING TEMPERATURE<br>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<br>ALIMENTAZIONE                                                     | volt                                                                                | 230             | 230                                                                                 | 230                                                                                 |                                                                                     |               |  |
| GAS CONSUMPTION<br>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)                                                                        | 3,255 (G 20)                                                                        |                                                                                     |               |  |
|                                                                                   | m³/h                                                                                | 1,780 (G 25)    | 3,149 (G 25)                                                                        | 4,136 (G 25)                                                                        |                                                                                     |               |  |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                                         | W cm                                                                                | 108,0           | 108,0                                                                               | 108,0                                                                               |                                                                                     |               |  |
|                                                                                   | D                                                                                   | 41,0            | 72,0                                                                                | 108,0                                                                               |                                                                                     |               |  |
|                                                                                   | H                                                                                   | 15,0            | 15,0                                                                                | 15,0                                                                                |                                                                                     |               |  |
| EXTERNAL DIMENSIONS<br>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<br>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<br>TRASFORMATORE 12V E PORTALAMPADA               |                                                                                     | •               | •                                                                                   | •                                                                                   |                                                                                     |               |  |
| INTERNAL LIGHT<br>LUCE INTERNA                                                    |                                                                                     | •               | •                                                                                   | •                                                                                   |                                                                                     |               |  |
| REFRACTORY STONE HOB<br>PIANO DI COTTURA IN PIETRA REFRATTARIA                    |                                                                                     | •               | •                                                                                   | •                                                                                   |                                                                                     |               |  |
| WINDPROOF CHIMNEY<br>CAMINO ANTIVENTO                                             |                                                                                     | •               | •                                                                                   | •                                                                                   |                                                                                     |               |  |
| CHIMNEY CONNECTION FOR STACKABLE OVENS<br>RACCORDO PER FORNI A GAS DA SOVRAPPORRE |                                                                                     | •               | •                                                                                   | •                                                                                   |                                                                                     |               |  |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL

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)

Especifique el tipo  
de gas: metano o GLP  
(butano o propano)

При заказе указать  
тип газа: метан или  
сжиженный нефтяной  
газ (бутан или пропан)







# ACCESSORIES- FOR OVENS

ACCESSORIES FOR OVENS - ACCESSORI PER FORNI - ZUBEHÖR FÜR OFEN

ACCESSOIRES POUR FOURS - ACCESSORIOS PARA HORNOS - ОБОРУДОВАНИЕ ДЛЯ ПЕЧИ



**REFRACTORY  
STONES**



**PROVING  
CHAMBERS**



**STAND**



**HOODK**



**CONDENSATION  
HOOD**



**STEAM  
GENERATOR**



**DIGITAL**



# REFRACTORY STONES

**IMPORTANT**  
PLEASE  
REQUEST WHEN  
PLACING THE ORDER  
DA RICHIEDERE AL  
MOMENTO  
DELL'ORDINE



## ACCESSORIES FOR OVENS



TOP AND BOTTOM  
CIELO E PLATEA

IDEAL

NEVO - NEVO MAXI -  
ESTRA - OPTIMA WIDE

### NEVO P. 14

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

### NEVOMAXI P. 18

### ESTRA P. 24

### OPTIMAWIDE P. 28

| OVEN MODEL<br>MODELLO FORNO                    | REFRACTORY<br>STONES MODEL<br>MODELLO REFRATTARI | CHAMBER DIMENSIONI<br>DIMENSIONI CAMERA<br>W D H<br>cm | CHAMBERS<br>CAMERE<br>n° |
|------------------------------------------------|--------------------------------------------------|--------------------------------------------------------|--------------------------|
| NEVO MAXI 2L                                   | MOD XL 2L R                                      | 82,0 x 41,0 x 14,0                                     | 1                        |
| NEVO MAXI 3L                                   | MOD XL 3L R                                      | 108,0 x 41,0 x 14,0                                    | 1                        |
| NEVO MAXI 4 - ESTRA 4 -<br>OPTIMA 4 WIDE       | MOD XL 4 R                                       | 72,0 x 72,0 x 14,0                                     | 1                        |
| NEVO MAXI 6 - ESTRA 6 -<br>OPTIMA 6 WIDE       | MOD XL 6 R                                       | 72,0 x 108,0 x 14,0                                    | 1                        |
| NEVO MAXI 6L - ESTRA 6L -<br>OPTIMA 6L WIDE    | MOD XL 6L R                                      | 108,0 x 72,0 x 14,0                                    | 1                        |
| NEVO MAXI 9 - ESTRA 9 -<br>OPTIMA 9 WIDE       | MOD XL 9 R                                       | 108,0 x 108,0 x 14,0                                   | 1                        |
| NEVO MAXI 22L                                  | MOD XL 22L R                                     | 82,0 x 41,0 x 14,0                                     | 2                        |
| NEVO MAXI 33L                                  | MOD XL 33L R                                     | 108,0 x 41,0 x 14,0                                    | 2                        |
| NEVO MAXI 44 - ESTRA 44 -<br>OPTIMA 44 WIDE    | MOD XL 44 R                                      | 72,0 x 72,0 x 14,0                                     | 2                        |
| NEVO MAXI 66 - ESTRA 66 -<br>OPTIMA 66 WIDE    | MOD XL 66 R                                      | 72,0 x 108,0 x 14,0                                    | 2                        |
| NEVO MAXI 66L - ESTRA 66L -<br>OPTIMA 66L WIDE | MOD XL 66L R                                     | 108,0 x 72,0 x 14,0                                    | 2                        |
| NEVO MAXI 99 - ESTRA 99 -<br>OPTIMA 99 WIDE    | MOD XL 99 R                                      | 108,0 x 108,0 x 14,0                                   | 2                        |

HOSTEK

Steam generator is not available  
for fully refractory models

La vaponiera non è disponibile  
per i modelli tutto refrattari

Keine Dampferzeuger  
für Vollscharmott Öfen  
verfügbar

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

La vaporera no esta  
disponible para los modelos  
Totalmente Refractorio

Парогенератор недоступен  
для полностью огнеупорных  
моделей

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

Vollscharmott 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  
refractorios no pueden  
superponerse más de 2 cámaras

Полностью огнеупорные печи  
можно штабелировать не более  
чем в 2 яруса по высоте

The Proofers are not available  
for fully refractory ovens

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

Keine Gärscanke  
für Vollscharmott Öfen  
verfügbar

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

Las fermentadoras para  
los hornos totalmente  
refractorios no están disponibles

Для полностью огнеупорных  
печей расстойные шкафы  
не предусмотрены



FULL CHAMBER  
TUTTA LA CAMERA

IDEAL

NEVO MAXI - ESTRA -  
OPTIMA WIDE - DUAL - DUAL WIDE

### NEVOMAXI P. 18

### ESTRA P. 24

### OPTIMAWIDE P. 28

| OVEN MODEL<br>MODELLO FORNO                    | REFRACTORY<br>STONES MODEL<br>MODELLO REFRATTARI | CHAMBER DIMENSIONI<br>DIMENSIONI CAMERA<br>W D H<br>cm | CHAMBERS<br>CAMERE<br>n° |
|------------------------------------------------|--------------------------------------------------|--------------------------------------------------------|--------------------------|
| NEVO MAXI 4 - ESTRA 4 -<br>OPTIMA 4 WIDE       | MOD XL 4 TR                                      | 72,0 x 72,0 x 14,0                                     | 1                        |
| NEVO MAXI 6 - ESTRA 6 -<br>OPTIMA 6 WIDE       | MOD XL 6 TR                                      | 72,0 x 108,0 x 14,0                                    | 1                        |
| NEVO MAXI 6L - ESTRA 6L -<br>OPTIMA 6L WIDE    | MOD XL 6L TR                                     | 108,0 x 72,0 x 14,0                                    | 1                        |
| NEVO MAXI 9 - ESTRA 9 -<br>OPTIMA 9 WIDE       | MOD XL 9 TR                                      | 108,0 x 108,0 x 14,0                                   | 1                        |
| NEVO MAXI 44 - ESTRA 44 -<br>OPTIMA 44 WIDE    | MOD XL 44 TR                                     | 72,0 x 72,0 x 14,0                                     | 2                        |
| NEVO MAXI 66 - ESTRA 66 -<br>OPTIMA 66 WIDE    | MOD XL 66 TR                                     | 72,0 x 108,0 x 14,0                                    | 2                        |
| NEVO MAXI 66L - ESTRA 66L -<br>OPTIMA 66L WIDE | MOD XL 66L TR                                    | 108,0 x 72,0 x 14,0                                    | 2                        |
| NEVO MAXI 99 - ESTRA 99 -<br>OPTIMA 99 WIDE    | MOD XL 99 TR                                     | 108,0 x 108,0 x 14,0                                   | 2                        |

Inner dimensions are unchanged for TR except for OPTIMA WIDE (-3 cm width, -15 cm depth)  
Dimensioni interne invariate per TR tranne che per OPTIMA WIDE (-3 cm in larghezza, -15 cm in profondità)  
Die internen Dimensionen sind bei TR unverändert mit Ausnahme von OPTIMA WIDE (-3 cm Breite, -15 cm Tiefe)  
Les dimensions internes restent les mêmes pour TR, sauf pour OPTIMA WIDE (-3 cm en largeur, -15 cm en profondeur)  
Las medidas internas son las mismas para TR, salvo para OPTIMA WIDE (-3 cm en ancho, -15 cm en profundidad)  
Внутренние размеры одинаковы для TR, за исключением OPTIMA WIDE (-3 см ширина, -15 см глубина)

### DUAL P. 32

### DUALWIDE P. 36

| OVEN MODEL<br>MODELLO FORNO | REFRACTORY<br>STONES MODEL<br>MODELLO REFRATTARI | CHAMBER DIMENSIONI<br>DIMENSIONI CAMERA<br>W D H<br>cm | CHAMBERS<br>CAMERE<br>n° |
|-----------------------------|--------------------------------------------------|--------------------------------------------------------|--------------------------|
| DUAL 4 - DUAL WIDE 4        | MOD 4 TR                                         | 82,0 x 84,0 x 17,5                                     | 1                        |
| DUAL 6 - DUAL WIDE 6        | MOD 6 TR                                         | 82,0 x 108,0 x 17,5                                    | 1                        |
| DUAL 6L - DUAL WIDE 6L      | MOD 6L TR                                        | 123,0 x 84,0 x 17,5                                    | 1                        |
| DUAL 9 - DUAL WIDE 9        | MOD 9 TR                                         | 123,0 x 108,0 x 17,5                                   | 1                        |
| DUAL 44 - DUAL WIDE 44      | MOD 44 TR                                        | 82,0 x 84,0 x 17,5                                     | 2                        |
| DUAL 66 - DUAL WIDE 66      | MOD 66 TR                                        | 82,0 x 108,0 x 17,5                                    | 2                        |
| DUAL 66L - DUAL WIDE 66L    | MOD 66L TR                                       | 123,0 x 84,0 x 17,5                                    | 2                        |
| DUAL 99 - DUAL WIDE 99      | MOD 99 TR                                        | 123,0 x 108,0 x 17,5                                   | 2                        |

FULL REFRACTORY NOT AVAILABLE FOR MIZAR ALTO GLASS MODELS | TUTTO REFRATTARIO NON DISPONIBILE PER MODELLI MIZAR ALTO GLASS | ALLE FEUERFESTEN MATERIALIEN NICHT VERFÜGBAR FÜR MIZAR ALTO GLASS MODELLE | TOUT  
REFRACTAIRE NON DISPONIBLE POUR MODELES MIZAR ALTO GLASS | TODO REFRACTARIO NO DISPONIBLE PARA MODELOS MIZAR ALTO GLASS | ВСЕ ТИПЫ ОГНЕУПОРНОГО МАТЕРИАЛА НЕ ДОСТУПНЫ ДЛЯ МОДЕЛЕЙ MIZAR ALTO GLASS ALTO GLASS



# PROVING CHAMBERS

## ACCESSORIES FOR OVENS

**M** MECHANICAL  
MECCANICO

**MAX 60°** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO

**IDEAL** NEVO MAXI - ESTRA - OPTIMA WIDE -  
DUAL - DUAL WIDE



Completely manufactured  
in stainless steel

Costruito interamente  
in acciaio inox

Vollständig aus edelstahl  
hergestellt

Entièrement construit  
en acier inox

Construido  
completamente  
en acero inoxidable

Полностью изготовлена  
из нержавеющей стали



Glass door for inspecting  
the chamber's interior

Porta in vetro per poter  
visionare l'interno della cella

Glastür zur Einsicht  
in das Innere der Zelle

Porte vitrée pour voir  
l'intérieur de la chambre

Puerta de cristal para  
visionar el interior  
de la cámara

Стеклянная дверь для  
осмотра внутренней части  
камеры



Fits 40 x 60 cm baking  
trays

Può contenere teglie  
da 40 x 60 cm

Kann 40 x 60 cm große  
Bleche aufnehmen

Peut contenir des plaques  
à pizza de 40 x 60 cm

Capacidad para bandejas  
de 40 x 60 cm

Вмещает противни  
размером 40 x 60 см



**EN** Proving chambers are an essential element in the production of the perfect dough. Available in several sizes and combinable with different types of ovens, Hostek 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.

**IT** 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 Hostek 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.

**DE** Teigführungszellen sind ein unverzichtbares Element für die Herstellung perfekter Teige. Die in verschiedenen Größen erhältlichen und mit unterschiedlichen Backöfen kombinierbaren Zellen von Hostek 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.

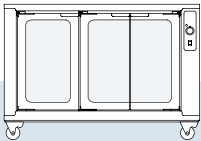
**FR** Les étuves de fermentation sont un élément indispensable à la réalisation de pâtes parfaites. Disponibles en plusieurs tailles et combinables avec différents types de fours, les étuves de fermentation Hostek sont dotées d'une vitre panoramique permettant de visualiser l'état de levage de la pâte et d'un thermostat réglable jusqu'à 60°. Idéales pour la fermentation de différentes pâtes, aussi bien pour les pizzas que pour les produits de boulangerie.

**ES** Las fermentadoras son un elemento indispensable para la realización de masas perfectas. Disponibles en varios tamaños y combinables con diferentes tipos de hornos, las fermentadoras Hostek cuentan con un cristal panorámico para ver el estado de fermentación de la masa y un termostato regulable hasta 60°. Ideales para fermentar diversas masas, tanto de pizza como de productos de panadería.

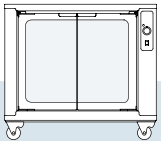
**RU** Расстоечные камеры - незаменимый элемент для приготовления идеального теста. Камеры Hostek выпускаются нескольких размеров и могут комбинироваться с различными типами печей. Они оснащены панорамным стеклянным окном, позволяющим наблюдать за процессом расстойки теста, и регулируемым термостатом до 60°. Идеально подходит для расстойки различных видов теста, как для пиццы, так и для хлебобулочных изделий.



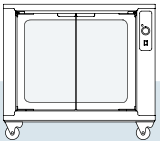
OVEN MODEL  
MODELLO FORNO



NEVO MAXI 3L  
NEVO MAXI 33L



NEVO MAXI 4  
NEVO MAXI 44  
ESTRA 4 - ESTRA 44  
OPTIMA WIDE 4  
OPTIMA WIDE 44



NEVO MAXI 4  
NEVO MAXI 44  
ESTRA 4 - ESTRA 44  
OPTIMA WIDE 4  
OPTIMA XL 44

PROVING CHAMBERS MODEL  
MODELLO CELLA DI LIEVITAZIONE

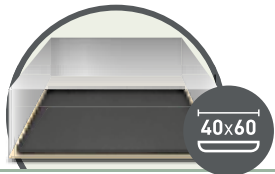
CELLA Inox  
XL 3L-33L

CELLA Inox  
XL 4-44

CELLA Inox  
XL 6-66

|  |                                                |      |         |          |          |
|--|------------------------------------------------|------|---------|----------|----------|
|  | LOAD CAPACITY<br>CAPACITÀ DI CARICO            | n°   | 6 TRAYS | 12 TRAYS | 12 TRAYS |
|  | SPACE BETWEEN TRAYS<br>SPAZIO TRA LE TEGLIE    | cm   | 9,0     | 9,0      | 9,0      |
|  | WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO | °C   | 0-60    | 0-60     | 0-60     |
|  | POWER   POTENZA                                | kW   | 2,0     | 2,0      | 2,0      |
|  | POWER SUPPLY<br>ALIMENTAZIONE                  | volt | 230     | 230      | 230      |
|  | EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE      | W    | cm      | 130,5    | 100,0    |
|  |                                                | D    |         | 49,0     | 84,5     |
|  |                                                | H    |         | 90,0     | 90,0     |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO       | W    | cm      | 138,0    | 103,0    |
|  |                                                | D    |         | 70,0     | 103,0    |
|  |                                                | H    |         | 104,0    | 104,0    |
|  | NET WEIGHT   PESO NETTO                        | kg   | 73,0    | 73,0     | 88,0     |
|  | GROSS WEIGHT   PESO LORDO                      | kg   | 81,0    | 81,0     | 98,0     |
|  | WATER TRAY<br>VASCHETTA PER L'ACQUA            |      | •       | •        | •        |
|  | CASTORS SET<br>SET DI RUOTE                    |      | •       | •        | •        |

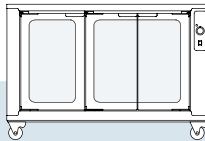
● AS STANDARD | DI SERIE   ● OPTIONAL | OPTIONAL



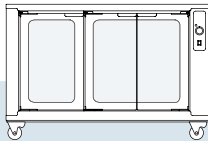
1 baking tray 40x60cm  
1 teglia del formato 40x60cm



OVEN MODEL  
MODELLO FORNO



NEVO MAXI 6L  
NEVO MAXI 66L  
ESTRA 6L - ESTRA 66L  
OPTIMA WIDE 6L  
OPTIMA WIDE 66L



NEVO MAXI 9  
NEVO MAXI 99  
ESTRA 9 - ESTRA 99  
OPTIMA WIDE 9  
OPTIMA XL 99

PROVING CHAMBERS MODEL  
MODELLO CELLA DI LIEVITAZIONE

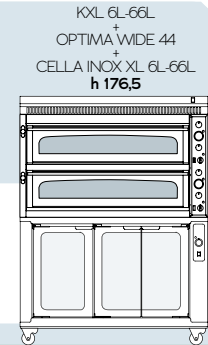
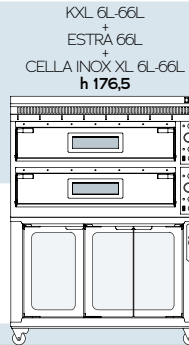
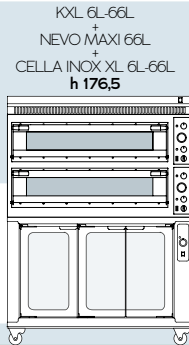
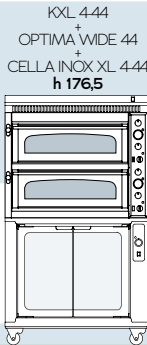
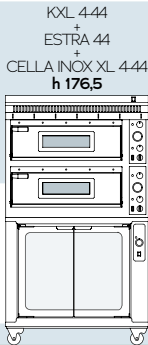
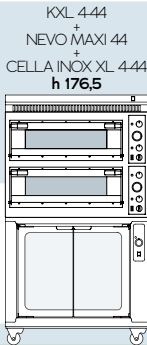
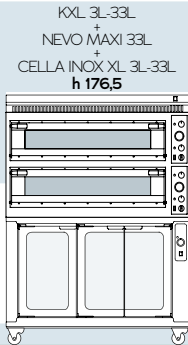
CELLA Inox  
XL 6L-66L

CELLA Inox  
XL 9-99

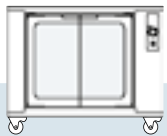
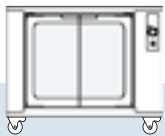
|  |                                                |      |          |          |
|--|------------------------------------------------|------|----------|----------|
|  | LOAD CAPACITY<br>CAPACITÀ DI CARICO            | n°   | 18 TRAYS | 18 TRAYS |
|  | SPACE BETWEEN TRAYS<br>SPAZIO TRA LE TEGLIE    | cm   | 9,0      | 9,0      |
|  | WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO | °C   | 0-60     | 0-60     |
|  | POWER   POTENZA                                | kW   | 2,0      | 2,0      |
|  | POWER SUPPLY<br>ALIMENTAZIONE                  | volt | 230      | 230      |
|  | EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE      | W    | cm       | 136,0    |
|  |                                                | D    |          | 84,5     |
|  |                                                | H    |          | 90,0     |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO       | W    | cm       | 142,0    |
|  |                                                | D    |          | 104,0    |
|  |                                                | H    |          | 104,0    |
|  | NET WEIGHT   PESO NETTO                        | kg   | 95,0     | 114,0    |
|  | GROSS WEIGHT   PESO LORDO                      | kg   | 107,0    | 133,0    |
|  | WATER TRAY<br>VASCHETTA PER L'ACQUA            |      | •        | •        |
|  | CASTORS SET<br>SET DI RUOTE                    |      | •        | •        |

● AS STANDARD | DI SERIE   ● OPTIONAL | OPTIONAL

PROVING CHAMBERS  
CAN BE COMBINED  
WITH XL OVENS  
CELLE DI LIEVITAZIONE  
ABBINABILI A FORNI XL







OVEN MODEL  
MODELLO FORNO

DUAL 4 - DUAL 4 WIDE  
DUAL 44 - DUAL 44 WIDE  
DUAL 4 ALTO  
DUAL 4 ALTO WIDE

DUAL 4  
DUAL 4 WIDE  
DUAL 4 ALTO  
DUAL 4 ALTO WIDE

DUAL 6 - DUAL 6 WIDE  
DUAL 66 - DUAL 66 WIDE  
DUAL 6 ALTO  
DUAL 6 ALTO WIDE

DUAL 6  
DUAL 6 WIDE  
DUAL 6 ALTO  
DUAL 6 ALTO WIDE

PROVING CHAMBERS MODEL  
MODELLO CELLA DI LIEVITAZIONE

CELLA Inox  
T 4-44

Cella Inox  
T 4-4-4

Cella Inox  
T 6-66

Cella Inox  
T 6-6-6

LOAD CAPACITY  
CAPACITÀ DI CARICO

n°

12 TRAYS

6 TRAYS

12 TRAYS

6 TRAYS

SPACE BETWEEN TRAYS  
SPAZIO TRA LE TEGLIE

cm

12,0

7,8

9,0

7,8

WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO

°C

0-60

0-60

0-60

0-60

POWER | POTENZA

kW

2,0

2,0

2,0

2,0

POWER SUPPLY  
ALIMENTAZIONE

volt

230

230

230

230

EXTERNAL DIMENSIONS  
DIMENSIONI ESTERNE

W  
D  
H

cm

110,0

110,0

110,0

110,0

96,5

96,5

120,5

120,5

90,0

55,0

90,0

55,0

PACKING DIMENSIONS  
DIMENSIONI IMBALLO

W  
D  
H

cm

113,0

113,0

116,0

116,0

113,0

113,0

140,0

140,0

104,0

69,0

104,0

69,0

NET WEIGHT | PESO NETTO

kg

82,0

62,0

62,0

70,0

GROSS WEIGHT | PESO LORDO

kg

93,0

72,0

72,0

84,0

WATER TRAY  
VASCHETTA PER L'ACQUA

•

•

•

•

CASTORS SET  
SET DI RUOTE

•

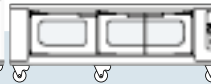
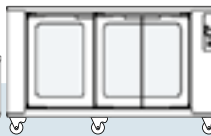
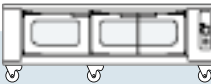
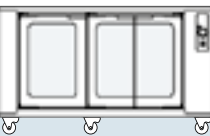
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•

AS STANDARD | DI SERIE

OPTIONAL | OPTIONAL



OVEN MODEL  
MODELLO FORNO

DUAL 6L  
DUAL 6L WIDE  
DUAL 66L  
DUAL 66L WIDE

DUAL 6L  
DUAL 6L WIDE

DUAL 9  
DUAL 9 WIDE  
DUAL 99  
DUAL 99 WIDE

DUAL 9  
DUAL 9 WIDE

PROVING CHAMBERS MODEL  
MODELLO CELLA DI LIEVITAZIONE

CELLA Inox  
T 6L-66L

CELLA Inox  
T 6L-6L-6L

CELLA Inox  
T 9-99

CELLA Inox  
T 9-9-9

LOAD CAPACITY  
CAPACITÀ DI CARICO

n°

18 TRAYS

9 TRAYS

18 TRAYS

9 TRAYS

SPACE BETWEEN TRAYS  
SPAZIO TRA LE TEGLIE

cm

9,0

7,8

9,0

7,8

WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO

°C

0-60

0-60

0-60

0-60

POWER | POTENZA

kW

2,0

2,0

2,0

2,0

POWER SUPPLY  
ALIMENTAZIONE

volt

230

230

230

230

EXTERNAL DIMENSIONS  
DIMENSIONI ESTERNE

W  
D  
H

cm

150,0

150,0

150,0

150,0

96,5

96,5

120,5

120,5

90,0

55,0

90,0

55,0

PACKING DIMENSIONS  
DIMENSIONI IMBALLO

W  
D  
H

cm

153,0

153,0

156,0

156,0

113,0

113,0

140,0

140,0

104,0

69,0

104,0

69,0

NET WEIGHT | PESO NETTO

kg

107,0

86,0

120,0

92,0

GROSS WEIGHT | PESO LORDO

kg

121,0

99,0

140,0

110,0

WATER TRAY  
VASCHETTA PER L'ACQUA

•

•

•

•

CASTORS SET  
SET DI RUOTE

•

•

•

•

AS STANDARD | DI SERIE

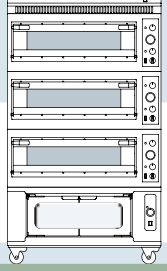
OPTIONAL | OPTIONAL

PROVING CHAMBERS  
CAN BE COMBINED  
WITH DUAL OVENS  
CELLE DI LIEVITAZIONE  
ABBINABILI A FORNI DUAL

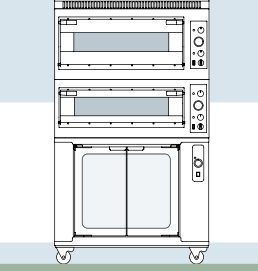
CHEF + PIZZA  
h 170



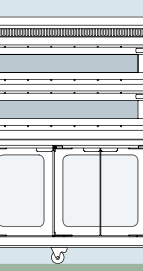
KT 4-44  
N°3 DUAL 4 WIDE  
CELLA INOX T 4-44  
h 191,5



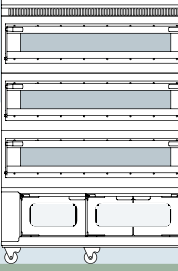
KT 4-44L  
DUAL 4 WIDE + DUAL 4 WIDE ALTO  
CELLA INOX T 4-44  
h 194,5



KT 6L-66L  
DUAL 66L WIDE  
CELLA INOX 6L-66L  
h 176,5



KT 6L-66L  
N° 3 DUAL 6L WIDE  
CELLA INOX 6L-6L-6L  
h 191,5



# STAND

## ACCESSORIES FOR OVENS

IDEAL

MAXINE - NEVO - NEVO MAXI - ESTRA -  
OPTIMA WIDE - DUAL WIDE - ALFA GAS



**EN** The Hostek oven stand is supplied in specific sizes for each oven model.

**IT** Il supporto forno Hostek è fornito nelle misure specifiche per ciascun modello di forno.

**DE** Der Hostek-Ofenhalter wird in den für jedes Ofenmodell spezifischen Größen geliefert.

**FR** Le support four Hostek est disponible dans les tailles spécifiques pour chaque modèle de four.

**ES** El soporte del horno Hostek está disponible en las medidas específicas para cada modelo de horno.

**RU** Поставляем подставки под печи Hostek разных размеров для любой модели.

### OPTIONAL



Second shelf  
Secondo ripiano  
Zweite Ablage  
Deuxième étagère  
Segundo estante  
Вторая полка



The oven support is equipped with four practical wheels with brake

Il supporto del forno è munito di quattro comode ruote con freno

Die Halterung des Ofens ist ausgestattet mit vier bequemen Rädern mit Bremse

Le support du four est muni de quatre roues avec frein très pratiques

El soporte del horno está formado por cuatro cómodas ruedas con freno

Подставка для печи оснащена четырьмя удобными колесиками с тормозами



### NEVO P. 14

| OVEN MODEL<br>MODELLO FORNO | STAND MODEL<br>MODELLO SUPPORTO | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | PAINTED IRON<br>FERRO<br>VERNICIATO | 4 CASTORS SET<br>SET DI 4 RUOTE |
|-----------------------------|---------------------------------|--------------------------------|--------------------------------|-------------------------------------|---------------------------------|
| NEVO 1/50 - 2/50            | SB 1/50 - SB 2/50               | 91,5 x 62,5 x 86,0             | 23,0                           | •                                   | ○                               |
| NEVO 3/50                   | SB 3/50                         | 91,5 x 62,5 x 76,0             | 23,0                           | •                                   | ○                               |
| NEVO 44 MEDIUM              | SB 44 MEDIUM                    | 90,0 x 76,0 x 86,0             | 31,0                           | •                                   | ○                               |
| NEVO 4                      | SB 4                            | 97,5 x 81,5 x 96,0             | 32,0                           | •                                   | ○                               |
| NEVO 44                     | SB 44                           | 97,5 x 81,5 x 86,0             |                                |                                     |                                 |
| NEVO 6                      | SB 6                            | 97,5 x 110,5 x 96,0            | 38,0                           | •                                   | ○                               |
| NEVO 66                     | SB 66                           | 97,5 x 110,5 x 86,0            |                                |                                     |                                 |
| NEVO 6L                     | SB 6L                           | 130,5 x 81,5 x 96,0            | 38,0                           | •                                   | ○                               |
| NEVO 66L                    | SB 66L                          | 130,5 x 81,5 x 86,0            |                                |                                     |                                 |

### NEVOMAXI P. 18

### ESTRA P. 24

### OPTIMAWIDE P. 28

| OVEN MODEL<br>MODELLO FORNO                 | STAND MODEL<br>MODELLO SUPPORTO | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | PAINTED IRON<br>FERRO<br>VERNICIATO | 4 CASTORS SET<br>SET DI 4 RUOTE |
|---------------------------------------------|---------------------------------|--------------------------------|--------------------------------|-------------------------------------|---------------------------------|
| NEVO MAXI 2L                                | SXL 2L                          | 110,0 x 49,0 x 96,0            | 24,0                           | •                                   | ○                               |
| NEVO MAXI 22L                               | SXL 22L                         | 110,0 x 49,0 x 86,0            |                                |                                     |                                 |
| NEVO MAXI 3L                                | SXL 3L                          | 130,5 x 49,0 x 96,0            | 31,0                           | •                                   | ○                               |
| NEVO MAXI 33L                               | SXL 33L                         | 130,5 x 49,0 x 86,0            |                                |                                     |                                 |
| NEVO MAXI 4 - ESTRA 4 - OPTIMA WIDE 4       | SXL 4                           | 100,0 x 84,5 x 96,0            | 33,0                           | •                                   | ○                               |
| NEVO MAXI 44 - ESTRA 44 - OPTIMA WIDE 44    | SXL 44                          | 100,0 x 84,5 x 86,0            |                                |                                     |                                 |
| NEVO MAXI 6 - ESTRA 6 - OPTIMA WIDE 6       | SXL 6                           | 100,0 x 120,5 x 96,0           | 39,0                           | •                                   | ○                               |
| NEVO MAXI 66 - ESTRA 66 - OPTIMA WIDE 66    | SXL 66                          | 100,0 x 120,5 x 86,0           |                                |                                     |                                 |
| NEVO MAXI 6L - ESTRA 6L - OPTIMA WIDE 6L    | SXL 6L                          | 136,0 x 84,5 x 96,0            | 39,0                           | •                                   | ○                               |
| NEVO MAXI 66L - ESTRA 66L - OPTIMA WIDE 66L | SXL 66L                         | 136,0 x 84,5 x 86,0            |                                |                                     |                                 |
| NEVO MAXI 9 - ESTRA 9 - OPTIMA WIDE 9       | SXL 9                           | 136,0 x 120,5 x 96,0           | 45,0                           | •                                   | ○                               |
| NEVO MAXI 99 - ESTRA 99 - OPTIMA WIDE 99    | SXL 99                          | 136,0 x 120,5 x 86,0           |                                |                                     |                                 |

• AS STANDARD | DI SERIE ○ OPTIONAL | OPTIONAL





| DUAL P. 32                  |                                 | DUALWIDE P. 36                                                      |                                                                  |                                                              |                                                         |
|-----------------------------|---------------------------------|---------------------------------------------------------------------|------------------------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------|
| OVEN MODEL<br>MODELLO FORNO | STAND MODEL<br>MODELLO SUPPORTO | <div>W D H</div> <div>DIMENSIONS<br/>DIMENSIONI</div> <div>cm</div> | <div>Kg</div> <div>NET WEIGHT<br/>PESO NETTO</div> <div>kg</div> | <div></div> <div>PAINTED IRON<br/>FERRO<br/>VERNICIATO</div> | <div></div> <div>4 CASTORS SET<br/>SET DI 4 RUOTE</div> |
| DUAL 4 - DUAL WIDE 4        | ST 4                            | 110,0 x 96,5 x 96,0                                                 | 39,0                                                             | ●                                                            | ○                                                       |
| DUAL 44 - DUAL WIDE 44      | ST 44                           | 110,0 x 96,5 x 86,0                                                 |                                                                  |                                                              |                                                         |
| DUAL 6 - DUAL WIDE 6        | ST 6                            | 110,0 x 120,5 x 96,0                                                | 42,0                                                             | ●                                                            | ○                                                       |
| DUAL 66 - DUAL WIDE 66      | ST 66                           | 110,0 x 120,5 x 86,0                                                |                                                                  |                                                              |                                                         |
| DUAL 6L - DUAL WIDE 6L      | ST 6L                           | 150,0 x 96,5 x 96,0                                                 | 44,0                                                             | ●                                                            | ○                                                       |
| DUAL 66L - DUAL WIDE 66L    | ST 66L                          | 150,0 x 96,5 x 86,0                                                 |                                                                  |                                                              |                                                         |
| DUAL 9 - DUAL WIDE 9        | ST 9                            | 150,0 x 120,5 x 96,0                                                | 50,0                                                             | ●                                                            | ○                                                       |
| DUAL 99 - DUAL WIDE 99      | ST 99                           | 150,0 x 120,5 x 86,0                                                |                                                                  |                                                              |                                                         |

● AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL



| ALFAGAS P. 46               |                                 |                                                                     |                                                                  |                                                              |                                                         |
|-----------------------------|---------------------------------|---------------------------------------------------------------------|------------------------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------|
| OVEN MODEL<br>MODELLO FORNO | STAND MODEL<br>MODELLO SUPPORTO | <div>W D H</div> <div>DIMENSIONS<br/>DIMENSIONI</div> <div>cm</div> | <div>Kg</div> <div>NET WEIGHT<br/>PESO NETTO</div> <div>kg</div> | <div></div> <div>PAINTED IRON<br/>FERRO<br/>VERNICIATO</div> | <div></div> <div>4 CASTORS SET<br/>SET DI 4 RUOTE</div> |
| ALFA GAS 4                  | SG 4                            | 100,0 x 84,5 x 96,0                                                 | 33,0                                                             | ●                                                            | ●                                                       |
| ALFA GAS 44                 | SG 44                           | 100,0 x 84,5 x 86,0                                                 |                                                                  |                                                              |                                                         |
| ALFA GAS 6                  | SG 6                            | 100,0 x 120,5 x 96,0                                                | 36,0                                                             | ●                                                            | ●                                                       |
| ALFA GAS 66                 | SG 66                           | 100,0 x 120,5 x 86,0                                                |                                                                  |                                                              |                                                         |
| ALFA GAS 9                  | SG 9                            | 130,5 x 120,5 x 96,0                                                | 40,0                                                             | ●                                                            | ●                                                       |
| ALFA GAS 99                 | SG 99                           | 130,5 x 120,5 x 86,0                                                |                                                                  |                                                              |                                                         |

● AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL



| ALFAGASXL P. 50             |                                 |                                                                     |                                                                  |                                                              |                                                         |
|-----------------------------|---------------------------------|---------------------------------------------------------------------|------------------------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------|
| OVEN MODEL<br>MODELLO FORNO | STAND MODEL<br>MODELLO SUPPORTO | <div>W D H</div> <div>DIMENSIONS<br/>DIMENSIONI</div> <div>cm</div> | <div>Kg</div> <div>NET WEIGHT<br/>PESO NETTO</div> <div>kg</div> | <div></div> <div>PAINTED IRON<br/>FERRO<br/>VERNICIATO</div> | <div></div> <div>4 CASTORS SET<br/>SET DI 4 RUOTE</div> |
| ALFA GAS XL 3L              | SGXL 3L                         | 147,0 x 65,0 x 96,0                                                 | 31,0                                                             | ●                                                            | ○                                                       |
| ALFA GAS XL 33L             | SGXL 33L                        | 147,0 x 65,0 x 86,0                                                 |                                                                  |                                                              |                                                         |
| ALFA GAS XL 4               | SGXL 4                          | 110,0 x 96,5 x 96,0                                                 | 33,0                                                             | ●                                                            | ○                                                       |
| ALFA GAS XL 44              | SGXL 44                         | 110,0 x 96,5 x 86,0                                                 |                                                                  |                                                              |                                                         |
| ALFA GAS XL 6               | SGXL 6                          | 110,0 x 132,0 x 96,0                                                | 39,0                                                             | ●                                                            | ○                                                       |
| ALFA GAS XL 66              | SGXL 66                         | 110,0 x 132,0 x 86,0                                                |                                                                  |                                                              |                                                         |
| ALFA GAS XL 6L              | SGXL 6L                         | 147,0 x 96,5 x 96,0                                                 | 39,0                                                             | ●                                                            | ○                                                       |
| ALFA GAS XL 66L             | SGXL 66L                        | 147,0 x 96,5 x 86,0                                                 |                                                                  |                                                              |                                                         |
| ALFA GAS XL 9               | SGXL 9                          | 147,0 x 132,0 x 96,0                                                | 45,0                                                             | ●                                                            | ○                                                       |
| ALFA GAS XL 99              | SGXL 99                         | 147,0 x 132,0 x 86,0                                                |                                                                  |                                                              |                                                         |

● AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL

ACCESSORIES FOR OVENS

MECHANICAL  
MECCANICO

IDEAL NEVO - NEVO MAXI - ESTRA -  
OPTIMA WIDE - DUAL - DUAL WIDE



Completely manufactured  
in stainless steel  
Costruito interamente  
in acciaio inox

Vollständig aus edelstahl  
hergestellt  
Entièrement construit  
en acier inox

Construido  
completamente  
en acero inoxidable  
Полностью из  
нержавеющей стали

EN Completely manufactured in stainless steel and featuring a simple and compact design, Hostek hoods are the perfect solution to ensure maximum efficiency in fume filtration in your professional kitchen.

IT Realizzate interamente in acciaio inox e caratterizzate da un design semplice e compatto, le cappe Hostek sono la soluzione perfetta per garantire la massima efficienza nella filtrazione dei fumi all'interno della tua cucina professionale.

DE Die vollständig aus Edelstahl gefertigten Abzugshauben von Hostek zeichnen sich durch ihr einfaches und kompaktes Design aus und sind die perfekte Lösung, um in Ihrer professionellen Küche eine maximale Effizienz bei der Dunstfiltration zu gewährleisten.

FR Entièrement réalisées en acier inoxydable et caractérisées par un design simple et compact, les hottes Hostek sont la solution idéale pour assurer une efficacité maximale dans la filtration des fumées à l'intérieur de votre cuisine professionnelle.

ES Realizadas completamente en acero inoxidable y caracterizadas por un diseño simple y compacto, las campanas Hostek son la solución perfecta para garantizar la máxima eficiencia en la filtración de los humos dentro de su cocina profesional.

RU Изготовленные полностью из нержавеющей стали и отличающиеся простой и компактной конструкцией, вытяжки Hostek являются идеальным решением для обеспечения максимальной эффективности фильтрации дыма на профессиональной кухне.



OPTIONAL

Electric motor  
Motore elettrico  
Elektrischer Motor  
Moteur électrique  
Motor Eléctrico  
Электродвигатель

Speed controller  
Regolatore di velocità  
Drehzahlregler  
Régulateur de vitesse  
Regulador de Velocidad  
Переключатель скоростей

NEVO P. 14

| OVEN MODEL<br>MODELLO FORNO | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|-----------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| NEVO 44 MEDIUM              | KB 44 M                     | 400                          | 90,0 x 91,0 x 12,0             | 10,0                           | ○                                                | ○                                        |
| NEVO 4 / 44                 | KB 4-44                     | 400                          | 97,5 x 96,5 x 12,0             | 10,0                           | ○                                                | ○                                        |
| NEVO 6 / 66                 | KB 6-66                     | 400                          | 97,5 x 125,5 x 12,0            | 12,8                           | ○                                                | ○                                        |
| NEVO 6L / 66L               | KB 6L-66L                   | 400                          | 130,5 x 96,5 x 12,0            | 13,0                           | ○                                                | ○                                        |

NEVOMAXI P. 18

ESTRA P. 24

OPTIMAWIDE P. 28

| OVEN MODEL<br>MODELLO FORNO                                  | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|--------------------------------------------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| NEVO MAXI 2L / 22L                                           | KXL 2L-22L                  | 400                          | 110,0 x 64,0 x 12,0            | 9,0                            | ○                                                | ○                                        |
| NEVO MAXI 3L / 33L                                           | KXL 3L-33L                  | 400                          | 130,5 x 64,0 x 12,0            | 10,0                           | ○                                                | ○                                        |
| NEVO MAXI 4 / 44<br>ESTRA 4 / 44<br>OPTIMA WIDE 4 / 44       | KXL 4-44                    | 400                          | 100,0 x 101,5 x 12,0           | 11,0                           | ○                                                | ○                                        |
| NEVO MAXI 6 / 66<br>ESTRA 6 / 66<br>OPTIMA WIDE 6 / 66       | KXL 6-66                    | 400                          | 100,0 x 137,5 x 12,0           | 14,0                           | ○                                                | ○                                        |
| NEVO MAXI 6L / 66L<br>ESTRA 6L / 66L<br>OPTIMA WIDE 6L / 66L | KXL 6L-66L                  | 400                          | 136,0 x 101,5 x 12,0           | 14,0                           | ○                                                | ○                                        |
| NEVO MAXI 9 / 99<br>ESTRA 9 / 99<br>OPTIMA WIDE 9 / 99       | KXL 9-99                    | 400                          | 136,0 x 137,5 x 12,0           | 17,0                           | ○                                                | ○                                        |

DUAL P. 32

DUALWIDE P. 36

| OVEN MODEL<br>MODELLO FORNO  | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|------------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| DUAL WIDE<br>4 / 44 / 4 ALTO | KT 4-44                     | 400                          | 110,0 x 111,5 x 12,0           | 14,0                           | ○                                                | ○                                        |
| DUAL WIDE<br>6 / 66 / 6 ALTO | KT 6-66                     | 400                          | 110,0 x 135,5 x 12,0           | 16,0                           | ○                                                | ○                                        |
| DUAL WIDE 6L / 66L           | KT 6L-66L                   | 400                          | 150,0 x 111,5 x 12,0           | 18,0                           | ○                                                | ○                                        |
| DUAL WIDE 9 / 99             | KT 9-99                     | 400                          | 150,0 x 135,5 x 12,0           | 20,0                           | ○                                                | ○                                        |

● AS STANDARD | DI SERIE ○ OPTIONAL | OPTIONAL



# CONDENSATIONHOOD

## ACCESSORIES FOR OVENS

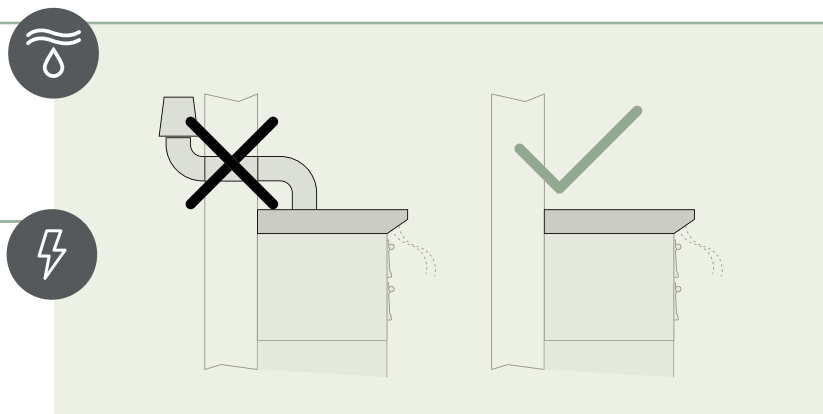
DIGITAL  
DIGITALE

IDEAL NEVO - NEVO MAXI - ESTRA -  
OPTIMA WIDE - DUAL - DUAL WIDE



Smoke Condensation  
Condensazione fumi  
Rauchgaskondensation  
Condensation des fumées  
Condensación de humos  
Конденсация дыма

Electric motor  
Motore elettrico  
Elektrischer Motor  
Moteur électrique  
Motor Eléctrico  
Электродвигатель



**EN** Made from stainless steel and equipped with a user-friendly digital panel, Hostek condensation hoods purify outgoing fumes from impurities, releasing filtered air into the environment.

**IT** Realizzate in acciaio inox e dotate di un pratico pannello digitale, le cappe a condensazione assicurano una corretta filtrazione di fumi e vapori di cottura, anche in ambienti privi di canna fumaria.

**DE** Die aus rostfreiem Stahl gefertigten und mit einem praktischen digitalen Bedienfeld ausgestatteten Kondensationshauben von Hostek reinigen die ausströmenden Dämpfe von Verunreinigungen und geben die gefilterte Luft an die Umgebung ab.

**FR** Réalisées en acier inox et équipées d'un panneau numérique pratique, les hottes à condensation Hostek purifient les fumées des impuretés et rejettent l'air filtré dans l'environnement.

**ES** Realizadas en acero inoxidable y equipadas con un práctico panel digital, las campanas de condensación Hostek purifican los humos de impurezas, liberando el aire filtrado en el ambiente.

**RU** Конденсационные вытяжки Hostek очищают исходящие пары от примесей, выпуская отфильтрованный воздух в окружающую среду.

### NEVO P. 14

| OVEN MODEL<br>MODELLO FORNO | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|-----------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| NEVO 44 MEDIUM              | KB 44 M COND                | 400                          | 90,0 x 96,0 x 31,0             | 20,0                           | •                                                | •                                        |
| NEVO 4 / 44                 | KB 4-44 COND                | 400                          | 97,5 x 101,5 x 31,0            | 22,0                           | •                                                | •                                        |
| NEVO 6 / 66                 | KB 6-66 COND                | 400                          | 97,5 x 130,5 x 31,0            | 29,0                           | •                                                | •                                        |
| NEVO 6L / 66L               | KB 6L-66L COND              | 400                          | 130,5 x 101,5 x 31,0           | 29,0                           | •                                                | •                                        |

### NEVOMAXI P. 18

### ESTRA P. 24

### OPTIMAWIDE P. 28

| OVEN MODEL<br>MODELLO FORNO                                  | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|--------------------------------------------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| NEVO MAXI 2L / 22L                                           | KXL 2L-22L COND             | 400                          | 110,0 x 69,0 x 31,0            | 17,0                           | •                                                | •                                        |
| NEVO MAXI 3L / 33L                                           | KXL 3L-33L COND             | 400                          | 130,5 x 69,0 x 31,0            | 20,0                           | •                                                | •                                        |
| NEVO MAXI 4 / 44<br>ESTRA 4 / 44<br>OPTIMA WIDE 4 / 44       | KXL 4-44 COND               | 400                          | 100,0 x 106,5 x 31,0           | 24,0                           | •                                                | •                                        |
| NEVO MAXI 6 / 66<br>ESTRA 6 / 66<br>OPTIMA WIDE 6 / 66       | KXL 6-66 COND               | 400                          | 100,0 x 142,5 x 31,0           | 25,0                           | •                                                | •                                        |
| NEVO MAXI 6L / 66L<br>ESTRA 6L / 66L<br>OPTIMA WIDE 6L / 66L | KXL 6L-66L COND             | 400                          | 136,0 x 106,5 x 31,0           | 25,0                           | •                                                | •                                        |
| NEVO MAXI 9 / 99<br>ESTRA 9 / 99<br>OPTIMA WIDE 9 / 99       | KXL 9-99 COND               | 400                          | 136,0 x 142,5 x 31,0           | 34,0                           | •                                                | •                                        |

### DUAL P. 32

### DUALWIDE P. 36

| OVEN MODEL<br>MODELLO FORNO | HOOD MODEL<br>MODELLO CAPPA | FLOW RATE<br>PORTATA<br>m³/h | DIMENSIONS<br>DIMENSIONI<br>cm | NET WEIGHT<br>PESO NETTO<br>kg | SPEED<br>CONTROLLER<br>REGOLATORE<br>DI VELOCITÀ | ELECTRIC<br>MOTOR<br>MOTORE<br>ELETTRICO |
|-----------------------------|-----------------------------|------------------------------|--------------------------------|--------------------------------|--------------------------------------------------|------------------------------------------|
| DUAL WIDE 4 / 44 / 4 ALTO   | KT 4-44 COND                | 400                          | 110,0 x 116,5 x 31,0           | 30,0                           | •                                                | •                                        |
| DUAL WIDE 6 / 66 / 6 ALTO   | KT 6-66 COND                | 400                          | 110,0 x 140,5 x 31,0           | 33,0                           | •                                                | •                                        |
| DUAL WIDE 6L / 66L          | KT 6L-66L COND              | 400                          | 150,0 x 116,5 x 31,0           | 35,0                           | •                                                | •                                        |
| DUAL WIDE 9 / 99            | KT 9-99 COND                | 400                          | 150,0 x 140,5 x 31,0           | 39,0                           | •                                                | •                                        |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL

# STEAMGENERATOR



## ACCESSORIES FOR OVENS

IDEAL

DUAL - DUAL WIDE -  
DUAL ALTO - DUAL WIDE ALTO



**EN** Steam generator optional is suitable for professionals that are looking for a multi-use oven able to bake bread and pastry products too. Steam generator is applicable to single-chamber models of all Dual, Dual Wide, Dual Alto and Dual Wide Alto series ovens.

**IT** L'optional vaporiera è adatto ai professionisti che ricercano un forno multifunzione in grado di cucinare anche il pane e i prodotti di pasticceria. La vaporiera è applicabile nei modelli monocamera di tutti i forni della serie Dual, Dual Wide, Dual Alto e Dual Wide Alto.

**DE** Die Dampferzeuger Option eignet sich für Profis, die einen Multi-Funktionsofen suchen, der auch Brot und Backwaren zubereiten kann. Die Dampferzeuger ist für die Einkammer-Modelle aller Öfen von Dual, Dual Wide, Dual Alto und Dual Wide Alto Serie geeignet.

**FR** L'option Vapeur convient pour les professionnels qui cherchent un four multifonction capable de cuire aussi le pain et les produits de pâtisserie. Le Vapeur est applicable sur les modèles à une chambre de tous les fours de la série Dual, Dual Wide, Dual Alto et Dual Wide Alto.

**ES** La opción vaporera es adecuada para los profesionales que buscan un horno multifuncional que también pueda cocinar el pan y los productos de pastelería. La vaporera es aplicable en los modelos a cámara única de todos los hornos de la serie Dual, Dual Wide, Dual Alto und Dual Wide Alto.

**RU** Опция пароувлажнения подходит для профессионалов, которые ищут многофункциональную печь, где также можно готовить хлеб и кондитерские изделия. Парогенератор применим в однокамерных моделях всех печей в сериях Dual, Dual Wide, Dual Alto и Dual Wide Alto.





# DIGITAL OPTION

## ACCESSORIES FOR OVENS

IDEAL

NEVO - NEVO MAXI - ESTRA -  
OPTIMA WIDE - DUAL - DUAL WIDE -  
DUAL ALTO - DUAL WIDE ALTO


**EN** The Hostek electric ovens can be supplied with a simple and intuitive digital control system, which allows the user to manage the oven's programmed start-up, remotely monitor consumption statistics and choose from numerous preset cooking programmes, or create new ones.

**IT** I forni elettrici Hostek possono essere forniti con un sistema di controllo digitale semplice ed intuitivo, che consente di gestire l'accensione programmata del forno, rilevare da remoto le statistiche sui consumi e scegliere fra numerosi programmi di cottura preimpostati, oppure crearne di nuovi.

**DE** Die Elektrobacköfen Hostek können mit einem einfachen und intuitiven digitalen Steuersystem geliefert werden, das es dem Benutzer ermöglicht, die programmierte Zündung des Ofens zu steuern, Verbrauchsstatistiken aus der Ferne zu erfassen und aus zahlreichen voreingestellten Garprogrammen zu wählen oder neue zu erstellen.

**FR** Les fours électriques Hostek peuvent être fournis avec un système de commande numérique simple et intuitif, qui permet à l'utilisateur de gérer l'allumage programmé du four, de consulter à distance les statistiques de consommation et de choisir parmi de nombreux programmes de cuisson prédéfinis ou d'en créer de nouveaux.

**ES** Los hornos eléctricos Hostek pueden ser provistos de un sencillo y intuitivo sistema de control digital, que permite al usuario gestionar el encendido programado del horno, consultar a distancia las estadísticas de consumo y elegir entre numerosos programas de cocción preestablecidos, o crear otros nuevos.

**RU** Электрические печи Hostek могут быть оснащены простой и интуитивно понятной цифровой системой управления, которая позволяет пользователю управлять запрограммированным включением печи, дистанционно собирать статистику потребления, выбирать из многочисленных предустановленных программ приготовления или создавать новые.







CONVEYOR OVENS - FORNI A TUNNEL - FÖRDERBANDÖFEN

FOURS TUNNEL - HORNOS TÚNEL - ТУННЕЛЬНЫЕ ПЕЧИ



TUNNELC



# TUNNELC



## CONVEYOR OVENS

**D** DIGITAL  
DIGITALE

**1** CHAMBER  
CAMERA

**MAX 350°** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



Door for cooking inspection  
Porta per ispezione cottura  
Tür für die Kontrolle des Backvorgangs  
Porte pour le contrôle de la cuisson  
Puerta Para Inspección De La Cocción  
Дверца для контроля выпечки



Easy access for a careful cleaning of the interior of the oven  
Accesso agevole per un'accurata pulizia dell'interno  
Leichter Zugriff für eine gründliche Reinigung des Innenbereichs  
Accès facile pour un nettoyage interne en profondeur  
Fácil acceso para una cuidadosa limpieza del interior  
Удобный доступ для тщательной уборки внутри



**EN** Conveyor ovens in stainless steel are suitable for various baking needs (bread, pizza, vegetables, gastronomy). The conveyor belt guarantees greater production and, thanks to the glass door it is possible to check the baking process without opening the oven door. The quality of the parts and compliance with legislation in force makes management of the system 100% safe.

**IT** La linea di forni tunnel in acciaio inox è adatta a diverse esigenze di cottura (pane, pizza, verdure, preparazioni gastronomiche). Il nastro trasportatore garantisce una maggiore produttività e, grazie alla porta in vetro è possibile controllare il processo di cottura senza aprire la porta del forno. La qualità dei componenti e il rispetto delle normative vigenti rende la gestione dell'impianto sicura al 100%.

**DE** Unsere Tunnelofen-Serie aus Edelstahl eignet sich für verschiedene Garanforderungen (Brot, Pizza, Gemüse, gastronomische Zubereitungen). Das Förderband garantiert eine höhere Produktivität. Die Glastür ermöglicht die Kontrolle des Kochen Prozesses, ohne den Ofentür zu öffnen. Die Qualität der Komponenten und die Einhaltung der geltenden Vorschriften ermöglichen einen zu 100% sicheren Betrieb der Anlage.

**FR** La ligne de fours tunnel en acier inox est adaptée pour différentes exigences de cuisson (pain, pizza, légumes, préparations gastronomiques). La bande transporteuse garantit une plus grande productivité et, grâce à la porte en verre il est possible de contrôler le processus de cuisson sans ouvrir la porte du four. La qualité des composants et le respect des réglementations en vigueur rend la gestion de l'installation sûre à 100%.

**ES** La línea de hornos túnel fabricados en acero inoxidable se adapta a distintas necesidades de cocción (pan, pizza, verduras, preparaciones gastronómicas). La cinta transportadora garantiza una mayor productividad y, gracias a la puerta en vidrio es posible comprobar el proceso de cocción sin abrir la puerta del horno. La calidad de los componentes y el cumplimiento de las normativas vigentes hacen que la gestión de la instalación sea 100% segura.

**RU** Линия туннельных печей из нержавеющей стали подходит для приготовления самых разнообразных блюд (хлеба, пиццы, овощей, гастрономических блюд). Ленточный транспортер гарантирует большую производительность, благодаря стеклянной дверце печи можно контролировать процесс приготовления, не открывая её. Качество компонентов и соблюдение требований действующих нормативов гарантируют 100% эксплуатационную безопасность.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



STAND SC 40  
TUNNEL C 40  
h 1085

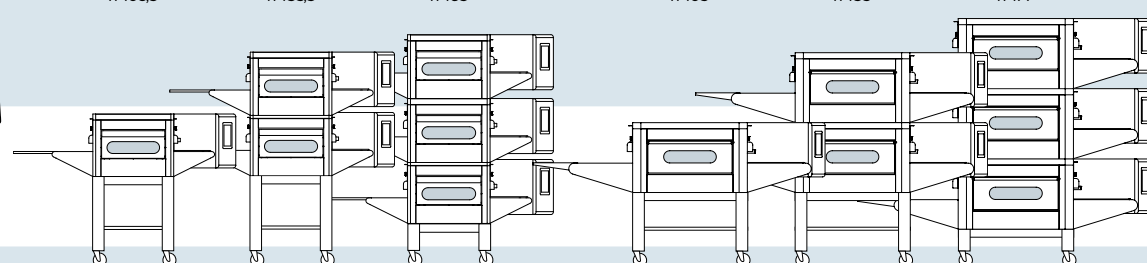
STAND SC 40  
2 TUNNEL C 40  
h 1535

STAND SBC 40  
3 TUNNEL C 40  
h 165

STAND SC 50  
TUNNEL C 50  
h 103

STAND SC 50  
2 TUNNEL C 50  
h 153

STAND SBC 50  
3 TUNNEL C 50  
h 177

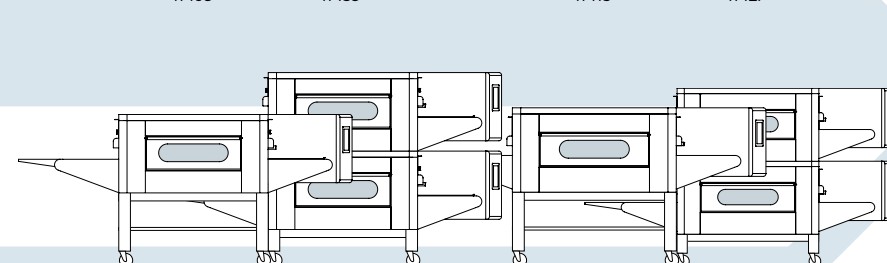


STAND SC 65  
TUNNEL C 65  
h 109

STAND SBC 65  
2 TUNNEL C 65  
h 139

STAND SC 80  
TUNNEL C 80  
h 113

STAND SBC 80  
2 TUNNEL C 80  
h 127



### ACCESSORIES FOR OVENS

The conveyor ovens are stackable. This allows to double or triple productivity.

I forni Tunnel sono sovrapponibili. Questo consente di raddoppiare o triplicare la produttività.

Die Tunnel öfen können übereinander gestellt werden. Dadurch können die Produktivität verdoppelt bzw. Verdreifacht.

Les fours Tunnel sont superposables. Cela permet de doubler ou tripler la productivité.

Los hornos Tunnel pueden ser superpuestos. Esto permite doblar o triplicar la productividad.

Конвейерные печи можно штабелировать. Это позволяет удвоить или утроить производительность.



ELECTRIC CONVEYOR OVENS

- DIGITAL  
DIGITALE
- CHAMBER  
CAMERA
- WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



Using the control panel to set cooking parameters is intuitive and easy thanks to the latest 7" touch screen interface

Die Einstellung der Backparameter über das Bedienfeld ist dank dem modernen kapazitiven 7-Zoll-Touchscreen intuitiv und einfach

Utilizar el panel de control para ajustar los parámetros de cocción es intuitivo y fácil gracias a la pantalla táctil de última generación de 7"

L'utilizzo del pannello di controllo per il settaggio dei parametri di cottura è intuitivo e agevole grazie anche all'interfaccia con touch screen capacitivo da 7" di ultima generazione

L'utilisation du panneau de commande pour régler les paramètres de cuisson est intuitive et facile grâce à l'interface tactile de 7" de dernière génération

Использование панели управления для установки параметров приготовления интуитивно понятно и просто благодаря интерфейсу 7-дюймового емкостного сенсорного экрана последнего поколения

Two thermostats for calibrating top and bottom operating temperatures separately

Zwei Thermostate zur separaten Kalibrierung der Betriebstemperaturen von oben und unten

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

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

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

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



- Special voltages available on request  
Voltage speciali su richiesta
- Sonderanschlussgen sind auf Anfrage verfügbar  
Voltages spéciales sur demande
- Bajo pedido voltajes especiales  
Специальное напряжение по индивидуальному запросу

OPTIONAL

| MODEL<br>MODELLO                                                  | TUNNEL C40 | TUNNEL C50 | TUNNEL C65 | TUNNEL C80 |
|-------------------------------------------------------------------|------------|------------|------------|------------|
| CHAMBERS<br>CAMERE                                                | 1          | 1          | 1          | 1          |
| PIZZE/HOUR<br>PIZZE/ORA                                           | 26         | 43         | 103        | 120        |
| WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                    | 0 - 350    | 0 - 350    | 0 - 350    | 0 - 350    |
| POWER   POTENZA                                                   | kW         | 7,8        | 14,2       | 18,4       |
|                                                                   | BTU/hr     | 26500      | 48500      | 63000      |
|                                                                   | kcal/h     | 6700       | 12200      | 15800      |
| TOP                                                               | 1500x2     | 2800x2     | 3600x2     | 6000x2     |
| BOTTOM                                                            | 2200x2     | 4100x2     | 5400x2     | 6000x2     |
| POWER SUPPLY<br>ALIMENTAZIONE                                     | 230 - 400  | 230 - 400  | 230 - 400  | 230 - 400  |
| ELECTRICAL ABSORPTION SINGLE PHASE<br>ASSORBIMENTO MONOFASE       | 33,9       | 61,7       | 75,7       | 106,1      |
| ELECTRICAL ABSORPTION THREE PHASE<br>ASSORBIMENTO TRIFASE         | 11,3       | 20,6       | 25,2       | 35,4       |
| INTERNAL DIMENSIONS<br>DIMENSIONI INTERNE                         | W          | 40,0       | 50,0       | 65,0       |
|                                                                   | D          | 54,0       | 75,0       | 100,0      |
|                                                                   | H          | 10,0       | 10,0       | 10,0       |
| EXTERNAL DIMENSIONS<br>DIMENSIONI ESTERNE                         | W          | 136,5      | 190,0      | 219,0      |
|                                                                   | D          | 100,5      | 122,0      | 139,0      |
|                                                                   | H          | 46,5       | 51,5       | 57,5       |
| EXTERNAL DIMENSIONS WITH STAND<br>DIMENSIONI ESTERNE CON SUPPORTO | W          | 136,5      | 190,0      | 219,0      |
|                                                                   | D          | 100,5      | 122,0      | 139,0      |
|                                                                   | H          | 110,0      | 105,0      | 111,0      |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                          | W          | 147,5      | 203,5      | 226,5      |
|                                                                   | D          | 111,5      | 143,5      | 148,5      |
|                                                                   | H          | 73,0       | 76,0       | 85,5       |
| NET WEIGHT   PESO NETTO                                           | 101,0      | 255,0      | 284,0      | 411,0      |
| GROSS WEIGHT   PESO LORDO                                         | 163,0      | 318,0      | 367,0      | 480,0      |
| STAND<br>SUPPORTO                                                 | •          | •          | •          | •          |
| VENTILATED CHAMBER<br>CAMERA VENTILATA                            | •          | •          | •          | •          |

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GAS CONVEYOR OVENS

DIGITAL DIGITALE

CHAMBER CAMERA

WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO



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The gas conveyor oven is equipped with every safety device

Il forno è dotato di ogni dispositivo necessario per operare con la massima sicurezza

Der Ofen ist mit allen notwendigen Vorrichtungen ausgestattet um maximale Sicherheit zu gewährleisten

Le four est équipé de tous les dispositifs nécessaires pour fonctionner avec une sécurité maximale

El horno dispone de todos los dispositivos necesarios para operar con la máxima seguridad

Газовая конвейерная печь оснащена всеми необходимыми предохранительными устройствами



| DIGITAL DIGITALE                                               |        | TUNNEL C40 Gas |  |  |  | TUNNEL C50 Gas |  |  |  | TUNNEL C65 Gas |  |  |  | TUNNEL C80 Gas |  |  |  |
|----------------------------------------------------------------|--------|----------------|--|--|--|----------------|--|--|--|----------------|--|--|--|----------------|--|--|--|
| MODEL MODELLO                                                  |        | TUNNEL C40 Gas |  |  |  | TUNNEL C50 Gas |  |  |  | TUNNEL C65 Gas |  |  |  | TUNNEL C80 Gas |  |  |  |
| CHAMBERS CAMERE                                                |        | 1              |  |  |  | 1              |  |  |  | 1              |  |  |  | 1              |  |  |  |
| PIZZE/HOUR PIZZE/ORA                                           |        | 26             |  |  |  | 43             |  |  |  | 103            |  |  |  | 120            |  |  |  |
| WORKING TEMPERATURE TEMPERATURA D'ESERCIZIO                    | °C     | 0 - 350        |  |  |  | 0 - 350        |  |  |  | 0 - 350        |  |  |  | 0 - 350        |  |  |  |
| POWER   POTENZA                                                | kW     | 10,4           |  |  |  | 20,1           |  |  |  | 22,6           |  |  |  | 22,6           |  |  |  |
|                                                                | BTU/hr | 35500          |  |  |  | 68500          |  |  |  | 77000          |  |  |  | 77000          |  |  |  |
|                                                                | kcal/h | 8900           |  |  |  | 17300          |  |  |  | 19400          |  |  |  | 19400          |  |  |  |
| POWER SUPPLY ALIMENTAZIONE                                     | volt   | 230            |  |  |  | 230            |  |  |  | 230            |  |  |  | 230            |  |  |  |
| INTERNAL DIMENSIONS DIMENSIONI INTERNE                         | W cm   | 40,0           |  |  |  | 50,0           |  |  |  | 65,0           |  |  |  | 80,0           |  |  |  |
|                                                                | D cm   | 54,0           |  |  |  | 75,0           |  |  |  | 100,0          |  |  |  | 110,0          |  |  |  |
|                                                                | H cm   | 10,0           |  |  |  | 10,0           |  |  |  | 10,0           |  |  |  | 10,0           |  |  |  |
| EXTERNAL DIMENSIONS DIMENSIONI ESTERNE                         | W cm   | 136,5          |  |  |  | 190,0          |  |  |  | 219,0          |  |  |  | 237,0          |  |  |  |
|                                                                | D cm   | 100,5          |  |  |  | 122,0          |  |  |  | 139,0          |  |  |  | 158,0          |  |  |  |
|                                                                | H cm   | 46,5           |  |  |  | 51,5           |  |  |  | 57,5           |  |  |  | 61,5           |  |  |  |
| EXTERNAL DIMENSIONS WITH STAND DIMENSIONI ESTERNE CON SUPPORTO | W cm   | 136,5          |  |  |  | 190,0          |  |  |  | 219,0          |  |  |  | 237,0          |  |  |  |
|                                                                | D cm   | 100,5          |  |  |  | 122,0          |  |  |  | 139,0          |  |  |  | 158,0          |  |  |  |
|                                                                | H cm   | 110,0          |  |  |  | 105,0          |  |  |  | 111,0          |  |  |  | 115,0          |  |  |  |
| PACKING DIMENSIONS DIMENSIONI IMBALLO                          | W cm   | 147,5          |  |  |  | 203,5          |  |  |  | 226,5          |  |  |  | 251,5          |  |  |  |
|                                                                | D cm   | 111,5          |  |  |  | 143,5          |  |  |  | 148,5          |  |  |  | 183,0          |  |  |  |
|                                                                | H cm   | 73,0           |  |  |  | 76,0           |  |  |  | 85,5           |  |  |  | 91,5           |  |  |  |
| NET WEIGHT   PESO NETTO                                        | kg     | 140,0          |  |  |  | 275,0          |  |  |  | 304,0          |  |  |  | 421,0          |  |  |  |
| GROSS WEIGHT   PESO LORDO                                      | kg     | 190,0          |  |  |  | 338,0          |  |  |  | 387,0          |  |  |  | 500,0          |  |  |  |
| STAND SUPPORTO                                                 |        | •              |  |  |  | •              |  |  |  | •              |  |  |  | •              |  |  |  |
| VENTILATED CHAMBER CAMERA VENTILATA                            |        | •              |  |  |  | •              |  |  |  | •              |  |  |  | •              |  |  |  |

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# STAND

## GREAT PRODUCTIVITY

| Ø   | C 40 - C 40 Gas             | C 50 - C 50 Gas             | C 65 - C 65 Gas              | C 80 - C 80 Gas              |
|-----|-----------------------------|-----------------------------|------------------------------|------------------------------|
| Ø25 | 43 PIZZAS/HOUR<br>PIZZE/ORA | 86 PIZZAS/HOUR<br>PIZZE/ORA | 137 PIZZAS/HOUR<br>PIZZE/ORA | 206 PIZZAS/HOUR<br>PIZZE/ORA |
| Ø25 | 26 PIZZAS/HOUR<br>PIZZE/ORA | 43 PIZZAS/HOUR<br>PIZZE/ORA | 103 PIZZAS/HOUR<br>PIZZE/ORA | 120 PIZZAS/HOUR<br>PIZZE/ORA |
| Ø25 | 23 PIZZAS/HOUR<br>PIZZE/ORA | 29 PIZZAS/HOUR<br>PIZZE/ORA | 51 PIZZAS/HOUR<br>PIZZE/ORA  | 86 PIZZAS/HOUR<br>PIZZE/ORA  |
| Ø25 | 0 PIZZAS/HOUR<br>PIZZE/ORA  | 26 PIZZAS/HOUR<br>PIZZE/ORA | 40 PIZZAS/HOUR<br>PIZZE/ORA  | 57 PIZZAS/HOUR<br>PIZZE/ORA  |

**EN** Depending on the oven model the number of pizzas/hour is calculated through the table. Pizzas quantities are calculated with a cooking time of 3:30, at 320°C of temperature and with a fresh pizza, not frozen.

**IT** A seconda del modello del forno il numero di pizze/ora è calcolato mediante la tabella. Le quantità di pizze sono calcolate con un tempo di cottura di 3:30, alla temperatura di 320°C e con una preparazione da zero, non con prodotti surgelati.

**DE** Die Produktivität Pizzen / Stunde wird anhand der Tabelle berechnet. Die Produktivität pro Stunde wird mit den folgenden Parametern berechnet: Kochzeit von 3:30 Minuten, Temperatur 320°C, frischer Teig (nicht tiefgekühlt).

**FR** Selon le model du four le numéro des pizzas/heure est calculé à travers la table. Les quantités des pizzas sont calculées avec un temps de cuisson de 3:30, à la température de 320°C et avec une pizza fraîche, pas surgelée.

**ES** Dependiendo del modelo del horno el numero de pizzas/hora es calculado a través de la mesa. Las cantidades de pizzas se calculan con un tiempo de cocción de 3:30, a la temperatura de 320°C y con una pizza fresca, no congelada.

**RU** В зависимости от модели печи производительность пиццы / час рассчитывается по таблице. Время приготовления 3:30 минуты, температура 320°C, свежее тесто (не замороженное).

The conveyor belt guarantees greater production  
Il nastro trasportatore garantisce una maggiore produttività  
Ein Förderband sorgt für höhere Produktivität  
La bande transporteuse garantit une plus grande productivité  
La cinta transportadora garantiza una mayor productividad  
Конвейерная лента обеспечивает более высокую производительность

Stainless steel conveyor belt  
Nastro trasportatore in acciaio inox  
Förderband aus Edelstahl  
Bande transporteuse en acier inox  
Cinta transportadora de acero inoxidable  
Транспортер из нержавеющей стали

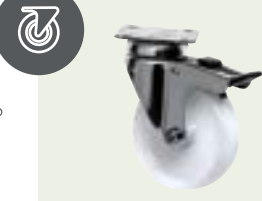
Customised cooking processes can be generated for each dish and easily recalled. The Wi-Fi setting enables time and consumption monitoring  
Puoi creare processi di cottura personalizzati per ciascuna pietanza e richiamarli con grande facilità. La predisposizione Wi-Fi consente il monitoraggio dei tempi e dei consumi  
Sie können für jedes Gericht individuelle Backvorgänge erstellen und diese einfach abrufen. Die Wi-Fi-Verbindung ermöglicht die Überwachung von Zeit und Verbrauch  
Il est possible de programmer des processus de cuisson personnalisés pour chaque plat et de les reproduire facilement. Le Wi-Fi permet de contrôler le temps et la consommation  
Se pueden crear procesos de cocción personalizados para cada plato y recuperarlos fácilmente. La función Wi-Fi permite controlar el tiempo y los consumos  
Для каждого блюда можно сгенерировать индивидуальные процессы приготовления, которые легко запоминаются. Настройка Wi-Fi позволяет отслеживать время и энергопотребление

## ACCESSORIES FOR CONVEYOR OVENS



The oven support is equipped with four practical wheels with brake  
Il supporto del forno è munito di quattro comode ruote con freno  
Die Halterung des Ofens ist ausgestattet mit vier bequemen Rädern mit Bremse

Le support du four est muni de quatre roues avec frein très pratiques  
El soporte del horno está formado por cuatro cómodas ruedas con freno  
Подставка для печи оснащена четырьмя удобными колесиками с тормозами



| OVEN MODEL<br>MODELLO FORNO    | STAND MODEL<br>MODELLO SUPPORTO | DIMENSIONS<br>DIMENSIONI<br>cm |       |      | NET WEIGHT<br>PESO NETTO<br>kg | STAINLESS<br>STEEL<br>ACCIAIO INOX | 4 CASTORS SET<br>SET DI 4 RUOTE |
|--------------------------------|---------------------------------|--------------------------------|-------|------|--------------------------------|------------------------------------|---------------------------------|
| TUNNEL C 40<br>TUNNEL C 40 GAS | SC 40                           | 60,0                           | 97,0  | 63,0 | 25,0                           | •                                  | •                               |
| TUNNEL C 50                    | SC 50                           | 85,0                           | 111,5 | 53,0 | 27,0                           | •                                  | •                               |
| TUNNEL C 65<br>TUNNEL C 65 GAS | SC 65                           | 110,0                          | 129,0 | 53,0 | 30,0                           | •                                  | •                               |
| TUNNEL C 80<br>TUNNEL C 80 GAS | SC 80                           | 120,0                          | 148,0 | 53,0 | 31,0                           | •                                  | •                               |
| TUNNEL C 40<br>TUNNEL C 40 GAS | SBC 40                          | 60,0                           | 97,0  | 30,0 | 14,0                           | •                                  | •                               |
| TUNNEL C 50<br>TUNNEL C 50 GAS | SBC 50                          | 85,0                           | 111,5 | 30,0 | 21,0                           | •                                  | •                               |
| TUNNEL C 65<br>TUNNEL C 65 GAS | SBC 65                          | 110,0                          | 129,0 | 30,0 | 23,0                           | •                                  | •                               |
| TUNNEL C 80<br>TUNNEL C 80 GAS | SBC 80                          | 120,0                          | 148,0 | 30,0 | 25,0                           | •                                  | •                               |

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# ROLL- LING MACHI- NES

ROLLING MACHINES - DILAMINATRICI - TEIGAUSROLLMASCHINEN

FAÇONNEUSES - LAMINADORAS - ТЕСТОПАКТОЧНЫЕ МАШИНЫ



**DUALE**



**UNICA**



# DUALE

## ROLLING MACHINES

**M** MECHANICAL  
MECCANICO

**D** DIGITAL  
DIGITALE

DUALE models are available with mechanical panel or digital panel with Touch & Go function

I modelli DUALE sono disponibili nelle versioni con pannello meccanico o digitale con funzione Touch & Go

Die Modelle DUALE sind in mechanischer oder digitaler Ausführung mit Touch & Go-Funktion erhältlich

Les modèles DUALE sont disponibles en version mécanique ou numérique avec la fonction Touch & Go

Los modelos DUALE están disponibles en versiones con panel mecánico o digital con función Touch & Go

Модели DUALE выпускаются в исполнении с механической или цифровой панелью с функцией Touch & Go

Rollers protection in transparent plexiglass for maximum safety with optimal visibility

Protezione rulli in plexiglass trasparente per la massima sicurezza senza alterare la visibilità

Transparenter Walzenschutz aus Plexiglas für maximale Sicherheit ohne Beeinträchtigung der Sicht

Protection des rouleaux en plexiglas transparent pour une sécurité maximale sans altérer la visibilité

Protección de los rodillos en plexiglas transparente para la máxima seguridad sin alterar la visibilidad

Защитное ограждение валков из прозрачного оргстекла, обеспечивающее максимальную безопасность без ухудшения видимости



### OPTIONAL



Special Voltage 110V 60Hz available

Disponibile voltaggio speciale 110V 60Hz

Verfügbar Sonderspannung 110V 60Hz

Disponibile voltage spécial 110V 60Hz

Disponibile voltaje especial 110V 60Hz

Возможное специальное напряжение 110V 60Hz

The thickness between the rollers is adjustable from 0 to 5 mm

Lo spessore tra i rulli è regolabile da 0 a 5 mm

Ist die Dicke zwischen den Walzen von 0 bis 5 mm einstellbar

L'épaisseur entre les rouleaux est réglable de 0 à 5 mm

El espesor entre los rodillos es regulable de mm 0 a 5

Зазор между валками регулируется от 0 до 5 мм



It cold-works the dough and does not alter its characteristics

Lavora a freddo e non altera le caratteristiche della pasta

Die Maschine arbeitet kalt und verändert nicht die Eigenschaften des Teigs

Transforme la pâte à froid et ne modifie pas ses caractéristiques

Procesa la masa en frío y no altera las características de la masa

Работает в холодном режиме и не изменяет свойств теста



The sling bar can be regulated to adjust the dough rotation speed

La regolazione del bilanciamento consente di variare la velocità di rotazione della pasta

Dank einstellbarem Hebebügel kann die Drehgeschwindigkeit des Teigs variiert werden

Le réglage de l'étrier permet de varier la vitesse de rotation de la pâte

La regulación de la percha permite variar la velocidad de rotación de la masa

Регулировка стропы позволяет изменять скорость вращения теста



**EN** Available in different sizes, the Hostek rolling machines are an essential tool for preparing perfectly homogenous and uniform dough quickly and precisely.

**IT** Disponibili in diverse dimensioni, le dilaminatrici Hostek sono uno strumento essenziale per la preparazione di impasti perfettamente omogenei e uniformi in maniera veloce e precisa.

**DE** Die in verschiedenen Größen erhältlichen Teigausroll-Geräte von Hostek sind ein unverzichtbares Werkzeug, um schnell und präzise einen perfekt homogenen und gleichmäßigen Teig herzustellen.

**FR** Disponibles en différentes dimensions, les façonneuses Hostek sont indispensables pour préparer rapidement et avec précision des pâtes parfaitement homogènes et uniformes.

**ES** Disponibles en diferentes dimensiones, las laminadoras Hostek son indispensables para preparar masas perfectamente homogéneas y uniformes de forma rápida y precisa.

**RU** Машины для раскатки теста Hostek различных размеров - это незаменимый инструмент для быстрого и точного приготовления идеально однородного и равномерного теста.



### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



TABLE  
BANCO  
DUALE 310  
DUALE 310 TGO  
h 165

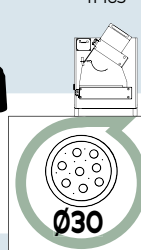


TABLE  
BANCO  
DUALE 420  
DUALE 420 TGO  
h 178

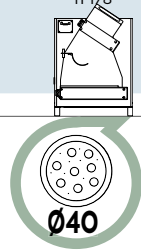


TABLE  
BANCO  
DUALE 420 RP  
DUALE 420 RP TGO  
h 170,5

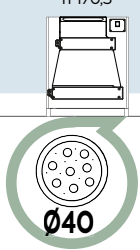
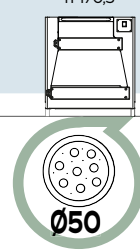


TABLE  
BANCO  
DUALE 500 RP  
h 170,5







## TOUCH AND GO



**EN** TOUCH AND GO, unique of its kind, this rolling machine is equipped with sensors for the automatic start. It is Patented Designed by Hostek. Touch sensitive, this equipment switches on automatically when the operator puts the dough onto the slope. It automatically feels the dough weight and the rollers start running. The working time can be set from 10 to 35 seconds just by pushing the button "TIME SET", in this way the equipment stops itself at the end of the set time. Thanks to this innovative device you can save energy, working time for the operator and reduce the wear of mechanical components. On all the rolling machines the thickness between the rollers is adjustable from 0 to 5mm.

**IT** TOUCH AND GO unica nel suo genere brevettata e ideata da Hostek è una dilaminatrice ad avviamento automatico con sensori. È sufficiente avvicinare una pallina di pasta allo scivolo superiore e grazie a dei sensori i rulli si avvieranno automaticamente e la dilaminatrice inizierà a funzionare. È possibile impostare il tempo di lavoro da 10 a 35 secondi con il tasto "TIME SET", e la macchina si fermerà automaticamente al termine del tempo precedentemente impostato. Grazie a questo metodo innovativo è possibile risparmiare energia elettrica, tempo di lavoro per l'operatore e ridurre l'usura dei componenti meccanici. Su tutte le dilaminatrici lo spessore tra i rulli è regolabile da 0 a 5mm.

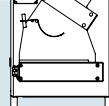
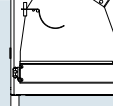
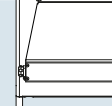
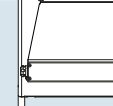
**DE** TOUCH AND GO einzigartig, patetiert und von Hostek lösung konzipiert, ist eine Ausrollmaschinen autostart sensor. Man braucht nur eine Kugel teig auf die oberste Rutsche drauf tun und dank an ein paar Sensoren die Rullen gehen automatisch an und die Ausrollmaschinen funktioniert von alleine man kann auch eine Arbeit Zeit eingeben von 10 bis 35 Sekunden, wenn sie time set drücken, und die Machine hält automatisch aus am ende von der Arbeit Zeit dank an diese innovative praktil, kann man elektrizitat Energie sparen, arbeitzeit für den Arbeiter und die reduzierung vom Verschleiß der mechaniker Komponente. In allen Ausrollmaschinen Dicke mit den Rollen regelbar ist 0-5mm.

**FR** TOUCH AND GO brevetée, par conséquence unique, conçue par Hostek, est une lamineuse équipée de capteurs qui se met en marche automatiquement. Apportez une petite boule de pâte dans la partie supérieure du talus et grâce à des capteurs les rouleaux se lanceront automatiquement. Vous pouvez définir le temps de travail avec le bouton "TIME SET" de 10 à 35 secondes. La machine s'arrêtera à la fin des secondes précédemment programmées. Grâce à cette méthode vous pouvez économiser l'énergie électrique, temps de travail pour l'opérateur, réduire l'usure des composants mécaniques. Sur toutes les façonneuses l'épaisseur entre les rouleaux est réglable de 0 à 5mm.

**ES** TOUCH AND GO, única en su género, diseñada y patentada por Hostek, es una laminadora de arranque automático con sensores. Con solo acercar un bollo de masa a la rampa superior, gracias a una serie de sensores, los rodillos se pondrán en marcha automáticamente y la laminadora comenzará a funcionar. El tiempo de funcionamiento se puede ajustar entre 10 y 35 segundos con la tecla "TIME SET", y la máquina se detendrá automáticamente al finalizar del tiempo definido. Gracias a este método innovador se ahorra energía eléctrica y tiempo de trabajo del operador, además de reducirse el desgaste de los componentes mecánicos. Sobre todas las laminadoras el grosor entre los rodillos es regulable desde 0 hacia 5mm.

**RU** TOUCH AND GO это единственная в своем роде автоматическая тестораскаточная машина с датчиками, запатентованная и изобретенная компания Hostek. Достаточно приблизить шарик теста к верхней части ската: благодаря специальным датчикам валки запустятся автоматически и тестораскаточная машина начнет работать. При помощи кнопки "TIME SET" (настройка времени) можно установить время работы от 10 до 35 секунд, и машина автоматически остановится по окончании установленного времени. Этот новый метод дает возможность увеличить экономию электроэнергии, уменьшить время работы оператора и износ механических компонентов. Во всех тестораскаточных машинах можно регулировать толщину катками 0-5мм.



|                                                                                                                                                                         |                                                                                         |                                                                                     |                                                                                     |                                                                                     |                                                                                     |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------|
|   |                                                                                         |  |  |  |  |      |
|  MECHANICAL<br>MECCANICO                                                             |                                                                                         | DUALE 310                                                                           | DUALE 420                                                                           | DUALE 420 RP                                                                        | DUALE 500 RP                                                                        |      |
|  DIGITAL<br>DIGITALE                                                                 |                                                                                         | DUALE 310<br>T.Go                                                                   | DUALE 420<br>T.Go                                                                   | DUALE 420 RP<br>T.Go                                                                | -                                                                                   |      |
|  DOUGH WEIGH<br>PESO PASTA                                                           | gr                                                                                      | 80 - 210                                                                            | 210 - 700                                                                           | 220 - 900                                                                           | 220 - 900                                                                           |      |
|  PIZZA DIAMETER<br>DIAMETRO PIZZA                                                    | cm                                                                                      | 14,0 - 30,0                                                                         | 26,0 - 40,0                                                                         | 26,0 - 40,0                                                                         | 26,0 - 45,0                                                                         |      |
|  POWER   POTENZA                                                                     | kW                                                                                      | 0,25                                                                                | 0,25                                                                                | 0,25                                                                                | 0,25                                                                                |      |
|                                                                                                                                                                         | Hp                                                                                      | 0,33                                                                                | 0,33                                                                                | 0,33                                                                                | 0,33                                                                                |      |
|  POWER SUPPLY<br>ALIMENTAZIONE                                                       | volt                                                                                    | 230                                                                                 | 230                                                                                 | 230                                                                                 | 230                                                                                 |      |
|                                                                                                                                                                         |                                                                                         | 1 ph 50/60Hz                                                                        | 1 ph 50/60Hz                                                                        | 1 ph 50/60Hz                                                                        | 1 ph 50/60Hz                                                                        |      |
|  MACHINE SIZES<br>DIMENSIONI MACCHINA                                                |  W   | cm                                                                                  | 47,5                                                                                | 58,5                                                                                | 58,5                                                                                | 66,5 |
|                                                                                                                                                                         |  D   |                                                                                     | 37,5                                                                                | 43,5                                                                                | 43,5                                                                                | 43,5 |
|                                                                                                                                                                         |  H   |                                                                                     | 66,0                                                                                | 79,0                                                                                | 71,5                                                                                | 71,5 |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                                          |  W | cm                                                                                  | 74,0                                                                                | 88,0                                                                                | 88,0                                                                                | 84,0 |
|                                                                                                                                                                         |  D |                                                                                     | 52,0                                                                                | 63,0                                                                                | 63,0                                                                                | 71,0 |
|                                                                                                                                                                         |  H |                                                                                     | 49,0                                                                                | 52,0                                                                                | 52,0                                                                                | 55,5 |
|  NET WEIGHT   PESO NETTO                                                           | kg                                                                                      | 28,0                                                                                | 37,0                                                                                | 38,0                                                                                | 41,0                                                                                |      |
|                                                                                                                                                                         | GROSS WEIGHT   PESO LORDO                                                               | kg                                                                                  | 35,0                                                                                | 39,0                                                                                | 45,0                                                                                | 49,0 |



The pizza dough is processed by rolling it out into a circular and uniform shape, with an adjustable thickness

L'impasto per pizza, è lavorato stendendolo in una forma circolare e uniforme, con uno spessore regolabile

Der Pizzateig wird durch Ausrollen in eine gleichmäßige, kreisförmige Form mit einer einstellbaren Dicke gebracht

La pâte à pizza est travaillée en l'étalant pour lui donner une forme circulaire et régulière, d'une épaisseur réglable

La masa de pizza se procesa extendiéndola con un rodillo hasta darle una forma circular y uniforme, con un espesor regulable

Тесто для пиццы обрабатывается путем раскатывания в ровную круглую форму с регулируемой толщиной



Equipped with two parallel rolls, it is ideal for making an even and regular base for tray-baked pizza.

Dotata di due rulli paralleli, è ideale per realizzare una base uniforme e regolare per la pizza in teglia

Ausgestattet mit zwei parallelen Walzen, ist sie ideal für die Herstellung eines gleichmäßigen und regelmäßigen Bodens für Blechpizza

Équipé de deux rouleaux parallèles, il est idéal pour obtenir une base homogène et régulière pour les pizzas sur plaque

Equipada con dos rodillos paralelos, es ideal para hacer una base uniforme y regular para pizza en bandeja

Оснащенный двумя параллельными валиками, он идеально подходит для создания ровной и правильной основы для пиццы на противне



## ROLLING MACHINES

### MECHANICAL MECCANICO

Single roller  
Monorullo  
Mit 1 Walze  
ausgestattet  
Mono rouleau  
Monorodillo  
С одним валиком



### OPTIONAL

|                                          |                                       |                                            |
|------------------------------------------|---------------------------------------|--------------------------------------------|
| Special Voltage 110V 60Hz available      | Verfügbar Sonderspannung 110V 60Hz    | Disponible voltaje especial 110V 60Hz      |
| Disponibile voltaggio speciale 110V 60Hz | Disponibile voltage spécial 110V 60Hz | Возможное специальное напряжение 110V 60Hz |

The thickness between the rollers is adjustable from 0 to 5 mm

Lo spessore tra i rulli è regolabile da 0 a 5 mm

Ist die Dicke zwischen den Walzen von 0 bis 5 mm einstellbar

L'épaisseur entre les rouleaux est réglable de 0 à 5 mm

El espesor entre los rodillos es regulable de mm 0 a 5

Зазор между валиками регулируется от 0 до 5 мм

It cold-works the dough and does not alter its characteristics

Lavora a freddo e non altera le caratteristiche della pasta

Die Maschine arbeitet kalt und verändert nicht die Eigenschaften des Teigs

Transforme la pâte à froid et ne modifie pas ses caractéristiques

Procesa la masa en frío y no altera las características de la masa

Работает в холодном режиме и не изменяет свойств теста

Available also with electric foot pedal to reduce processing time

Disponibile anche con pedale elettrico per ridurre i tempi di lavorazione

Auch mit elektrischem Pedal erhältlich, um die Bearbeitungszeit zu verkürzen

Également disponible avec pédale électrique pour réduire le temps de préparation

También disponible con pedal eléctrico para reducir el tiempo de preparación

исполнении также возможна поставка с электрической педалью для сокращения времени рабочего цикла



**EN** The Rolling machine enables to save time in working process and does not need specialised operators. It has been designed to quickly shape the dough for pizza, bread, cakes, little pies, etc. It works without warming the dough keeping its characteristics unaltered.

**IT** La Dilaminatrice dà grande economia di tempo e soprattutto non è necessario personale specializzato. È stata ideata e realizzata per risolvere i problemi di formatura di dischi per la preparazione di pizze, pane, focacce, tortine, ecc. La macchina lavora a freddo e non altera le caratteristiche della pasta.

**DE** Die Ausrollmaschine ist eine Maschine, die zum ausbreiten des Teiges von Pizza, Brot, Kuchen, u.s.w. hergestellt wird. Erlaubt Zeit zu sparen und braucht kein spezialisiertes Personal. Diese Maschine erwärmt den Teig nicht und so haltet die eigenschaft des.

**FR** La Façonneuse est une machine qui a été conçue et réalisée pour résoudre les problèmes d'étalement de la pâte à pizzas, pain, pâtisserie, etc. Assure une importante économie de temps et surtout aucun personnel spécialisé n'est nécessaire. La machine travaille à froid et n'altère pas les caractéristiques de la pâte.

**ES** La Laminadora reporta un gran ahorro de tiempo y sobre todo permite prescindir de personal especializado. Está diseñada para resolver los problemas de formación de discos de masa para la preparación de pizzas, focacias, tortitas, etc. La máquina funciona en frío y no altera las características de la masa.

**RU** Тестораскаточная машина позволяет сэкономить время и не нуждается в специализированном персонале. Она была изобретена и изготовлена для формования круглых тестовых основ для приготовления пиццы, хлеба, фокаччи, коржей и т.д. Машина работает с охлаждением, не нагревая тесто и не изменяя его характеристик.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



TABLE  
BANCO  
UNICA 310  
h 142

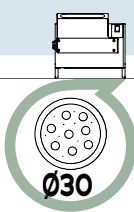


TABLE  
BANCO  
UNICA 500  
h 142

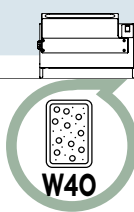
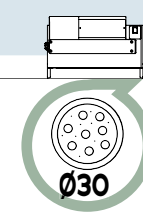


TABLE  
BANCO  
UNICA 310/2  
h 140







Rollers protection  
in transparent plexiglass  
for maximum safety  
with optimal visibility

Protezione rulli in plexiglass  
trasparente per  
la massima sicurezza  
senza alterare la visibilità

Transparenter  
Walzenschutz aus  
Plexiglas für maximale  
Sicherheit ohne  
Beeinträchtigung der Sicht

Protection des rouleaux  
en plexiglas transparent  
pour une sécurité  
maximale sans altérer  
la visibilité

Protección de los rodillos  
en plexiglas transparente  
para la máxima seguridad  
sin alterar la visibilidad

Защитное ограждение  
валиков из  
прозрачного оргстекла,  
обеспечивающее  
максимальную  
безопасность без  
ухудшения видимости



The thickness between  
the rollers is adjustable  
from 0 to 5 mm

Lo spessore tra i rulli  
è regolabile da 0 a 5 mm

Ist die Dicke zwischen den  
Walzen von 0 bis 5 mm  
einstellbar

L'épaisseur entre les  
rouleaux est réglable  
de 0 à 5 mm

El espesor entre los rodillos  
es regulable de mm 0 a 5

Зазор между валиками  
регулируется от 0 до  
5 мм

Gear transmission system  
Sistema di trasmissione  
con ingranaggi

Übertragungssystem  
mit Getrieben

Système de transmission  
à engrenages

Sistema de transmisión  
con engranajes

Зубчатая передача

### UNICA 310/2

In this model, thanks to its  
roller with differentiated  
thickness, it is possible  
to pass the dough  
consecutively from one  
side and the other without  
further adjustment

In questo modello,  
grazie ai rulli con spessori  
differenziati è possibile far  
passare consecutivamente  
il panetto da un lato  
e dall'altro senza ulteriore  
regolazione

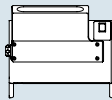
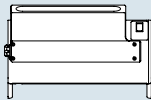
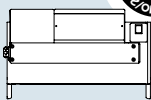
Bei diesem Modell ist  
es dank der Walzen  
mit unterschiedlicher  
Dicke möglich, den Teig  
nacheinander von einer  
Seite zur anderen  
zu führen, ohne weitere  
Einstellungen vornehmen  
zu müssen

Dans ce modèle, grâce  
aux rouleaux à épaisseur  
différenciée, il est possible  
de faire passer la pâte  
consécutivement d'un côté  
et de l'autre sans autre  
réglage

En este modelo, gracias  
a los rodillos con  
espesores diferenciados,  
es posible pasar la masa  
consecutivamente  
de un lado y del otro  
sin más ajustes

В этой модели  
благодаря роликam  
с дифференцированной  
толщиной можно  
последовательно  
пропускать буханку с  
одной и с другой стороны  
без дополнительной  
регуляции



| MECHANICAL<br>MECCANICO                                                               |                                          |                                                                                         |  |  |  |      |
|---------------------------------------------------------------------------------------|------------------------------------------|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------|
| MODEL<br>MODELLO                                                                      |                                          |                                                                                         | UNICA 310/1                                                                         | UNICA 500/1                                                                         | UNICA 310/2                                                                         |      |
|    | DOUGH WEIGH<br>PESO PASTA                | gr                                                                                      | 80 - 210                                                                            | 210 - 700                                                                           | 80 - 210                                                                            |      |
|    | PIZZA DIAMETER<br>DIAMETRO PIZZA         | cm                                                                                      | 14,0 - 30,0                                                                         | 26,0 - 45,0                                                                         | 14,0 - 30,0                                                                         |      |
|    | POWER   POTENZA                          | kW                                                                                      | 0,25                                                                                | 0,25                                                                                | 0,25                                                                                |      |
|                                                                                       |                                          | Hp                                                                                      | 0,33                                                                                | 0,33                                                                                | 0,33                                                                                |      |
|    | POWER SUPPLY<br>ALIMENTAZIONE            | volt                                                                                    | 230                                                                                 | 230                                                                                 | 230                                                                                 |      |
|                                                                                       |                                          |                                                                                         | 1 ph 50/60Hz                                                                        | 1 ph 50/60Hz                                                                        | 1 ph 50/60Hz                                                                        |      |
|    | MACHINE SIZES<br>DIMENSIONI MACCHINA     |  W   | cm                                                                                  | 48,0                                                                                | 65,0                                                                                | 65,0 |
|                                                                                       |                                          |  D   |                                                                                     | 33,5                                                                                | 34,5                                                                                | 32,0 |
|                                                                                       |                                          |  H   |                                                                                     | 43,0                                                                                | 43,0                                                                                | 41,0 |
|   | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO |  W   | cm                                                                                  | 75,5                                                                                | 75,5                                                                                | 75,5 |
|                                                                                       |                                          |  D  |                                                                                     | 40,5                                                                                | 40,5                                                                                | 40,5 |
|                                                                                       |                                          |  H |                                                                                     | 52,5                                                                                | 52,5                                                                                | 52,5 |
|  | NET WEIGHT   PESO NETTO                  | kg                                                                                      | 18,0                                                                                | 27,0                                                                                | 22,0                                                                                |      |
|                                                                                       | GROSS WEIGHT   PESO LORDO                | kg                                                                                      | 22,0                                                                                | 31,0                                                                                | 26,0                                                                                |      |
|  | ELECTRIC FOOT PEDAL<br>PEDALE ELETTRICO  |                                                                                         | •                                                                                   | •                                                                                   | •                                                                                   |      |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL





PIZZA PRESS - FORMATRICE - PIZZATEIGPRESSE

PRESSE À PIZZA - FORMADORA - ПРЕСС ДЛЯ ФОРМОВКИ ПИЦЦ



FORMA



# FORMA

## PIZZA PRESSES

**M** MECHANICAL  
MECCANICO

**MAX 170°C** WORKING TEMPERATURE  
TEMPERATURA D'ESERCIZIO



The metal wire safety grid offers the maximum protection

La griglia di sicurezza in filo di metallo offre la massima protezione

Das Metalldrahtgitter bietet maximalen Schutz

La grille de sécurité en fil métallique offre une protection maximale

La rejilla de seguridad metálica ofrece la máxima protección

Защитная решётка из металлической проволоки обеспечивает максимальную защиту

Supplied with plain chromed plates or, on request, with edge for traditional pizza

Fornita con piatti cromati lisci o, su richiesta, con bordo per pizza tradizionale

Lieferung mit verchromten Platten, glatt und auf Anfrage auch mit dem typischen Rand für traditionelle Pizzas

Fournie avec des plateaux chromés lisses ou, sur demande, avec le bord pour pizza traditionnelle

Realizada con platos cromados lisos o, a petición, con borde para pizza tradicional

Поставляется с гладкими хромированными дисками или по заявке, с кромкой, для традиционной пиццы



**EN** The Forma dough press is an indispensable accessory for creating dough discs quickly and easily. You can choose between the classic model with a smooth plate, or the model with the characteristic rim (only available upon order, plates are not interchangeable). Safe to use, solid and sturdy, the Forma dough press is available in three different sizes for making the three dough formats of 33, 45 and 50.

**IT** La pressa Forma è un accessorio indispensabile per creare dischi di impasto in maniera veloce e semplice. È possibile scegliere fra il modello classico con piatto liscio, oppure il modello con il caratteristico bordo (solamente su ordinazione, i piatti non sono intercambiabili). Sicura da utilizzare, solida e robusta, la pressa Forma è disponibile in tre diverse dimensioni per la realizzazione dei tre formati di impasto da 33, 45 e 50.

**DE** Die Presse Forma ist ein verblüffendes Zubehör für die schnelle und einfache Herstellung von Teigscheiben. Sie haben die Wahl zwischen dem klassischen Modell mit glatter Platte oder dem Modell mit dem charakteristischen Rand (nur auf Bestellung, die Platten sind nicht austauschbar). Die Presse Nike ist sicher in der Anwendung, solide und robust. Sie ist in drei verschiedenen Größen für die drei Teig-Formate 33, 45 und 50 erhältlich.

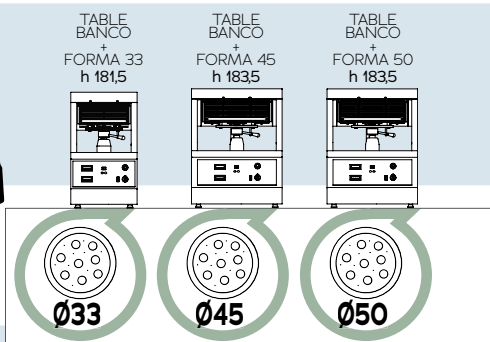
**FR** La presse à pizza Forma est un accessoire indispensable pour créer rapidement et facilement des disques de pâte. Vous pouvez choisir entre le modèle classique avec une plaque lisse, ou le modèle avec le bord caractéristique (uniquement sur commande, les plaques ne sont pas interchangeables). Sûre à utiliser, solide et robuste, la presse à pizza Forma est disponible en trois dimensions différentes pour réaliser les trois formats de pâte 33, 45 et 50.

**ES** La prensa Forma es un accesorio indispensable para crear discos de masa de forma rápida y sencilla. Es posible elegir entre el modelo clásico con plato liso o el modelo con el característico borde (sólo bajo pedido, los platos no son intercambiables). Segura de usar, sólida y resistente, la prensa Forma está disponible en tres dimensiones diferentes para crear los tres discos de masa de tamaño 33, 45 y 50.

**RU** Пресс Forma - это потрясающий аксессуар для быстрого и легкого создания дисков из теста. Вы можете выбрать классическую модель с гладкой диском или модель с характерным ободком (только под заказ, диски не взаимозаменяемы). Безопасный в использовании, прочный и надежный пресс Nike выпускается в трех различных размерах для приготовления теста трех размеров 33, 45 и 50.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170





**EN** Double lighting to increase internal visibility. Available in three models to form 33, 45 and 50 cm dough discs, Forma is solid, robust and reliable and is designed to be long-lasting.

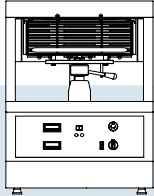
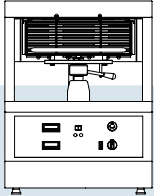
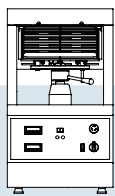
**IT** Doppia illuminazione per aumentare la visibilità interna. Disponibile in tre modelli per formare dischi di pasta da 33, 45 e 50 cm, Forma è solida, robusta, affidabile ed è progettata per durare nel tempo.

**DE** Doppelte Beleuchtung für eine bessere Sicht im Inneren. In drei Modellen verfügbar, zum Formen von Teigscheiben mit einem Durchmesser von 33, 45 und 50 cm. Forma ist solide gebaut, robust, zuverlässig und wurde für eine lange Lebensdauer entwickelt.

**FR** Double éclairage pour augmenter la visibilité à l'intérieur. Disponible en trois modèles pour former des disques de pâte de 33, 45 et 50 cm, Forma est solide, robuste, fiable et conçue pour durer dans le temps.

**ES** Doble iluminación para aumentar la visibilidad interna. Disponible en tres modelos para moldear discos de masa de 33, 45 y 50 cm, Forma es sólida, robusta, fiable y está diseñada para durar.

**RU** Двойное освещение увеличивает внутреннюю видимость. Представленный в трёх моделях Forma, для формирования дисков из теста размером 33, 45 и 50 см, прочен, надёжен и разработан для длительной эксплуатации.



| MECHANICAL<br>MECCANICO                                                                                                                            |                                                                                         |           |           |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-----------|-----------|-----------|
| MODEL<br>MODELLO                                                                                                                                   |                                                                                         | FORMA 33  | FORMA 45  | FORMA 50  |
|  DOUGH WEIGH<br>PESO PASTA                                      | gr                                                                                      | 250 - 270 | 600 - 650 | 700 - 750 |
|  PIZZA DIAMETER<br>DIAMETRO PIZZA                               | cm                                                                                      | 33,0      | 45,0      | 50,0      |
|  WORKING TEMPERATURE<br>TEMPERATURA D'ESERCIZIO                 | °C                                                                                      | 0 - 160   | 0 - 160   | 0 - 160   |
|  POWER   POTENZA                                                | kW                                                                                      | 4,75      | 6,10      | 6,10      |
|  HEATING ELEMENT POWER<br>RESISTENZA                            | W                                                                                       | 2000      | 2500      | 2500      |
|  POWER SUPPLY<br>ALIMENTAZIONE                                  | volt                                                                                    | 230 - 400 | 230 - 400 | 230 - 400 |
|  ELECTRICAL ABSORPTION<br>SINGLE PHASE<br>ASSORBIMENTO MONOFASE | Amp x phase                                                                             | 20,7      | 26,5      | 26,5      |
|  ELECTRICAL ABSORPTION<br>THREE PHASE<br>ASSORBIMENTO TRIFASE | Amp x phase                                                                             | 6,9       | 8,8       | 8,8       |
|  MACHINE SIZES<br>DIMENSIONI MACCHINA                         |  W | cm        | 47,0      | 65,5      |
|                                                                                                                                                    |  D |           | 66,0      | 75,0      |
|                                                                                                                                                    |  H |           | 82,5      | 85,5      |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO                     |  W | cm        | 75,0      | 75,0      |
|                                                                                                                                                    |  D |           | 88,0      | 88,0      |
|                                                                                                                                                    |  H |           | 103,0     | 103,0     |
|  NET WEIGHT   PESO NETTO                                      | kg                                                                                      | 121,0     | 163,0     | 172,0     |
|  GROSS WEIGHT   PESO LORDO                                    | kg                                                                                      | 140,0     | 182,0     | 191,0     |
|  INTERNAL LIGHT<br>LUCE INTERNA                               |                                                                                         | •         | •         | •         |
|  TIMER<br>TIMER                                               |                                                                                         | •         | •         | •         |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL





# MIXER MACHI- NES

MIXER MACHINES - IMPASTATRICI - TEIGKNETMASCHINE



**MIXA  
MIXATER**



**MIXUP  
MIXUPTER**



**MIXAVAR**



**MIXUPVAR**

PÉTRINS - AMASADORAS - TECTOMEC



**MIXATERH2O**



**MIXUPTERH2O**



**FORKMIXER**

# SPIRAL MIXERS

## MIXERS

**VERSION WITH FIXED HEAD AND BOWL**  
VERSIONE CON TESTA E VASCA FISSA

Rising safety grid  
Griglia di sicurezza ribaltabile  
Klappbares Sicherheitsgitter  
Grille de sécurité amovible  
Rejilla de seguridad plegable  
Защитная откидная  
решетка

**STRENGTHENED  
STRUCTURE  
FOR GREATER  
STABILITY  
AND STURDINESS**  
STRUTTURA  
RINFORZATA PER  
MAGGIORE STABILITÀ  
E ROBUSTEZZA



**EN** Hostek spiral mixers are ideal for perfectly mixed doughs in just a few minutes. Available in two versions, with fixed head and bowl or with rising top and extractable bowl, the spiral mixers are characterised by a solid and compact structure.

**IT** Le impastatrici a spirale Hostek sono ideali per ottenere impasti perfettamente amalgamati in pochi minuti. Disponibili in due versioni, con testa e vasca fissa oppure con testa ribaltabile e vasca estraibile, le impastatrici a spirale sono caratterizzate da una struttura solida e compatta.

## MIXERS

**VERSION WITH RISING TOP AND EXTRACTABLE BOWL**  
VERSIONE CON TESTA RIBALTABILE E VASCA ESTRAIBILE

Rising safety grid  
Griglia di sicurezza ribaltabile  
Klappbares Sicherheitsgitter  
Grille de sécurité amovible  
Rejilla de seguridad plegable  
Защитная откидная  
решетка

**STRENGTHENED  
STRUCTURE  
FOR GREATER  
STABILITY  
AND STURDINESS**  
STRUTTURA  
RINFORZATA PER  
MAGGIORE STABILITÀ  
E ROBUSTEZZA



**DE** Die Spiralteigknetmaschinen von Hostek sind ideal für perfekt vermischte Teige in nur wenigen Minuten. Erhältlich in zwei Versionen, mit festem Kopf und fester Wanne oder mit kippbarem Kopf und abnehmbarer Wanne, zeichnen sich die Spiralteigknetmaschinen durch eine solide und kompakte Bauweise aus.

**FR** Les pétrins à spirale Hostek sont idéaux pour obtenir des pâtes parfaitement mélangées en quelques minutes. Disponibles en deux versions, avec tête et cuve fixes ou avec tête basculante et cuve amovible, les pétrins à spirale se caractérisent par une structure solide et compacte.

**ES** Las amasadoras a espiral Hostek son ideales para obtener masas perfectamente mezcladas en pocos minutos. Disponibles en dos versiones, con cabeza y cuba fijas o con cabeza basculante y cuba extraíble, las amasadoras de espiral se caracterizan por una estructura sólida y compacta.

**RU** Спиральные тестомесы Hostek идеально подходят для приготовления идеально замешенного теста всего за несколько минут. Спиральные тестомесы выпускаются в двух вариантах: с неподвижной головкой и чашей или с откидывающейся головкой и съемной чашей, они отличаются прочной и компактной конструкцией.



# MIXA-TER MIXUP-TER

## SPIRAL MIXERS



VERSION WITH  
FIXED HEAD AND BOWL  
VERSIONE CON  
TESTA E VASCA FISSA



VERSION WITH RISING TOP  
AND EXTRACTABLE BOWL  
VERSIONE CON TESTA  
RIBALTABILE E VASCA ESTRAIBILE



SINGLE PHASE  
MONOFASE



THREE-PHASE  
TRIFASE



Digital version available  
on double speed models  
Versione digitale disponibile  
nei modelli a doppia velocità



Two speeds motor available  
on request  
Su richiesta, con motore  
trifase a 2 velocità

Auf Anfrage mit 2-stufigem  
Drehstrommotor  
Sur demande, avec moteur  
triphasé à 2 vitesses

A pedido, con motor  
trifásico de 2 velocidades  
На заказ возможна поставка  
тестомеса с трехфазным  
2-скоростным двигателем

### OPTIONAL



Special motors at 60Hz  
available on request  
Disponibile motore  
con frequenza 60Hz

Verfügbar Motor mit  
einer Frequenz von 60Hz  
Disponibile moteur  
avec fréquence 60Hz

Disponible motor  
con frecuencia 60Hz  
Возможный двигатель  
с частотой 60Гц



The bowl, the spiral,  
the central column and  
the protection grid are  
made of stainless steel

La vasca, la spirale,  
il piantone centrale  
e la griglia di protezione  
sono in acciaio inox

Wanne, Spirale, zentraler  
Knethaken und  
Schutzgitter sind aus  
Edelstahl

La cuve, la spirale,  
la colonne centrale  
et la grille de protection  
sont en acier inox

La cubeta, la espiral,  
la vareta central  
y la rejilla de protección  
son de acero inox

Чаша, спираль,  
центральный стержень  
и защитная решетка  
изготовлены  
из нержавеющей стали

All the equipment are  
equipped with dough-  
breaker

Tutte le macchine  
hanno in dotazione  
lo spaccapasta

Alle Maschinen sind  
mit einem Teigknetzer  
ausgestattet

Toutes les machines  
sont fournies avec  
le coupe-pâte

Todas las máquinas  
tienen en dotación  
el rompe amasijo

Все машины оснащены  
тестовальщочным  
устройством

**EN** The spiral mixer is the ideal equipment for pizzerias, bakeries and families. The particular shape of the spiral allows obtaining a perfectly mixed dough in few minutes. The bowl, the spiral, the central column and the protection grid are made of stainless steel. The gearbox is particularly silent as it is made of oil bath gearmotor. All the equipment are equipped with dough-breaker.

**IT** L'impastatrice a spirale è la macchina ideale per pizzeria, panetterie e famiglie. La forma particolare della spirale consente di ottenere impasti perfettamente amalgamati in pochi minuti. La vasca, la spirale, il piantone centrale e la griglia di protezione sono in acciaio inox. Il sistema di trasmissione è particolarmente silenzioso in quanto è realizzato con motoriduttore a bagno d'olio. Tutte le macchine hanno in dotazione lo spaccapasta.

**DE** Die Spiralteigknetmaschine ist die ideale Maschine für Pizzeria, Bäckerei und für die Familie. Die besondere Form der Spirale erlaubt ein perfekter Teig in einigen Minuten. Die Wanne, die zentrale Stange, das Schutzgitter sind aus rostfreiem Stahl. Der Antrieb ist besonders lautlos, denn sie hat ein Ölbaduntersetzungsgetriebe. Alle Maschinen haben den Teigbrecher.

**FR** La pétrin à spirale est la machine idéale pour pizzerias, boulangeries et familles. La forme particulière de la spirale permet d'avoir un pétrissage parfaitement amalgamé en peu de minutes. La cuve, la spirale, la colonne centrale et la grille de protection sont en acier inox. Le système de transmission est particulièrement silencieux, car il est réalisé avec motoréducteur à bain d'huile. Toutes les machines sont équipées de coupepâte.

**ES** La amasadora a espiral es la máquina ideal para pizzerías, panaderías y familias. La particular forma de la espiral permite obtener masas perfectamente amalgamadas en pocos minutos. La artesa, la espiral, la columna central y la rejilla de protección son en acero inoxidable. El sistema de transmisión es especialmente silencioso, al estar realizado con un motorreductor al baño de aceite. Todas las máquinas incluyen cortapastas de serie.

**RU** Спиральная тестомесильная машины - это идеальное решение для пиццерий, хлебопекарен, а также для использования в домашних условиях. Спираль особой формы дает возможность за несколько минут получить совершенно однородное тесто. Дежа, спираль, центральная стойка и защитная решетка изготовлены из нержавеющей стали. Система передачи практически бесшумная благодаря использованию редукторного двигателя с масляной ванной. Все машины дополнительно оборудованы насадкой для взбивания теста.

### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



MIXA 5 -  
h 58  
MIXUP 5 -  
h 64,5

kg 4



MIXA 10 -  
h 58  
MIXUP 10 -  
h 64,5

kg 8



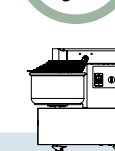
MIXA 15 -  
h 72,5  
MIXUP 15 -  
h 73,5

kg 12



MIXA 20 -  
h 72,5  
MIXUP 20 -  
h 73,5

kg 16



MIXA 30 -  
h 81  
MIXUP 30 -  
h 81

kg 24



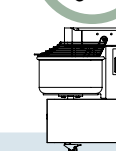
MIXA 40 -  
h 85  
MIXUP 40 -  
h 85

kg 32



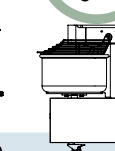
MIXA 50 -  
h 85  
MIXUP 50 -  
h 85

kg 40



MIXA TER 60 -  
h 91,5

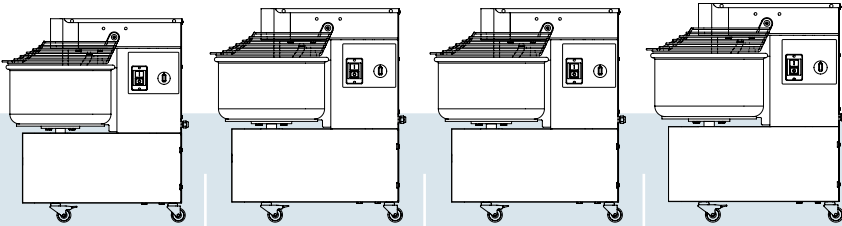
kg 48





|                                                                                                                                     |  |  |  |  |  |
|-------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|
|  <b>FIXED HEAD AND BOWL</b><br>TESTA E VASCA FISSA |  |  |  |  |  |
|  <b>SINGLE PHASE</b><br>MONOFASE                   |  |  |  |  |  |
|  <b>THREE-PHASE</b><br>TRIFASE                     |  |  |  |  |  |
|  <b>DOUGH WEIGH</b><br>PESO PASTA                  |  |  |  |  |  |
|  <b>DOUGH/HOUR</b><br>IMPASTO ORA                  |  |  |  |  |  |
|  <b>CAPACITY</b><br>CAPACITÀ                       |  |  |  |  |  |
|  <b>BOWL DIAMETER</b><br>DIAMETRO VASCA            |  |  |  |  |  |
|  <b>POWER (SPEED 1)</b><br>POTENZA (VELOCITÀ 1)    |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|  <b>POWER (SPEED 2)</b><br>POTENZA (VELOCITÀ 2)    |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|  <b>POWER SUPPLY</b><br>ALIMENTAZIONE              |  |  |  |  |  |
|  <b>MACHINE SIZES</b><br>DIMENSIONI MACCHINA      |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|  <b>PACKING DIMENSIONS</b><br>DIMENSIONI IMBALLO |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|  <b>NET WEIGHT</b>   PESO NETTO                  |  |  |  |  |  |
|                                                                                                                                     |  |  |  |  |  |
|  <b>GROSS WEIGHT</b>   PESO LORDO                |  |  |  |  |  |
|  <b>DIGITAL VERSION</b><br>VERSIONE DIGITALE     |  |  |  |  |  |
|  <b>TWO SPEEDS</b><br>DUE VELOCITÀ               |  |  |  |  |  |
|  <b>TIMER</b><br>TIMER                           |  |  |  |  |  |
|  <b>WHEELS</b><br>RUOTE                          |  |  |  |  |  |

● AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL



|                                                                                                                                       |  |  |  |  |  |
|---------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|
|  <b>FIXED HEAD AND BOWL</b><br>TESTA E VASCA FISSA |  |  |  |  |  |
|  <b>SINGLE PHASE</b><br>MONOFASE                   |  |  |  |  |  |
|  <b>THREE-PHASE</b><br>TRIFASE                     |  |  |  |  |  |
|  <b>DOUGH WEIGH</b><br>PESO PASTA                  |  |  |  |  |  |
|  <b>DOUGH/HOUR</b><br>IMPASTO ORA                  |  |  |  |  |  |
|  <b>CAPACITY</b><br>CAPACITÀ                       |  |  |  |  |  |
|  <b>BOWL DIAMETER</b><br>DIAMETRO VASCA            |  |  |  |  |  |
|  <b>POWER (SPEED 1)</b><br>POTENZA (VELOCITÀ 1)    |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|  <b>POWER (SPEED 2)</b><br>POTENZA (VELOCITÀ 2)    |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|  <b>POWER SUPPLY</b><br>ALIMENTAZIONE              |  |  |  |  |  |
|  <b>MACHINE SIZES</b><br>DIMENSIONI MACCHINA      |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|  <b>PACKING DIMENSIONS</b><br>DIMENSIONI IMBALLO |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|  <b>NET WEIGHT</b>   PESO NETTO                  |  |  |  |  |  |
|                                                                                                                                       |  |  |  |  |  |
|  <b>GROSS WEIGHT</b>   PESO LORDO                |  |  |  |  |  |
|  <b>DIGITAL VERSION</b><br>VERSIONE DIGITALE     |  |  |  |  |  |
|  <b>TWO SPEEDS</b><br>DUE VELOCITÀ               |  |  |  |  |  |
|  <b>TIMER</b><br>TIMER                           |  |  |  |  |  |
|  <b>WHEELS</b><br>RUOTE                          |  |  |  |  |  |

● AS STANDARD | DI SERIE    ○ OPTIONAL | OPTIONAL





 **RIISING TOP AND EXTRACTABLE BOWL**  
TESTA RIBALTABILE E VASCA ESTRAIBILE

|  SINGLE PHASE<br>MONOFASE |  | MIXUP 5 | MIXUP 10 | MIXUP 15     | MIXUP 20     |
|------------------------------------------------------------------------------------------------------------|--|---------|----------|--------------|--------------|
|  THREE-PHASE<br>TRIFASE   |  | -       | -        | MIXUP Ter 15 | MIXUP Ter 20 |

|                                                                                                                                  |      |      |      |             |             |
|----------------------------------------------------------------------------------------------------------------------------------|------|------|------|-------------|-------------|
|  <b>DOUGH WEIGH</b><br>PESO PASTA               | kg   | 4,0  | 8,0  | 12,0        | 16,0        |
|  <b>DOUGH/HOUR</b><br>IMPASTO ORA               | kg   | 29,0 | 35,0 | 48,0        | 56,0        |
|  <b>CAPACITY</b><br>CAPACITÀ                    | Lt   | 7,0  | 10,0 | 16,0        | 22,0        |
|  <b>BOWL DIAMETER</b><br>DIAMETRO VASCA         | cm   | 24,0 | 26,0 | 32,0        | 36,0        |
|  <b>POWER (SPEED 1)</b><br>POTENZA (VELOCITÀ 1) | kW   | 0,37 | 0,37 | 0,75        | 0,75        |
|                                                                                                                                  | Hp   | 0,50 | 0,50 | 1,00        | 1,00        |
|  <b>POWER (SPEED 2)</b><br>POTENZA (VELOCITÀ 2) | kW   | -    | -    | 0,75 - 1,10 | 0,75 - 1,10 |
|                                                                                                                                  | Hp   | -    | -    | 1,00        | 1,50        |
|  <b>POWER SUPPLY</b><br>ALIMENTAZIONE         | volt | 230  | 230  | 230 - 400   | 230 - 400   |

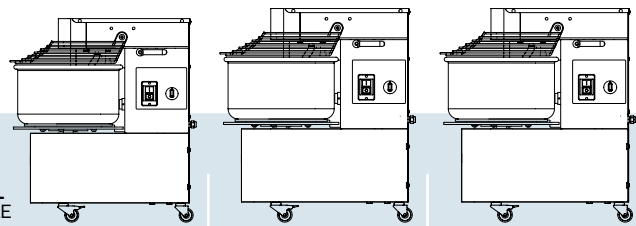
|                                                                                                                                 |                                                                                       |    |             |             |             |             |
|---------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----|-------------|-------------|-------------|-------------|
|  <b>MACHINE SIZES</b><br>DIMENSIONI MACCHINA |  W | cm | <b>30,0</b> | <b>30,0</b> | <b>39,0</b> | <b>39,0</b> |
|                                                                                                                                 |  D |    | <b>60,0</b> | <b>60,0</b> | <b>67,0</b> | <b>67,0</b> |
|                                                                                                                                 |  H |    | <b>64,5</b> | <b>64,5</b> | <b>73,5</b> | <b>73,5</b> |

|                                                                                                                                     |                                                                                       |    |      |      |      |      |
|-------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----|------|------|------|------|
|  <b>PACKING DIMENSIONS</b><br>DIMENSIONI IMBALLO |  W | cm | 39,0 | 39,0 | 45,0 | 45,0 |
|                                                                                                                                     |  D |    | 65,0 | 65,0 | 76,0 | 76,0 |
|                                                                                                                                     |  H |    | 70,0 | 70,0 | 80,0 | 80,0 |

|                                                                                                                      |    |      |      |      |      |
|----------------------------------------------------------------------------------------------------------------------|----|------|------|------|------|
|  <b>NET WEIGHT</b>   PESO NETTO   | kg | 58,0 | 56,0 | 71,5 | 81,0 |
|  <b>GROSS WEIGHT</b>   PESO LORDO | kg | 60,0 | 60,0 | 85,0 | 85,0 |

|                                                                                                                                 |  |   |   |                                                                                               |                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------|--|---|---|-----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
|  <b>DIGITAL VERSION</b><br>VERSIONE DIGITALE |  | - | - |  TRIFASE |  TRIFASE |
|  <b>TWO SPEEDS</b><br>DUE VELOCITÀ           |  | - | - |  TRIFASE |  TRIFASE |
|  <b>TIMER</b><br>TIMER                       |  | • | • | •                                                                                             | •                                                                                             |
|  <b>WHEELS</b><br>RUOTE                      |  | • | • | •                                                                                             | •                                                                                             |

• AS STANDARD | DI SERIE     OPTIONAL | OPTIONAL



 **RIISING TOP AND EXTRACTABLE BOWL**  
TESTA RIBALTABILE E VASCA ESTRAIBILE

|  SINGLE PHASE<br>MONOFASE |  | MIXUP 30     | MIXUP 40     | MIXUP 50     |
|--------------------------------------------------------------------------------------------------------------|--|--------------|--------------|--------------|
|  THREE-PHASE<br>TRIFASE   |  | MIXUP Ter 30 | MIXUP Ter 40 | MIXUP Ter 50 |

|                                                                                                                                    |      |             |             |             |
|------------------------------------------------------------------------------------------------------------------------------------|------|-------------|-------------|-------------|
|  <b>DOUGH WEIGH</b><br>PESO PASTA               | kg   | 24,0        | 32,0        | 40,0        |
|  <b>DOUGH/HOUR</b><br>IMPASTO ORA               | kg   | 88,0        | 112,0       | 128,0       |
|  <b>CAPACITY</b><br>CAPACITÀ                    | Lt   | 32,0        | 41,0        | 48,0        |
|  <b>BOWL DIAMETER</b><br>DIAMETRO VASCA         | cm   | 40,0        | 45,0        | 45,0        |
|  <b>POWER (SPEED 1)</b><br>POTENZA (VELOCITÀ 1) | kW   | 1,10        | 1,10        | 1,50        |
|                                                                                                                                    | Hp   | 1,50        | 1,50        | 2,0         |
|  <b>POWER (SPEED 2)</b><br>POTENZA (VELOCITÀ 2) | kW   | 1,30 - 1,70 | 1,30 - 1,70 | 1,50 - 2,20 |
|                                                                                                                                    | Hp   | 1,75        | 2,30        | 2,00        |
|  <b>POWER SUPPLY</b><br>ALIMENTAZIONE         | volt | 230 - 400   | 230 - 400   | 230 - 400   |

|                                                                                                                                   |                                                                                         |    |             |             |             |
|-----------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|----|-------------|-------------|-------------|
|  <b>MACHINE SIZES</b><br>DIMENSIONI MACCHINA |  W | cm | <b>43,5</b> | <b>48,0</b> | <b>48,0</b> |
|                                                                                                                                   |  D |    | <b>75,0</b> | <b>81,5</b> | <b>80,0</b> |
|                                                                                                                                   |  H |    | <b>81,0</b> | <b>85,0</b> | <b>85,0</b> |

|                                                                                                                                       |                                                                                         |    |      |      |      |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|----|------|------|------|
|  <b>PACKING DIMENSIONS</b><br>DIMENSIONI IMBALLO |  W | cm | 49,5 | 55,0 | 55,0 |
|                                                                                                                                       |  D |    | 77,5 | 84,0 | 84,0 |
|                                                                                                                                       |  H |    | 86,0 | 90,0 | 90,0 |

|                                                                                                                        |    |       |       |       |
|------------------------------------------------------------------------------------------------------------------------|----|-------|-------|-------|
|  <b>NET WEIGHT</b>   PESO NETTO   | kg | 95,0  | 114,0 | 108,0 |
|  <b>GROSS WEIGHT</b>   PESO LORDO | kg | 103,0 | 121,0 | 129,0 |

|                                                                                                                                   |  |                                                                                               |                                                                                               |                                                                                               |
|-----------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
|  <b>DIGITAL VERSION</b><br>VERSIONE DIGITALE |  |  TRIFASE |  TRIFASE |  TRIFASE |
|  <b>TWO SPEEDS</b><br>DUE VELOCITÀ           |  |  TRIFASE |  TRIFASE |  TRIFASE |
|  <b>TIMER</b><br>TIMER                       |  | •                                                                                             | •                                                                                             | •                                                                                             |
|  <b>WHEELS</b><br>RUOTE                      |  | •                                                                                             | •                                                                                             | •                                                                                             |

• AS STANDARD | DI SERIE     OPTIONAL | OPTIONAL

# MIXAVAR MIXUPVAR

## SPIRAL MIXERS



VERSION WITH  
FIXED HEAD AND BOWL  
VERSIONE CON  
TESTA E VASCA FISSA



VERSION WITH RISING TOP  
AND EXTRACTABLE BOWL  
VERSIONE CON TESTA  
RIBALTABILE E VASCA ESTRAIBILE



SINGLE PHASE  
MONOFASE



The bowl, the spiral,  
the central column and  
the protection grid are  
made of stainless steel

La vasca, la spirale,  
il piantone centrale  
e la griglia di protezione  
sono in acciaio inox

All the equipment  
are equipped with  
dough-breaker

Tutte le macchine  
hanno in dotazione  
lo spaccapasta

The gearbox is made  
of oil bath gearmotor

Il sistema di trasmissione  
è realizzato con  
motoriduttore a bagno  
d'olio

Wanne, Spirale, zentraler  
Knethaken und  
Schutzgitter sind aus  
Edelstahl

La cuve, la spirale,  
la colonne centrale  
et la grille de protection  
sont en acier inox

Alle Maschinen sind  
mit einem Teigknetter  
ausgestattet

Toutes les machines  
sont fournies avec le  
coupe-pâte

Das Getriebesystem  
ist mit einem  
Ölbad-Getriebemotor  
ausgestattet

Le système  
detransmission est réalisé  
avec un motoréducteur  
à bain d'huile

La cubeta, la espiral,  
la vareta central  
y la rejilla de protección  
son de acero inox

Чаша, спираль,  
центральный стержень  
и защитная решетка  
изготовлены  
из нержавеющей стали

Todas las máquinas  
tienen en dotación  
el rompe amasijo

Все машины оснащены  
тестовальщочным  
устройством

El sistema de transmisión  
está realizado  
con motorreductor  
por baño de aceite

Привод с редукторным  
двигателем в масляной  
ванне



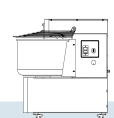
## SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



MIXA VAR 15  
h 725  
MIXUP VAR 15  
h 735

kg 14



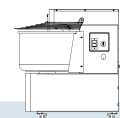
MIXA VAR 20  
h 725  
MIXUP VAR 20  
h 735

kg 16



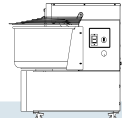
MIXA VAR 30 -  
MIXUP VAR 30  
h 81

kg 24



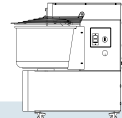
MIXA VAR 40 -  
MIXUP VAR 40  
h 85

kg 32



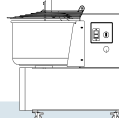
MIXA VAR 50 -  
MIXUP VAR 50  
h 85

kg 40



MIXA VAR 60  
h 915

kg 48



## SPEED-CONTROLLER

**EN** Spiral mixers with speed controller  
are optimal for autonomously regulating  
the speed of dough preparation  
by increasing or decreasing the revolutions  
per minute of the spiral and bowl.

**IT** Le impastatrici a spirale con variatore  
di velocità sono ottimali per gestire  
autonomamente la velocità di preparazione  
dell'impasto, aumentando o diminuendo  
i giri al minuto della spirale e della vasca.

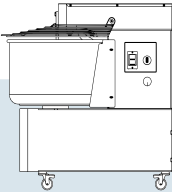
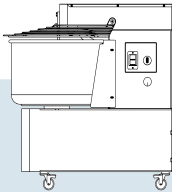
**DE** Die Spiralteigknetmaschinen mit  
einstellbarem Geschwindigkeitsantrieb sind  
optimal für die autonome Steuerung der  
Geschwindigkeit der Teigzubereitung durch  
Erhöhen oder Verringern der Umdrehungen  
pro Minute von Spirale und Wanne.

**FR** Les pétrins à spirale avec variateur de  
vitesse sont optimaux pour gérer en toute  
autonomie la vitesse de préparation de la pâte  
en augmentant ou en diminuant le nombre  
de tours par minute de la spirale et de la cuve.

**ES** Las amasadoras a espiral con variador  
de velocidad son óptimas para gestionar  
autónomamente la velocidad  
de preparación de la masa aumentando  
o reduciendo las revoluciones por minuto  
de la espiral y la cuba.

**RU** Спиральные тестомесы с регулируемым  
приводом оптимальны для автономного  
управления скоростью приготовления теста  
путем увеличения или уменьшения числа  
оборотов в минуту спирали и чаши.





 **FIXED HEAD AND BOWL**  
TESTA E VASCA FISSA

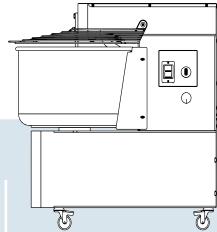
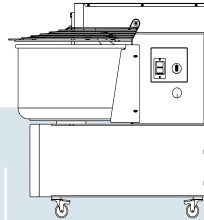
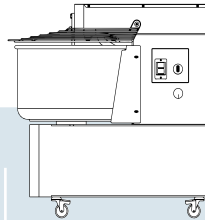
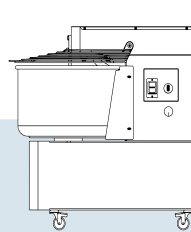
 **SINGLE PHASE**  
MONOFASE

**MIXA Var 15**

**MIXA Var 20**

|                                                                                     |                                          |                                                                                       |       |             |             |
|-------------------------------------------------------------------------------------|------------------------------------------|---------------------------------------------------------------------------------------|-------|-------------|-------------|
|    | DOUGH WEIGH<br>PESO PASTA                | kg                                                                                    | 12,0  | 16,0        |             |
|    | DOUGH/HOUR<br>IMPASTO ORA                | kg                                                                                    | 48,0  | 56,0        |             |
|    | CAPACITY<br>CAPACITÀ                     | Lt                                                                                    | 16,0  | 22,0        |             |
|    | BOWL DIAMETER<br>DIAMETRO VASCA          | cm                                                                                    | 32,0  | 36,0        |             |
|    | POWER (SPEED 1)<br>POTENZA (VELOCITÀ 1)  | kW                                                                                    | 0,75  | 0,75        |             |
|                                                                                     |                                          | Hp                                                                                    | 1,00  | 1,00        |             |
|    | FREQUENCY<br>FREQUENZA                   | Hz                                                                                    | 50/60 | 50/60       |             |
|    | POWER SUPPLY<br>ALIMENTAZIONE            | volt                                                                                  | 230   | 230         |             |
|  | MACHINE SIZES<br>DIMENSIONI MACCHINA     |  W | cm    | <b>38,5</b> | <b>38,5</b> |
|                                                                                     |                                          |  D |       | <b>67,0</b> | <b>67,0</b> |
|                                                                                     |                                          |  H |       | <b>72,5</b> | <b>72,5</b> |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO |  W | cm    | 45,0        | 45,0        |
|                                                                                     |                                          |  D |       | 76,0        | 76,0        |
|                                                                                     |                                          |  H |       | 80,0        | 80,0        |
|  | NET WEIGHT   PESO NETTO                  | kg                                                                                    | 59,0  | 62,0        |             |
|                                                                                     | GROSS WEIGHT   PESO LORDO                | kg                                                                                    | 67,0  | 70,0        |             |
|  | TIMER<br>TIMER                           |                                                                                       | •     | •           |             |
|  | WHEELS<br>RUOTE                          |                                                                                       | •     | •           |             |
|  | SPEED VARIATOR<br>VARIATORE DI VELOCITÀ  |                                                                                       | •     | •           |             |

• AS STANDARD | DI SERIE     **OPTIONAL** | OPTIONAL



 **FIXED HEAD AND BOWL**  
TESTA E VASCA FISSA

 **SINGLE PHASE**  
MONOFASE

**MIXA Var 30**

**MIXA Var 40**

**MIXA Var 50**

**MIXA Var 60**

|                                                                                       |                                          |                                                                                         |       |       |       |       |       |
|---------------------------------------------------------------------------------------|------------------------------------------|-----------------------------------------------------------------------------------------|-------|-------|-------|-------|-------|
|    | DOUGH WEIGH<br>PESO PASTA                | kg                                                                                      | 24,0  | 32,0  | 40,0  | 48,0  |       |
|    | DOUGH/HOUR<br>IMPASTO ORA                | kg                                                                                      | 88,0  | 112,0 | 128,0 | 144,0 |       |
|    | CAPACITY<br>CAPACITÀ                     | Lt                                                                                      | 32,0  | 41,0  | 48,0  | 60,0  |       |
|    | BOWL DIAMETER<br>DIAMETRO VASCA          | cm                                                                                      | 40,0  | 45,0  | 45,0  | 50,0  |       |
|    | POWER (SPEED 1)<br>POTENZA (VELOCITÀ 1)  | kW                                                                                      | 1,10  | 1,10  | 1,50  | 1,80  |       |
|                                                                                       |                                          | Hp                                                                                      | 1,50  | 1,50  | 2,0   | 2,50  |       |
|    | FREQUENCY<br>FREQUENZA                   | Hz                                                                                      | 50/60 | 50/60 | 50/60 | 50/60 |       |
|    | POWER SUPPLY<br>ALIMENTAZIONE            | volt                                                                                    | 230   | 230   | 230   | 230   |       |
|  | MACHINE SIZES<br>DIMENSIONI MACCHINA     |  W | cm    | 43,5  | 48,0  | 48,0  | 53,5  |
|                                                                                       |                                          |  D |       | 75,0  | 82,0  | 80,5  | 96,0  |
|                                                                                       |                                          |  H |       | 81,0  | 85,0  | 85,0  | 91,5  |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO |  W | cm    | 49,5  | 55,0  | 55,0  | 61,5  |
|                                                                                       |                                          |  D |       | 77,5  | 84,0  | 84,0  | 103,5 |
|                                                                                       |                                          |  H |       | 86,0  | 90,0  | 90,0  | 97,0  |
|  | NET WEIGHT   PESO NETTO                  | kg                                                                                      | 82,0  | 92,0  | 98,0  | 148,0 |       |
|                                                                                       | GROSS WEIGHT   PESO LORDO                | kg                                                                                      | 91,0  | 103,0 | 109,0 | 180,0 |       |
|  | TIMER<br>TIMER                           |                                                                                         | •     | •     | •     | •     |       |
|  | WHEELS<br>RUOTE                          |                                                                                         | •     | •     | •     | •     |       |
|  | SPEED VARIATOR<br>VARIATORE DI VELOCITÀ  |                                                                                         | •     | •     | •     | •     |       |

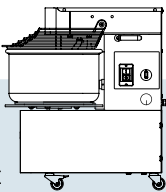
• AS STANDARD | DI SERIE     **OPTIONAL** | OPTIONAL



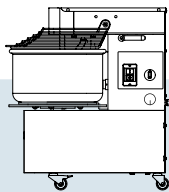
RISING TOP AND EXTRACTABLE BOWL  
 TESTA RIBALTABILE E VASCA ESTRAIBILE



SINGLE PHASE  
 MONOFASE



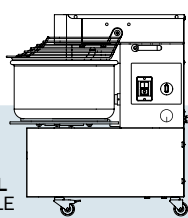
MIXUP Var 15



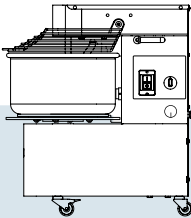
MIXUP Var 20

|                                                                                     |                                          |                                                                                       |       |       |
|-------------------------------------------------------------------------------------|------------------------------------------|---------------------------------------------------------------------------------------|-------|-------|
|    | DOUGH WEIGH<br>PESO PASTA                | kg                                                                                    | 12,0  | 16,0  |
|    | DOUGH/HOUR<br>IMPASTO ORA                | kg                                                                                    | 48,0  | 56,0  |
|    | CAPACITY<br>CAPACITÀ                     | Lt                                                                                    | 16,0  | 22,0  |
|    | BOWL DIAMETER<br>DIAMETRO VASCA          | cm                                                                                    | 32,0  | 36,0  |
|    | POWER (SPEED 1)<br>POTENZA (VELOCITÀ 1)  | kW                                                                                    | 0,75  | 0,75  |
|                                                                                     |                                          | Hp                                                                                    | 1,00  | 1,00  |
|    | FREQUENCY<br>FREQUENZA                   | Hz                                                                                    | 50/60 | 50/60 |
|    | POWER SUPPLY<br>ALIMENTAZIONE            | volt                                                                                  | 230   | 230   |
|  | MACHINE SIZES<br>DIMENSIONI MACCHINA     |  W | cm    | 39,0  |
|                                                                                     |                                          |  D |       | 67,0  |
|                                                                                     |                                          |  H |       | 73,5  |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO |  W | cm    | 45,0  |
|                                                                                     |                                          |  D |       | 76,0  |
|                                                                                     |                                          |  H |       | 80,0  |
|  | NET WEIGHT   PESO NETTO                  | kg                                                                                    | 71,5  | 81,0  |
|                                                                                     | GROSS WEIGHT   PESO LORDO                | kg                                                                                    | 85,0  | 85,0  |
|  | TIMER<br>TIMER                           |                                                                                       | •     | •     |
|  | WHEELS<br>RUOTE                          |                                                                                       | •     | •     |
|  | SPEED VARIATOR<br>VARIATORE DI VELOCITÀ  |                                                                                       | •     | •     |

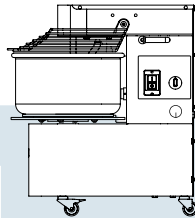
• AS STANDARD | DI SERIE
 • OPTIONAL | OPTIONAL



MIXUP Var 30



MIXUP Var 40



MIXUP Var 50



RISING TOP AND EXTRACTABLE BOWL  
 TESTA RIBALTABILE E VASCA ESTRAIBILE



SINGLE PHASE  
 MONOFASE

|                                                                                       |                                          |                                                                                         |       |       |       |      |
|---------------------------------------------------------------------------------------|------------------------------------------|-----------------------------------------------------------------------------------------|-------|-------|-------|------|
|    | DOUGH WEIGH<br>PESO PASTA                | kg                                                                                      | 24,0  | 32,0  | 40,0  |      |
|    | DOUGH/HOUR<br>IMPASTO ORA                | kg                                                                                      | 88,0  | 112,0 | 128,0 |      |
|    | CAPACITY<br>CAPACITÀ                     | Lt                                                                                      | 32,0  | 41,0  | 48,0  |      |
|    | BOWL DIAMETER<br>DIAMETRO VASCA          | cm                                                                                      | 40,0  | 45,0  | 45,0  |      |
|    | POWER (SPEED 1)<br>POTENZA (VELOCITÀ 1)  | kW                                                                                      | 1,10  | 1,10  | 1,50  |      |
|                                                                                       |                                          | Hp                                                                                      | 1,50  | 1,50  | 2,0   |      |
|    | FREQUENCY<br>FREQUENZA                   | Hz                                                                                      | 50/60 | 50/60 | 50/60 |      |
|    | POWER SUPPLY<br>ALIMENTAZIONE            | volt                                                                                    | 230   | 230   | 230   |      |
|  | MACHINE SIZES<br>DIMENSIONI MACCHINA     |  W | cm    | 43,5  | 48,0  | 48,0 |
|                                                                                       |                                          |  D |       | 75,0  | 81,5  | 80,0 |
|                                                                                       |                                          |  H |       | 81,0  | 85,0  | 85,0 |
|  | PACKING DIMENSIONS<br>DIMENSIONI IMBALLO |  W | cm    | 49,5  | 55,0  | 55,0 |
|                                                                                       |                                          |  D |       | 77,5  | 84,0  | 84,0 |
|                                                                                       |                                          |  H |       | 86,0  | 90,0  | 90,0 |
|  | NET WEIGHT   PESO NETTO                  | kg                                                                                      | 95,0  | 114,0 | 108,0 |      |
|                                                                                       | GROSS WEIGHT   PESO LORDO                | kg                                                                                      | 103,0 | 121,0 | 129,0 |      |
|  | TIMER<br>TIMER                           |                                                                                         | •     | •     | •     |      |
|  | WHEELS<br>RUOTE                          |                                                                                         | •     | •     | •     |      |
|  | SPEED VARIATOR<br>VARIATORE DI VELOCITÀ  |                                                                                         | •     | •     | •     |      |

• AS STANDARD | DI SERIE
 • OPTIONAL | OPTIONAL



# MIXATERH2O MIXUPTERH2O

## SPIRAL MIXERS



VERSION WITH  
FIXED HEAD AND BOWL  
VERSIONE CON  
TESTA E VASCA FISSA



VERSION WITH RISING TOP  
AND EXTRACTABLE BOWL  
VERSIONE CON TESTA  
RIBALTABILE E VASCA ESTRAIBILE



THREE-PHASE  
TRIFASE



TWO SPEEDS  
DUE VELOCITÀ



### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



MIXA TER H2O 15  
h 725  
MIXUP TER H2O 15  
h 735

kg 12



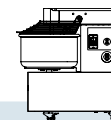
MIXA TER H2O 20  
h 725  
MIXUP TER H2O 20  
h 735

kg 16



MIXA TER H2O 30 -  
MIXUP TER H2O 30  
h 81

kg 24



MIXA TER H2O 40 -  
MIXUP TER H2O 40  
h 85

kg 32



MIXA TER H2O 50 -  
MIXUP TER H2O 50  
h 85

kg 40



MIXA TER H2O 60  
h 91,5

kg 48



### OPTIONAL



Special motors at 60Hz  
available on request

Disponibile motore  
con frequenza 60Hz

Verfügbar Motor mit  
einer Frequenz von 60Hz

Disponibile moteur  
avec fréquence 60Hz

Disponibile motor  
con frecuencia 60Hz

Возможный двигатель  
с частотой 60Гц

For preparing dough with  
percentages of hydration  
up to 85%

Per impasti con  
percentuali di idratazione  
fino all'85%

Für Teigmassen mit einem  
Hydrationsprozentsatz  
von bis zu 85%

Pour des pâtes avec  
des pourcentages  
d'hydratation jusqu'à 85 %

Para mezclas  
con porcentajes  
de hidratación  
de hasta 85%

Для теста с содержанием  
влаги до 85%

All the equipment are  
equipped with dough-  
breaker

Tutte le macchine  
hanno in dotazione  
lo spaccapasta

Alle Maschinen sind  
mit einem Teigknetzer  
ausgestattet

Toutes les machines  
sont fournies avec  
le coupe-pâte

Todas las máquinas  
tienen en dotación  
el rompe amasijo

Все машины оснащены  
тестовальщочным  
устройством



## DOUBLE-SPEED

**EN** H2O spiral mixers are powerful,  
fast and reliable, specifically designed  
for the preparation of high-hydration  
dough.

**IT** Le impastatrici a spirale H2O  
sono potenti, veloci e affidabili, pensate  
appositamente per la preparazione  
di impasti ad alta idratazione.

**DE** Die Spiralteigknetmaschinen H2O  
sind leistungstark, schnell und zuverlässig  
und wurden speziell für die Zubereitung  
von Teigen mit hohem Feuchtigkeitsgehalt  
entwickelt.

**FR** Les pétrins à spirale H2O sont  
puissants, rapides et fiables, spécialement  
conçus pour la préparation de pâtes  
à haute hydratation.

**ES** Las amasadoras a espiral H2O  
son potentes, rápidas y fiables,  
especialmente diseñadas para la  
preparación de masas de alta hidratación.

**RU** Спиральные тестомесы H2O -  
мощные, быстрые и надежные, специально  
разработанные для приготовления теста  
высокой гидратации.



FIXED HEAD AND BOWL  
TESTA E VASCA FISSA



THREE-PHASE  
TRIFASE



DOUGH WEIGH  
PESO PASTA

kg

MIXA Ter  
H2O 15

12,0

MIXA Ter  
H2O 20

16,0



DOUGH/HOUR  
IMPASTO ORA

kg

48,0

56,0



CAPACITY  
CAPACITÀ

Lt

16,0

22,0



BOWL DIAMETER  
DIAMETRO VASCA

cm

32,0

36,0



POWER (SPEED 1)  
POTENZA (VELOCITÀ 1)

kW

0,75

0,75

Hp

1,00

1,00



POWER (SPEED 2)  
POTENZA (VELOCITÀ 2)

kW

0,75 - 1,10

0,75 - 1,10

Hp

1,00

1,50



POWER SUPPLY  
ALIMENTAZIONE

volt

400

400



MACHINE SIZES  
DIMENSIONI MACCHINA



W

D

H

cm

38,5

38,5

67,0

67,0

72,5

72,5



PACKING DIMENSIONS  
DIMENSIONI IMBALLO



W

D

H

cm

45,0

45,0

76,0

76,0

80,0

80,0



NET WEIGHT | PESO NETTO

kg

59,0

62,0

GROSS WEIGHT | PESO LORDO

kg

67,0

70,0



TIMER  
TIMER

•

•



WHEELS  
RUOTE

•

•

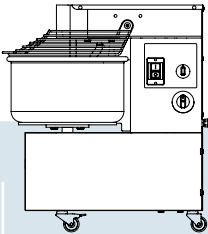
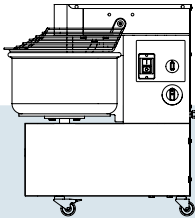
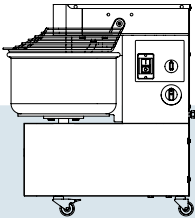
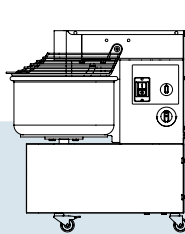


TWO SPEEDS  
DUE VELOCITÀ

•

•

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL



FIXED HEAD AND BOWL  
TESTA E VASCA FISSA



THREE-PHASE  
TRIFASE



DOUGH WEIGH  
PESO PASTA

kg

MIXA Ter  
H2O 30

24,0

MIXA Ter  
H2O 40

32,0

MIXA Ter  
H2O 50

40,0

MIXA Ter  
H2O 60

48,0



DOUGH/HOUR  
IMPASTO ORA

kg

88,0

112,0

128,0

144,0



CAPACITY  
CAPACITÀ

Lt

32,0

41,0

48,0

60,0



BOWL DIAMETER  
DIAMETRO VASCA

cm

40,0

45,0

45,0

50,0



POWER (SPEED 1)  
POTENZA (VELOCITÀ 1)

kW

1,10

1,10

1,50

1,80

Hp

1,50

1,50

2,0

2,50



POWER (SPEED 2)  
POTENZA (VELOCITÀ 2)

kW

1,30 - 1,70

1,30 - 1,70

1,50 - 2,20

1,50 - 2,20

Hp

1,75

2,30

2,00

2,00 - 3,00



POWER SUPPLY  
ALIMENTAZIONE

volt

400

400

400

400



MACHINE SIZES  
DIMENSIONI MACCHINA



W

D

H

cm

43,5

48,0

48,0

53,5

75,0

82,0

80,5

96,0

81,0

85,0

85,0

91,5



PACKING DIMENSIONS  
DIMENSIONI IMBALLO



W

D

H

cm

49,5

55,0

55,0

61,5

77,5

84,0

84,0

103,5

86,0

90,0

90,0

97,0



NET WEIGHT | PESO NETTO

kg

82,0

92,0

98,0

148,0

GROSS WEIGHT | PESO LORDO

kg

91,0

103,0

109,0

180,0



TIMER  
TIMER

•

•

•

•



WHEELS  
RUOTE

•

•

•

•



TWO SPEEDS  
DUE VELOCITÀ

•

•

•

•

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL





RIISING TOP AND EXTRACTABLE BOWL  
TESTA RIBALTABILE E VASCA ESTRAIBILE



THREE-PHASE  
TRIFASE

MIXUP Ter  
H2O 15

MIXUP Ter  
H2O 20



DOUGH WEIGH  
PESO PASTA

kg

12,0

16,0



DOUGH/HOUR  
IMPASTO ORA

kg

48,0

56,0



CAPACITY  
CAPACITÀ

Lt

16,0

22,0



BOWL DIAMETER  
DIAMETRO VASCA

cm

32,0

36,0



POWER (SPEED 1)  
POTENZA (VELOCITÀ 1)

kW

0,75

0,75

Hp

1,00

1,00



POWER (SPEED 2)  
POTENZA (VELOCITÀ 2)

kW

0,75 - 1,10

0,75 - 1,10

Hp

1,00

1,50



POWER SUPPLY  
ALIMENTAZIONE

volt

400

400



MACHINE SIZES  
DIMENSIONI MACCHINA

W  
D  
H

cm

39,0

39,0

67,0

67,0

73,5

73,5



PACKING DIMENSIONS  
DIMENSIONI IMBALLO

W  
D  
H

cm

45,0

45,0

76,0

76,0

80,0

80,0



NET WEIGHT | PESO NETTO

kg

71,5

81,0



GROSS WEIGHT | PESO LORDO

kg

85,0

85,0



TIMER  
TIMER

•

•



WHEELS  
RUOTE

•

•

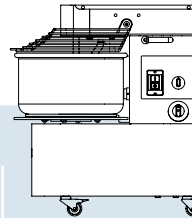
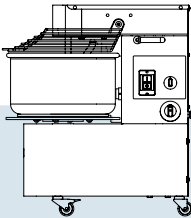
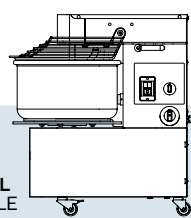


TWO SPEEDS  
DUE VELOCITÀ

•

•

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL



RIISING TOP AND EXTRACTABLE BOWL  
TESTA RIBALTABILE E VASCA ESTRAIBILE



THREE-PHASE  
TRIFASE

MIXUP Ter  
H2O 30

MIXUP Ter  
H2O 40

MIXUP Ter  
H2O 50



DOUGH WEIGH  
PESO PASTA

kg

24,0

32,0

40,0



DOUGH/HOUR  
IMPASTO ORA

kg

88,0

112,0

128,0



CAPACITY  
CAPACITÀ

Lt

32,0

41,0

48,0



BOWL DIAMETER  
DIAMETRO VASCA

cm

40,0

45,0

45,0



POWER (SPEED 1)  
POTENZA (VELOCITÀ 1)

kW

1,10

1,10

1,50

Hp

1,50

1,50

2,0



POWER (SPEED 2)  
POTENZA (VELOCITÀ 2)

kW

1,30 - 1,70

1,30 - 1,70

1,50 - 2,20

Hp

1,75

2,30

2,00



POWER SUPPLY  
ALIMENTAZIONE

volt

400

400

400



MACHINE SIZES  
DIMENSIONI MACCHINA

W  
D  
H

cm

43,5

48,0

48,0

75,0

81,5

80,0

81,0

85,0

85,0



PACKING DIMENSIONS  
DIMENSIONI IMBALLO

W  
D  
H

cm

49,5

55,0

55,0

77,5

84,0

84,0

86,0

90,0

90,0



NET WEIGHT | PESO NETTO

kg

95,0

114,0

108,0



GROSS WEIGHT | PESO LORDO

kg

103,0

121,0

129,0



TIMER  
TIMER

•

•

•



WHEELS  
RUOTE

•

•

•



TWO SPEEDS  
DUE VELOCITÀ

•

•

•

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL

## FORK MIXERS

**VERSION WITH  
FIXED HEAD AND BOWL**  
VERSIONE CON  
TESTA E VASCA FISSA

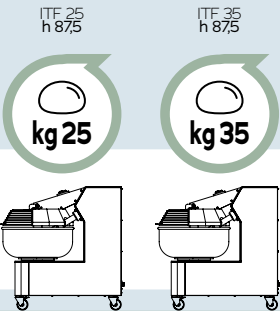
**THREE-PHASE  
TRIFASE**

Rising safety grid  
Griglia di sicurezza ribaltabile  
Klappbares Sicherheitsgitter  
Grille de sécurité amovible  
Rejilla de seguridad plegable  
Защитная откидная  
решетка



### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



The bowl, the spiral,  
the central column and  
the protection grid are  
made of stainless steel

La vasca, la spirale,  
il piantone centrale  
e la griglia di protezione  
sono in acciaio inox

The gearbox is made  
of oil bath gearmotor

Il sistema di trasmissione  
è realizzato con  
motoriduttore a bagno  
d'olio

Wanne, Spirale, zentraler  
Knethaken und  
Schutzgitter sind aus  
Edelstahl

La cuve, la spirale,  
la colonne centrale  
et la grille de protection  
sont en acier inox

Das Getriebesystem  
ist mit einem  
Ölbad-Getriebemotor  
ausgestattet

Le système  
de transmission est réalisé  
avec un moteur réducteur  
à bain d'huile

La cubeta, la espiral,  
la varetta central  
y la rejilla de protección  
son de acero inox

Чаша, спираль,  
центральный стержень  
и защитная решетка  
изготовлены  
из нержавеющей стали

El sistema de transmisión  
está realizado  
con motorreductor  
por baño de aceite

Привод с редукторным  
двигателем в масляной  
ванне



**EN** Hostek fork mixers allow perfectly blended mixes  
in a very short time. The ideal tool for pizza, pastry and bakery  
chefs, fork mixer is equipped with a bowl, drive shaft and fork  
in stainless steel AISI 304.  
Drive system with gearmotor in oil bath.

**IT** Le impastatrici a forcella Hostek consentono di ottenere  
impasti perfettamente amalgamati e in tempi rapidi. Strumento  
ideale per i professionisti della pizza, della pasticceria e della  
panificazione, le impastatrici a forcella sono dotate di vasca,  
albero di trasmissione e forcella in acciaio inox AISI 304.  
Sistema di trasmissione con motoriduttore a bagno d'olio.

**DE** Die Gabelteigknetmaschinen von Hostek ermöglichen  
die Erzielung perfekter Teigmischungen in kurzer Zeit.  
Die Gabelknetmaschinen sind mit Wanne, Getriebewelle  
und Gabel aus Edelstahl AISI 304 ausgestattet und eignen sich  
ideal für den Einsatz in Pizzerien, Konditoreien und Bäckereien.  
Getriebesystem mit Ölbad-Getriebemotor.

**FR** Les pétrins à fourche Hostek permettent d'obtenir  
des pâtes parfaitement mélangées et rapidement. Appareil idéal  
pour les professionnels de la pizza, de la pâtisserie et de  
la boulangerie, les pétrins à fourche sont équipés d'une cuve,  
d'un arbre de transmission et d'une fourche en acier inox AISI 304.  
Système de transmission avec motoréducteur à bain d'huile.

**ES** Las mezcladoras de horquilla Hostek permite obtener  
rápidamente amasijos perfectamente amalgamados.  
Instrumento ideal para los profesionales de la pizza, pastelería  
y panificación, las mezcladoras de horquilla disponen de tina,  
eje de transmisión y horquilla de acero inox AISI 304.  
Sistema de transmisión con motorreductor por baño de aceite.

**RU** Вилочные тестомесы от Hostek позволяют получить  
совершенно однородное тесто в кратчайшие сроки. Идеальный  
прибор для профессиональных пиццамейкеров, для кондитерских  
и хлебопекарен. Вилочные тестомесы оснащены чашей,  
передаточным валом и вилкой из нержавеющей стали AISI 304.  
Привод с редукторным двигателем в масляной ванне.



Two speeds motor available  
on request  
Su richiesta, con motore  
trifase a 2 velocità

Auf Anfrage mit 2-stufigem  
Drehstrommotor  
Sur demande, avec moteur  
triphase à 2 vitesses

A pedido, con motor  
trifásico de 2 velocidades  
На заказ возможна поставка  
тестомеса с трехфазным  
2-скоростным двигателем

### OPTIONAL



Special motors at 60Hz  
available on request

Disponibile motore  
con frequenza 60Hz

Verfügbar Motor mit  
einer Frequenz von 60Hz

Disponible moteur  
avec fréquence 60Hz

Disponibile motor  
con frecuencia 60Hz

Возможный двигатель  
с частотой 60Гц





DOUBLE-SPEED

**EN** Hostek fork mixers, can be ordered with a double-speed motor to further increase the performance of the device and guarantee perfectly mixed doughs.

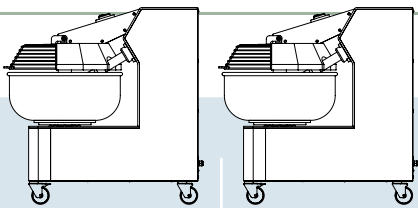
**IT** Le impastatrici a forcella Hostek, possono essere ordinate con un motore a doppia velocità, così da aumentare ancora di più le prestazioni del dispositivo e garantire impasti perfettamente amalgamati.

**DE** Die Gabelteigknetmaschinen von Hostek mit einem Motor mit doppelter Drehzahl bestellt werden, um die Leistung weiter zu erhöhen und perfekt vermischte Teige zu garantieren.

**FR** Les pétrins à fourche Hostek, peuvent être achetés avec un moteur à double vitesse afin d'augmenter encore plus les performances de l'appareil et de garantir des pâtes parfaitement mélangées.

**ES** Las amasadoras de horquilla Hostek, pueden pedirse con motor a doble velocidad para aumentar aún más el rendimiento del dispositivo y garantizar masas perfectamente mezcladas.

**RU** Вилочные тестомесы Hostek могут быть заказаны с двухскоростным двигателем, что еще больше увеличивает производительность устройства и гарантирует идеально замешенное тесто.



| FIXED HEAD AND BOWL<br>TESTA E VASCA FISSA |      | ITF 25      |  | ITF 35      |  |
|--------------------------------------------|------|-------------|--|-------------|--|
| THREE-PHASE<br>TRIFASE                     |      |             |  |             |  |
| DOUGH WEIGH<br>PESO PASTA                  | kg   | 25,0        |  | 35,0        |  |
| DOUGH/HOUR<br>IMPASTO ORA                  | kg   | 75,0        |  | 105,0       |  |
| CAPACITY<br>CAPACITÀ                       | Lt   | 30,0        |  | 40,0        |  |
| BOWL DIAMETER<br>DIAMETRO VASCA            | cm   | 50,0        |  | 56,4        |  |
| POWER (SPEED 1)<br>POTENZA (VELOCITÀ 1)    | kW   | 1,10        |  | 1,10        |  |
|                                            | Hp   | 1,50        |  | 1,50        |  |
| POWER (SPEED 2)<br>POTENZA (VELOCITÀ 2)    | kW   | 0,75 - 1,10 |  | 0,75 - 1,10 |  |
|                                            | Hp   | 1,00 - 1,50 |  | 1,00 - 1,50 |  |
| POWER SUPPLY<br>ALIMENTAZIONE              | volt | 400         |  | 400         |  |
| MACHINE SIZES<br>DIMENSIONI MACCHINA       | W cm | 52,5        |  | 59,0        |  |
|                                            | D cm | 90,0        |  | 93,0        |  |
|                                            | H cm | 87,5        |  | 87,5        |  |
| PACKING DIMENSIONS<br>DIMENSIONI IMBALLO   | W cm | 107,0       |  | 107,0       |  |
|                                            | D cm | 107,0       |  | 107,0       |  |
|                                            | H cm | 77,0        |  | 77,0        |  |
| NET WEIGHT   PESO NETTO                    | kg   | 165,0       |  | 165,0       |  |
| GROSS WEIGHT   PESO LORDO                  | kg   | 197,0       |  | 197,0       |  |
| TIMER<br>TIMER                             |      | •           |  | •           |  |
| WHEELS<br>RUOTE                            |      | •           |  | •           |  |
| TWO SPEEDS<br>DUE VELOCITÀ                 |      | ◦           |  | ◦           |  |

• AS STANDARD | DI SERIE ◦ OPTIONAL | OPTIONAL



# DIVIDER/ ROUNDER

DIVIDER/ROUNDER - PORZIONATRICE/ARROTONDATRICE - PORTIONIERER/TEIGABRUNDER

DIVISEUSE/BOULEUSE - DIVISORA/BOLEADORA - ТЕСТОРАЗДЕЛИТЕЛЬНАЯ/ТЕСТООКРУГЛИТЕЛЬНАЯ МАШИНА



**PF-PO**



**PF-AR**



# PF-PO-AR

## DIVIDER AND ROUNDER

**M** MECHANICAL  
MECCANICO

Designed for an easy  
and intuitive use

Concepita per un semplice  
ed intuitivo utilizzo

Entwickelt für eine einfache  
und intuitive Bedienung

Conçue pour une utilisation  
simple et intuitive

Concebidas para  
un uso simple e intuitivo

Реализованы для  
простого интуитивного  
использования



Productivity per hour  
up to 600 balls (250 gr)

Produzione oraria:  
fino a 600 palline  
(250 gr) per ora

Stündliche Produktion:  
Bis zu 600 Teigbälle  
(250 gr) pro Stunde

Production horaire :  
jusqu'à 600 boules  
(250 gr) par heure

Producción por hora:  
hasta 600 bolas  
de 250 gr

Часовая  
производительность:  
до 600 шариков  
(по 250 г) в час



### OPTIONAL



Optional stand available  
Possibilità di aggiunta  
supporto

Möglichkeit eines  
zusätzlichen Gestells  
Possibilité d'ajouter  
le support

Posibilidad de añadir  
soporte  
Возможность добавления  
опоры

Perfectly rounded portions,  
ready for leavening  
process

Si ottengono porzioni  
perfettamente  
arrotondate, pronte  
per la lievitazione

Perfekt abgerundete  
Portionen, bereit  
für die Teigführung

Portions parfaitement  
arrondies, prêtes pour  
le levage

Porciones  
perfectamente  
redondas, listas para  
la fermentación

Вы получаете идеально  
округлые порции, готовые  
к расстойке



**EN** Hostek rounders and dividers are perfect for speeding  
up and simplifying the process of making pizza portions  
and dough balls.

**IT** Le arrotondatrici e porzionatrici Hostek sono perfette  
per velocizzare e semplificare il processo di realizzazione  
delle porzioni e delle palline di impasto per la pizza.

**DE** Hostek-Maschinen wie Rundwirker und Portionierer  
sind ideal, um die Herstellung von Portionen und Teigkugeln  
für Pizzen zu beschleunigen und zu vereinfachen.

**FR** Les diviseuses et bouleuses Hostek sont parfaites pour  
accélérer et simplifier le processus de fabrication des portions  
de pâte et des boules de pâte à pizza.

**ES** Las divisoras y boleadoras Hostek son perfectas para agilizar  
y simplificar el proceso de preparación de porciones de masa  
y bolas de pizza.

**RU** Машины для округления и деления теста Hostek идеально  
подходят для ускорения и упрощения процесса приготовления  
порций пиццы и шариков из теста.

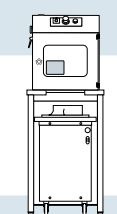


### SIZE COMPARISON CONFRONTO DIMENSIONI

CHEF + PIZZA  
h 170



OT-PO-AR300  
h 143



OT-PO-AR800  
h 156

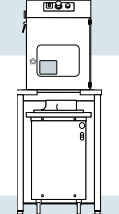


TABLE  
BANCO  
OT-PO-300  
h 153

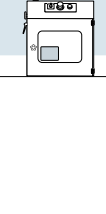
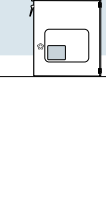
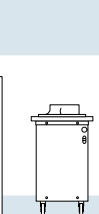


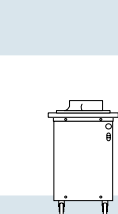
TABLE  
BANCO  
OT-PO-800  
h 166



OT-AR300  
h 79



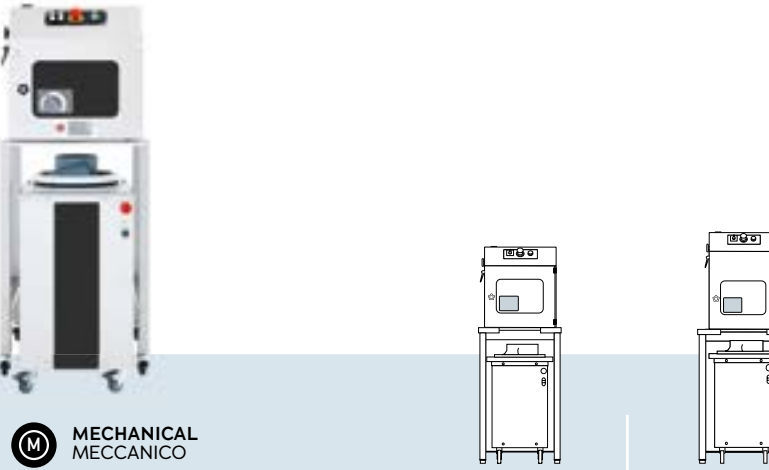
OTAR800  
h 84



|                                                                                    |  |          |          |          |          |
|------------------------------------------------------------------------------------|--|----------|----------|----------|----------|
|   |  |          |          |          |          |
|  |  |          |          |          |          |
|   |  |          |          |          |          |
| MODEL<br>MODELLO                                                                   |  | PF-PO300 | PF-PO800 | PF-AR300 | PF-AR800 |

|                                                                                                                              |      |                 |                                                       |              |                |
|------------------------------------------------------------------------------------------------------------------------------|------|-----------------|-------------------------------------------------------|--------------|----------------|
|  DOUGH PORTION<br>PORZIONE PASTA            | gr   | 50,0 - 280,0    | 50,0 - 3x280,0(840,0)                                 | 20,0 - 280,0 | 20,0 - 8/840,0 |
|  HOUR PRODUCTION<br>PRODUZIONE ORARIA       | n.   | 600 (250gr-r)/h | 600 (250gr-r)/h<br>350 (500gr-r)/h<br>200 (840gr-r)/h | -            | -              |
|  CAPACITY<br>CAPACITÀ                       | kg   | 30,0            | 30,0                                                  | 30,0         | 30,0           |
|  MOTOR POWER<br>POTENZA MOTORE              | kW   | 0,93            | 0,93                                                  | 0,30         | 0,30           |
|                                                                                                                              | Hp   | 1,20            | 1,20                                                  | 0,50         | 0,50           |
|  POWER SUPPLY<br>ALIMENTAZIONE              | volt | 400             | 400                                                   | 400          | 400            |
|  MACHINE SIZES<br>DIMENSIONI MACCHINA       | W cm | 48,0            | 48,0                                                  | 44,0         | 50,0           |
|                                                                                                                              | D cm | 84,0            | 84,0                                                  | 60,0         | 65,0           |
|                                                                                                                              | H cm | 54,0            | 67,0                                                  | 79,0         | 84,0           |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO | W cm | 95,0            | 60,0                                                  | 50,0         | 50,0           |
|                                                                                                                              | D cm | 60,0            | 95,0                                                  | 75,0         | 75,0           |
|                                                                                                                              | H cm | 70,0            | 85,0                                                  | 100,0        | 100,0          |
|  NET WEIGHT   PESO NETTO                  | kg   | 74,0            | 85,0                                                  | 47,0         | 74,0           |
|  GROSS WEIGHT   PESO LORDO                | kg   | 85,0            | 104,0                                                 | 55,0         | 85,0           |
|  WHEELS<br>RUOTE                          |      | -               | -                                                     | •            | •              |

• AS STANDARD | DI SERIE • OPTIONAL | OPTIONAL

|                                                                                     |  |             |             |  |  |
|-------------------------------------------------------------------------------------|--|-------------|-------------|--|--|
|   |  |             |             |  |  |
|  |  |             |             |  |  |
| MODEL<br>MODELLO                                                                    |  | PF-PO-AR300 | PF-PO-AR800 |  |  |

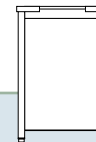
|                                                                                                                                |      |                              |                                                       |
|--------------------------------------------------------------------------------------------------------------------------------|------|------------------------------|-------------------------------------------------------|
|  DOUGH PORTION<br>PORZIONE PASTA            | gr   | 50,0 - 280,0                 | 50,0 - 8/840,0                                        |
|  HOUR PRODUCTION<br>PRODUZIONE ORARIA       | n.   | 600 (250gr-r)/h              | 600 (250gr-r)/h<br>350 (500gr-r)/h<br>200 (840gr-r)/h |
|  CAPACITY<br>CAPACITÀ                       | kg   | 30,0                         | 30,0                                                  |
|  MOTOR POWER<br>POTENZA MOTORE              | kW   | 1,30                         | 1,30                                                  |
|                                                                                                                                | Hp   | 1,70                         | 1,70                                                  |
|  POWER SUPPLY<br>ALIMENTAZIONE              | volt | 400                          | 400                                                   |
|  MACHINE SIZES<br>DIMENSIONI MACCHINA       | W cm | 55,0                         | 61,0                                                  |
|                                                                                                                                | D cm | 84,0                         | 84,0                                                  |
|                                                                                                                                | H cm | 143,0                        | 156,0                                                 |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO | W cm | 95,0   50,0   81,0           | 60,0   50,0   81,0                                    |
|                                                                                                                                | D cm | 60,0   75,0   101,0          | 95,0   75,0   101,0                                   |
|                                                                                                                                | H cm | 70,0   100,0   18,0          | 85,0   100,0   18,0                                   |
|  NET WEIGHT   PESO NETTO                  | kg   | 137,0                        | 177,0                                                 |
|  GROSS WEIGHT   PESO LORDO                | kg   | 85,0+55,0+16,0<br>3 packages | 104,0+85,0+18,0<br>3 packages                         |
|  WHEELS<br>RUOTE                          |      | •                            | •                                                     |

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# STAND

ACCESSORIES FOR  
DIVIDER AND  
ROUNDER



|                                                                                                                                |      |  |  |             |  |
|--------------------------------------------------------------------------------------------------------------------------------|------|--|--|-------------|--|
|                                           |      |  |  |             |  |
|                                           |      |  |  |             |  |
| MODEL<br>MODELLO                                                                                                               |      |  |  | SPO-AR      |  |
|  MACHINE SIZES<br>DIMENSIONI MACCHINA     | W cm |  |  | 55,0   61,0 |  |
|                                                                                                                                | D cm |  |  | 55,0        |  |
|                                                                                                                                | H cm |  |  | 90,0        |  |
|  PACKING DIMENSIONS<br>DIMENSIONI IMBALLO | W cm |  |  | 81,0        |  |
|                                                                                                                                | D cm |  |  | 101,0       |  |
|                                                                                                                                | H cm |  |  | 18,0        |  |
|  NET WEIGHT   PESO NETTO                  | kg   |  |  | 15,0        |  |
|  GROSS WEIGHT   PESO LORDO                | kg   |  |  | 16,0   18,0 |  |



# GENERAL TERMS OF SALE

## CONDIZIONI GENERALI DI VENDITA

**EN PRICE LIST:** the price list is expressed in Euro (VAT excluded), cancels and replaces all previous editions and may be modified at any time, without prior notice, at the sole discretion of the Producer.

**PAYMENT:** payment must be made in accordance with the conditions agreed and stated in the order confirmation. No exception of any kind or type, not even for evident and proven defects or irregularities in the goods sold, can authorise the purchaser to avoid or delay payment of invoices. At the first unpaid or delayed payment of an instalment as agreed in the contract, the purchaser may automatically lose the benefit of the term and the seller may proceed at its own irrevocable choice to recover the unpaid amount or the entire remaining difference. In the case of deferred payment or any other method of payment, the costs charged to the company by the credit institution shall be charged to the purchaser. In the event of delayed payment, interest for late payment and bank charges shall be charged in accordance with the law.

**DELIVERY:** the delivery period starts upon receipt of payment. **ORDERS:** to avoid mistakes or misunderstandings, which may occur during a telephone conversation, orders and deliveries will not be effected but in the presence of a written order. In the case that, for reasons of urgency, the telephonic order is not followed by a written confirmation, no returns will not be accepted. Every order is irrevocable by the purchaser. The Producer reserves the right to give written acceptance. Any customer request or verbal agreement with representatives of the seller will not be valid unless confirmed in writing by the same. Delivery dates indicated on the order confirmation are indicative and not binding and are subject to variations and/or extraordinary events beyond the control of the Producer. If the customer fails to collect the goods within 30 days from the deadline specified in the order, the seller may cancel the sales contract.

**TRANSPORT:** Delivery Terms mentioned on all our documents refer to INCOTERMS 2010®. The goods travel at the risk of the purchaser. Any complaints about the defective condition of the equipment must be made to the carrier when accepting the goods. The complaint is only valid if made within 8 (eight) days of receipt of the goods.

**PACKING:** the packaging is included in the price. **MOTORS AND INSTALLATIONS:** the price refers to equipment with motor power and voltage used in the European Community. Motor with special voltages or frequency are available on request.

**WARRANTY:** all parts of the equipment, electrical parts excluded, have 12 months of warranty from the date of our invoice only if the defects are due to the construction. Warranty does not cover any repairs due to wear and tear resulting from use, poor maintenance, inexperience, manipulation, or modifications made by the purchaser. Requests for spare parts under warranty must be made in writing. Parts replaced under warranty will be invoiced in any case; upon receipt of the parts to be replaced, which must be returned carriage free, a regular credit note will be issued. The guarantee does not cover the replacement of equipment and labour costs for spare parts and any other incidental expenses. All obligations of the manufacturer to compensate for direct or indirect damages resulting from the non-functioning of the machine are expressly excluded.

**TEST:** before delivery, the equipment is tested in the Producer's workshops. Components, technical data and characteristics might be modified at any moment.

**TECHNICAL DATA:** the description and designs are only for information, is forbidden to copy, transfer or show them to third parties; weights and measures are always approximate. The manufacturer reserves his right to make any modifications in the specifications without any notice.

**DEROGATIONS AND ADDITIONAL CONDITIONS:** any possible derogation to the above-mentioned terms of supply, which is stated among the parties by mutual consent, must be put in writing and strictly limited to what will be agreed. This derogation will never include amendments also of the remaining terms of sale, which will remain the same, where there is no specific contrary agreement.

**PLACE OF JURISDICTION:** for any dispute upon this sale, the parties recognize the sole competence of the Court of Law of Pordenone. The mentioned competence cannot be derogated, not even with the issue of drafts, acceptances, bills of exchange, domiciliated by the purchaser.

**IT LISTINO PREZZI:** il listino di vendita è espresso in Euro (I.V.A. esclusa), annulla e sostituisce tutte le precedenti edizioni e potrà essere modificato in qualsiasi momento, senza preavviso, ad insindacabile giudizio del Produttore.

**PAGAMENTO:** il pagamento dovrà avvenire in conformità alle condizioni concordate ed indicate nella conferma d'ordine. Nessuna eccezione di nessun genere e specie, neppure per palesi ed accertati vizi difetti o irregolarità della merce venduta, potrà autorizzare il compratore ad esimersi o ritardare il pagamento delle fatture. Al primo mancato o ritardato pagamento di una rata convenuta nel contratto, l'acquirente può perdere automaticamente il beneficio del termine e la venditrice può agire alternativamente a sua insindacabile scelta per il recupero della somma non pagata o per l'intera differenza residua. Nel caso di pagamento differito con RIBA o altro metodo di pagamento, verranno conteggiate a carico del compratore le spese addebitate all'azienda dall'istituto di credito. In caso di ritardato pagamento, verranno applicati interessi di mora previsti per legge e addebitate le spese bancarie sostenute.

**CONSEGNA:** il termine di consegna decorre dall'avvenuto pagamento.

**ORDINANTE:** in considerazione degli errori od incomprensioni che derivano dalla trasmissione telefonica degli ordinativi, non saranno effettuate spedizioni se non in presenza di ordine scritto. Nell'eventualità che, per motivi d'urgenza, l'ordinativo telefonico non sia seguito da conferma scritta, non saranno accettati resi. Ogni ordinazione è irrevocabile da parte del committente. Il Produttore si riserva obbligo di dare l'accettazione scritta. Qualunque richiesta del cliente o suo accordo verbale con rappresentanti della venditrice non saranno validi se non confermati per iscritto dalla stessa. Le date di consegna indicate sulla conferma d'ordine sono da intendersi come indicative e non vincolanti e sono subordinate alle variazioni e/o eventi straordinari indipendenti dal Produttore. Ove il cliente non proceda al ritiro della merce entro 30gg dalla scadenza del termine indicato nell'ordine, il venditore potrà far dichiarare risolto il contratto di vendita.

**TRASPORTO:** I termini di consegna menzionati in tutti i documenti fanno riferimento agli INCOTERMS 2010®. la merce viaggia a rischio del committente. Eventuali contestazioni sullo stato difettoso del materiale dovranno essere evidenziate al trasportatore al momento dell'accettazione della merce. Il reclamo è valido se fatto entro 8 (otto) giorni dal ricevimento della merce.

**IMBALLO:** l'imballo è incluso nel prezzo. **MOTORI E IMPIANTI:** i prezzi sono intesi per macchine con motore a potenza e voltaggio utilizzati nell'ambito della comunità europea. Motori con voltaggi o frequenze speciali sono disponibili su richiesta.

**GARANZIA:** tutte le parti che compongono le apparecchiature, escluse le parti elettriche, godono di una garanzia di mesi 12 dalla data della nostra fattura, sempre che i difetti siano dovuti alla costruzione. Sono escluse dalla garanzia le eventuali riparazioni dovute al logoramento proveniente dall'uso, dalla cattiva manutenzione, dalla imperizia, manomissioni o modifiche apportate dall'acquirente. Le richieste di parti di ricambio in garanzia devono obbligatoriamente pervenire in forma scritta. Le spedizioni dei pezzi in oggetto avverranno in porto assegnato. I pezzi sostituiti in garanzia saranno comunque fatturati; a ricevimento dei componenti da sostituire, che dovranno essere resi in porto franco, si provvederà ad emettere regolare nota di accredito. La garanzia non contempla la sostituzione dell'apparecchiatura e le spese di manodopera per i ricambi e qualsiasi altra spesa accessoria. Resta esplicitamente escluso ogni obbligo da parte della fornitrice di risarcimento di danni diretti o indiretti derivanti dal non funzionamento della macchina.

**COLLAUDO:** prima della spedizione le macchine e/o gli impianti vengono collaudati presso le officine del Produttore. Componenti, dati tecnici e caratteristiche potranno subire delle variazioni in qualsiasi momento.

**DATI TECNICI:** Le descrizioni ed i disegni sono solo informativi. È vietato estrarne copia, fare cessione o darli in visione a terzi. Le indicazioni di peso e di misure sono sempre approssimative. Il produttore si riserva il diritto di apportare qualsiasi modifica costruttiva senza darne preavviso.

**DEROGHE E NOVAZIONI:** qualsiasi eventuale deroga alle sopradette condizioni generali di fornitura, che venisse stabilita fra le parti di pieno accordo, dovrà essere convenuta per iscritto e resterà strettamente limitata a quanto si converrà in modo specifico e non implicherà mai novazioni anche delle rimanenti condizioni generali, le quali tutte rimarranno ferme, ove manchi una esplicita pattuizione in contrario.

**FORO COMPETENTE:** per qualsiasi controversia relativa alla presente vendita, le parti riconoscono l'esclusiva competenza del Foro Giudiziario di Pordenone. Detta competenza non è derogabile neppure con l'emissione di tratte, accettazioni, effetti cambiari, domiciliati presso l'acquirente.

# ALLGEMEINE VERKAUFSBEDINGUNGEN

## CONDITIONS GENERALES DE VENTE

**DE PREISLISTE:** Die Preisliste ist in Euro (MwSt. Ausgeschlossen) ausgedrückt, annulliert und ersetzt alle vorherigen Ausgaben und kann jederzeit ohne Vorankündigung und nach unanfechtbarer Meinung von der Hersteller geändert werden.

**BEZAHLUNG:** Die Bezahlung muss nach den vereinbarten und angegebenen Bedingungen auf der Auftragbestätigung erfolgen. Keine Ausnahme von irgendeiner Art kann dem Käufer nicht für offenbare und fest-gestellte Fehler, Mängel oder Unregelmässigkeit der verkauften Ware erlaube sich die Bezahlung der Rechnungen zu befreien oder sie zu entziehen. Bei der ersten ausbleibenden oder verspäteten Zahlung einer vertraglich vereinbarten Rate kann der Käufer automatisch den Vorteil der Frist verlieren, und die Verkäuferin kann alternativ zur Einziehung des unbezahlten Betrages oder der gesamten verbleibenden Differenz nach ihrer unanfechtbaren Wahl handeln. Bei Zahlungsverzug fallen gesetzliche Verzugszinsen an und die anfallenden Bankgebühren werden in Rechnung gestellt.

**LIEFERUNG:** Die Lieferzeit beginnt nach Erhalt der Zahlung.

**AUFTRAGGEBER:** in anberacht der Fehler oder Unverständnisse, welche durch Telefongespräche gemacht werden konnten, werden Sedungen wenigstens in Anwesenheit von einer schriftlichen Auftragsbestätigung nicht verschickt sein. Für den Fall aus dringenden Gründen, dass Bestellung von einer schriftlichen Auftragsbestätigung gefolgt wird, werden die unverkauften Waren nicht akzeptiert. Jede Bestellung ist von Seiten des Auftraggebers unwiderruflich. Das Hersteller behält sich Vor, eine schriftliche Akzeptation zu senden. Irgendeine Anfrage oder verbales Abkommen der Kunden mit dem Verkäufer sind ungültig, wenn keine schriftliche Bestätigung von der Firma vorlegt. Die in der Auftragsbestätigung angegebenen Liefertermine sind unverbindliche Richtwerte und unterliegen Änderungen und/oder außergewöhnlichen Ereignissen, die unabhängig von der Hersteller sind. Wenn der Kunde die Ware nicht innerhalb von 30 Tagen nach Ablauf der in der Bestellung angegebenen Frist abholt, kann der Verkäufer den Kaufvertrag auflösen.

**VERSAND:** Die in allen Dokumenten genannten Lieferfristen beziehen sich auf die INCOTERMS 2010. Der Transport der Ware ist auf Risiko des Auftraggebers. Eventuelle Beanstandungen in Bezug auf den fehlerhaften Stand der Ware müssen dem Transporteur mitgeteilt werden, wenn die Ware akzeptiert wird. Die Reklamierung ist nur gültig, wenn sie innerhalb 8 Tagen nach dem Empfang der Ware vorgezogen wird.

**VERPACKUNG:** die verpackungskosten sind in dem Preis der Geräte einschließlich.

**MOTOREN UND ANLAGEN:** es versteht sich, daß die Preise für Maschinemit Leistungsmotoren und von EG gebrauchter Anschlussg ausgedrückt sind. Motoren mit speziellen Spannungen oder Frequenzen sind auf Anfrage erhältlich.

**GARANTIE:** alles Teile die Maschine sind in Garantie für 12 Monate vom Rechnung Datum, mit Ausnahme von elektrischen Teile, wenn die Mängel auf Baufehler zurückzuführen sind. Von der Garantie sind die möglichen Reparaturen ausgeschlossen, welche durch Zerrüttung wegen Gebrauchs, falscher Wartung, Unerfahrenheit, Schäden oder vom Erwerber verlangter Veränderungen hervorgerufen sind. Die Versand von allen Teile im Gegenstand werden sein liefern nachnahme. Die Bestellung der Ersatzteile unter Garantie müssen schriftlich sein; die Lieferung wird ab Werk sein; wir können die Rückabe der ersetzten Garantiestücke bitten. Die im Rahmen der Garantie ersetzten Teile werden in Rechnung gestellt. Nach Erhalt der zu ersetzenden Komponenten, die frankiert zurückgegeben werden müssen, wird eine regelmäßige Gutschrift ausgestellt. Die Garantie bezieht keine Ersetzung der Apparatur oder Arbeitskosten für Ersatzteile und irgendwelche andere Nebenausgabe. Es ist deutlich, daß jede Verpflichtung für die Entschädigung von direkten oder indirekten Schäden wegen der Untüchtigkeit der Maschine abgelehnt sind.

**PRÜFUNG:** Vor der Versendung werden die Maschinen und/oder die Anlagen bei der Werkstätten von Hersteller geprüft. Bauelemente, technische Daten und Kennzeichen können Veränderungen jederzeit erfahren.

**TECHNISCHE DATEN:** die Beschreibungen und die Zeichnungen sind rein unterrichtend. Es ist verboten, sie zu kopieren, Abtretung zu machen oder sie Dritten weiterzugeben. Die Gewichts- und Massangaben sind immer ungefähr. Der Hersteller behält sich vor, jede Bauveränderung ohne Vorankündigung vorzunehmen.

**VERTRAGSABWEICHUNGEN UND ERNEUERUNGEN:** jede eventuelle Abweichung von den o.g. allgemeinen Lieferbedingungen, die zwischen den Parteien mit gemeinem Abkommen abgemacht wird, muß schriftlich bestimmt werden. Sie wird fest beschreiben, auf was spezifisch in Einklang gebracht wird, und sie wird Erneuerungen auch von übrigen allgemeinen Bedingungen nie verwickeln, welche so bleiben, wenn es kein gegenteiliges Abkommen gibt.

**GERICHTSSTAND:** für irgendeinen Streit bezüglich auf den vorliegenden Verkauf erkennen die Parteien die exklusive Kompetenz vom Gericht in Pordenone an. Die genannte Kompetenz kann nicht einmündlich mit Erteilung von Tratten, Akzeptieren, Wechselgültigkeiten verändert werden, beim Erwerber ansässig sind.

**FR LISTE DE PRIX :** la liste de prix est exprimée en euro (TVA exclue), annule et remplace toutes les éditions précédentes et pourra être modifiée à tout moment, sans avis préalable, à la seule discrétion du producteur.

**PAIEMENT :** le paiement sera effectué aux conditions convenues et indiquées dans la confirmation de commande. Aucune exception de toute sorte, même pour des défauts ou irrégularités évidents et constatés des marchandises vendues, n'autorise l'acheteur à renoncer au paiement des factures ou à le retarder. Au premier défaut ou retard de paiement d'une échéance convenue dans le contrat, l'acheteur peut perdre automatiquement le bénéfice du terme et le vendeur peut agir alternativement à sa discrétion pour récupérer le montant impayé ou la totalité de la différence restante. Au premier défaut ou retard de paiement d'une échéance convenue dans le contrat, l'acheteur peut perdre automatiquement le bénéfice du terme et le vendeur peut agir alternativement à sa discrétion pour récupérer le montant impayé ou la totalité de la différence restante. En cas de paiement différé ou autre mode de paiement, les frais facturés à la société par l'établissement bancaire sont à charge de l'acheteur. En cas de retard de paiement, des intérêts moratoires prévus par la loi seront facturés et les frais bancaires éventuels seront débités.

**LIVRAISON :** le délai de livraison prend effet sur réception du paiement.

**COMMANDES :** Compte tenu des erreurs ou des malentendus résultant de la réception des commandes par téléphone, aucune expédition ne sera effectuée si la commande n'est pas confirmée par écrit. Au cas où, pour des raisons d'urgence, la commande téléphonique n'est pas suivie d'une confirmation écrite, aucun retour ne sera accepté. Toute commande est irrévocable de la part de l'acheteur. Le producteur se réserve le droit de donner une acceptation écrite. Toute demande du client ou tout accord verbal avec les représentants de la société vendeuse ne sera valable que s'il est confirmé par écrit par cette dernière. Les délais de livraison indiqués sur la confirmation de la commande doivent être considérés comme indicatifs et non impératifs et sont sujets à des variations et/ou à des événements extraordinaires indépendants de la société productrice. Si le client ne collecte pas les marchandises dans les 30 jours suivant la date indiquée dans la commande, le vendeur peut annuler le contrat de vente.

**TRANSPORT :** Les conditions de livraison mentionnées dans tous les documents se réfèrent aux INCOTERMS 2010®. Les marchandises voyagent au risque de l'acheteur. Toute réclamation concernant l'état défectueux du matériel doit être adressée au transporteur lors de l'acceptation des

marchandises. La réclamation est valable si elle est formulée dans les 8 (huit) jours suivant la réception des marchandises.

**EMBALLAGE :** l'emballage est inclus dans le prix.

**MOTEURS ET INSTALLATIONS :** les prix correspondent à des équipements dont la puissance et la tension du moteur sont utilisées au sein de la Communauté Européenne. Sur demande, des moteurs avec des tensions ou des fréquences spéciales sont disponibles.

**GARANTIE :** toutes les parties des équipements, à l'exclusion des parties électriques, sont couvertes par une garantie de 12 mois à compter de la date de notre facture, à condition que les défauts soient dus à la construction. Sont exclues de la garantie les réparations dues à l'usure résultant de l'utilisation, d'un mauvais entretien, d'une manipulation ou d'une modification effectuée par l'acheteur. Les demandes de pièces de remplacement dans le cadre de la garantie doivent être formulées par écrit. Ces pièces sont expédiées en port dû. Les pièces remplacées dans le cadre de la garantie sont en tout cas facturées ; à la réception des pièces à remplacer, qui doivent être renvoyées franco de port, un avoir est régulièrement émis.

La garantie ne couvre pas le remplacement des équipements ni les frais de main-d'œuvre pour les pièces de remplacement et tous les autres frais accessoires. Toute obligation du fournisseur de réparer les dommages directs ou indirects résultant du non-fonctionnement de la machine est expressément exclue.

**ESSAI :** avant l'expédition, les équipements et/ou les installations sont testées dans les laboratoires de la société productrice. Les composants, les données techniques et les caractéristiques peuvent être modifiés à tout moment.

**DONNÉES TECHNIQUES :** Les descriptions et les dessins sont fournis exclusivement à titre d'information. Il est interdit d'en faire des copies, de les transférer ou de les remettre à des tiers. Les indications de poids et les mesures sont toujours approximatives. Le producteur se réserve le droit d'apporter des modifications structurelles sans préavis.

**DÉROGATIONS ET RENOUVELLEMENTS :** toute dérogation aux conditions générales de fourniture susmentionnées, convenue entre les parties d'un commun accord, devra être convenue par écrit et sera strictement limitée à ce qui est spécifiquement convenu et n'impliquera jamais de dérogation aux autres conditions générales, qui resteront incontournables sauf accord contraire explicite.

**TRIBUNAL COMPETENT :** pour tout litige relatif à la présente vente, les parties reconnaissent la compétence exclusive du Tribunal de Pordenone. Cette compétence ne peut être dérogée même par l'émission de traites, d'acceptations, de billets à ordre auprès de l'acheteur.







|                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                               |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| <div>ICONS LEGEND</div> <div>LEGENDA ICONE</div> <div>LEGENDE SYMBOLE</div> <div>LÉGENDE ICONES</div> <div>LEGENDA ICONOS</div> <div>ЛЕГЕНДА ИКОН</div>                                                                                                                                                      | <div></div> <div>MECHANICAL</div> <div>MECCANICO</div> <div>MECHANISCHE</div> <div>MÉCANIQUE</div> <div>MECÁNICO</div> <div>МЕХАНИКА</div>                                                                                                                                                                      | <div></div> <div>DIGITAL</div> <div>DIGITALE</div> <div>DIGITALEN</div> <div>NUMÉRIQUE</div> <div>DIGITAL</div> <div>ЦИФРОВАЯ ПЕЛЬ</div>                                                                                                                                                                                         | <div></div> |
| <div></div> <div>CHAMBERS</div> <div>CAVIERE</div> <div>KAMMERN</div> <div>CHAMBRES</div> <div>CÁMERAS</div> <div>КАМЕРЫ</div>                                                                                            | <div></div> <div>40x60</div> <div>CM TRAY</div> <div>TEGLIA 40X60 CM</div> <div>PFANNE 40X60 CM</div> <div>PLAQUE 40X60 CM</div> <div>BANDEJA 40X60 CM</div> <div>ПРОТЯЖКА 40X60 CM</div>                                                                                                                      | <div></div> <div>RAILS FOR GASTRONORM-GN PANS</div> <div>GUIDE PER TEGLE GASTRONORM-GN</div> <div>FÜHRUNGSSCHENEN FÜR GASTRONORM-GN BLECH</div> <div>GUIDES POUR PLAQUES GASTRONORM-GN</div> <div>GUÍAS PARA BANDEJAS GASTRONORM-GN</div> <div>НАТЯЖИ ПРОЦЕЛЛЕ ДЛЯ GASTRONORM-GN</div>                                          |                                                                                               |
| <div></div> <div>PIZZE</div> <div>PIZZEN</div> <div>PIZZAS</div> <div>PIZZAS</div> <div>ПИЦЦЫ</div>                                                                                                                       | <div></div> <div>PIZZA DIAMETER</div> <div>DIAMETRO PIZZA</div> <div>PIZZA DURCHMESSER</div> <div>DIAMÈTRE PIZZA</div> <div>DIAMETRO DE LA PIZZA</div> <div>ДИАМЕТР ПИЦЦЫ</div>                                                                                                                                | <div></div> <div>WORKING TEMPERATURE</div> <div>TEMPERATURA D'ESERCIZIO</div> <div>ARBEITSTEMPERATUR</div> <div>TEMPÉRATURE DE TRAVAIL</div> <div>TEMPERATURA DE EJERCICIO</div> <div>РАБОЧАЯ ТЕМПЕРАТУРА</div>                                                                                                                 |                                                                                               |
| <div></div> <div>POWER</div> <div>POTENZA</div> <div>HEIZLEISTUNG</div> <div>PUSSANCE</div> <div>POTENCIA</div> <div>МОЩНОСТЬ</div>                                                                                       | <div></div> <div>TOP HEATING ELEMENT POWER</div> <div>POTENZA RESISTENZA CIELO</div> <div>OBEN HEIZELEMENTELEISTUNG</div> <div>PUSSANCE RESISTANCE PLAFOND</div> <div>POTENCIA RESISTENCIA TECHO</div> <div>МОЩНОСТЬ ВЕРХНИХ ТЭНОВ</div>                                                                       | <div></div> <div>BOTTOM HEATING ELEMENT POWER</div> <div>POTENZA RESISTENZA PIADEA</div> <div>UNTEN HEIZELEMENTELEISTUNG</div> <div>PUSSANCE RESISTANCE SOL</div> <div>POTENCIA RESISTENCIA SOLERA</div> <div>МОЩНОСТЬ НИЖНИХ ТЭНОВ</div>                                                                                       |                                                                                               |
| <div></div> <div>POWER SUPPLY</div> <div>ALIMENTAZIONE</div> <div>ANSCHLUSS</div> <div>ALIMENTATION</div> <div>ALIMENTACIÓN</div> <div>НАПРЯЖЕНИЕ</div>                                                                   | <div></div> <div>ELECTRICAL ABSORPTION SINGLE PHASE</div> <div>ASSORBIMENTO MONOFASE</div> <div>EINPHASIGER STROMENTNAHME</div> <div>ABSORPTION ÉLECTRIQUE MONOPHASE</div> <div>ABSORCIÓN ELÉCTRICA MONOFÁSICA</div> <div>ЭЛЕКТРИЧЕСКОЕ ПОГЛОЩЕНИЕ ОДНОФАЗНОЕ</div>                                            | <div></div> <div>ELECTRICAL ABSORPTION THREE PHASE</div> <div>ASSORBIMENTO TRIFASE</div> <div>DREHSTROMENTNAHME</div> <div>ABSORPTION ÉLECTRIQUE TRIPHASE</div> <div>ABSORCIÓN ELÉCTRICA TRIFÁSICA</div> <div>ЭЛЕКТРИЧЕСКОЕ ПОГЛОЩЕНИЕ ТРЕХФАЗНОЕ</div>                                                                         |                                                                                               |
| <div></div> <div>INTERNAL DIMENSIONS</div> <div>DIMENSIONI INTERNE</div> <div>INNENABMESSUNGEN</div> <div>DIM. INTERIEURES</div> <div>MEDIDAS INTERNAS</div> <div>ВНУТРЕННИЕ ГАБАРИТЫ</div>                               | <div></div> <div>EXTERNAL DIMENSIONS</div> <div>DIMENSIONI ESTERNE</div> <div>AUSSENABMESSUNGEN</div> <div>DIM. EXTERIEURES</div> <div>MEDIDAS EXTERNAS</div> <div>ВНЕШНИЕ ГАБАРИТЫ</div>                                                                                                                      | <div></div> <div>PACKING DIMENSIONS</div> <div>DIMENSIONI IMBALLO</div> <div>VERPACKUNGSABMESSUNGEN</div> <div>DIM. EMBALLAGE</div> <div>MEDIDAS DEL EMBALAJE</div> <div>ГАБАРИТЫ В УПАКОВКЕ</div>                                                                                                                              |                                                                                               |
| <div></div> <div>NET WEIGHT</div> <div>PESO NETTO</div> <div>NETTOGEWICHT</div> <div>POIDS NET</div> <div>PESO NETO</div> <div>БЕЗ ПУТТО</div>                                                                            | <div></div> <div>GROSS WEIGHT</div> <div>PESO LORDO</div> <div>BRUTTOGEWICHT</div> <div>POIDS BRUT</div> <div>PESO BRUTO</div> <div>БЕЗ ПУТТО</div>                                                                                                                                                            | <div></div> <div>DOUGH WEIGH</div> <div>PESO PASTA</div> <div>GEWICHT DES TEIGES</div> <div>POIDS PÂTE</div> <div>PESO DE LA MASA</div> <div>БЕЗ ПОРЦИЙ</div>                                                                                                                                                                   |                                                                                               |
| <div></div> <div>INTERNAL LIGHT</div> <div>LUCE INTERNA</div> <div>INNENLICHT</div> <div>LUMIÈRE D'INTÉRIEUR</div> <div>LUZ INTERNA</div> <div>ВНУТРЕННЯЯ ПОДСВЕТКА</div>                                                 | <div></div> <div>12v</div> <div>12V TRANSFORMER AND LAMP HOLDER</div> <div>TRASFORMATORE 12V E PORTALAMPADA</div> <div>TRANSFORMATOR 12 V UND LAMPENFASSUNG</div> <div>TRANSFORMATEUR 12V ET PORTE LAMPE</div> <div>TRANSFORMADOR 12V Y PORTALÁMPARA</div> <div>ТРАНСФОРМАТОР 12 ВОЛЬТ И ДЕРЖАТЕЛЬ ЛАМПЫ</div> | <div></div> <div>REFRACTORY STONE HOB</div> <div>PIANO DI COTTURA IN PIETRA REFRATTARIA</div> <div>BACKFLACHE AUS FEUERFESTEM STEIN</div> <div>PLAQUE DE CUISSON EN PIERRE RÉFRACTAIRE</div> <div>SUPERFICIE DE COCCIÓN DE PIEDRA REFRACTARIA</div> <div>ПОДЖИГЛЕНИЕ ДЫМОКОДА КАМНИ</div>                                       |                                                                                               |
| <div></div> <div>TIMER</div> <div>TIMER</div> <div>TIMER</div> <div>MINUTEUR</div> <div>TEMPORIZADOR</div> <div>ТАЙМЕР</div>                                                                                             | <div></div> <div>STEAM GENERATOR</div> <div>VAPORIERA</div> <div>VAPORIZER TÖPFE</div> <div>VAPEUR</div> <div>VAPOR</div> <div>ПАРОГЕНЕРАТОРА</div>                                                                                                                                                           | <div></div> <div>VENTILATED CHAMBER</div> <div>CAMERA VENTILATA</div> <div>BELÜFTET KAMMER</div> <div>CHAMBRE VENTILÉE</div> <div>CÁMARA VENTILADA</div> <div>ВЕНТИЛИРУЕМАЯ КАМЕРА</div>                                                                                                                                       |                                                                                               |
| <div></div> <div>GAS CONSUMPTION</div> <div>CONSUMO GAS</div> <div>VERBRAUCH</div> <div>CONSUMATION DE GAZ</div> <div>CONSUMO DE GAS</div> <div>РАСХОД ГАЗА</div>                                                       | <div></div> <div>WINDPROOF CHIMNEY</div> <div>CAMINO ANTIVENTO</div> <div>WINDDICHTER KAMIN</div> <div>CHEMINÉE COUPE-VENT</div> <div>CHIMENEA ANTIVENTO</div> <div>ВЕТРОЗАЩИТНЫЙ ДЫМОКОД</div>                                                                                                              | <div></div> <div>EXHAUSTER CONNECTION FOR STACKABLE GAS OVENS</div> <div>RACCORDO PER FORNI A GAS DA SOVRAPPORRE</div> <div>KAMINANSCHLUSS FÜR AUFSATZGASOFEN</div> <div>RACCORD POUR FOURS À GAZ À SUPERPOSER</div> <div>EXPALME PARA HORNOS DE GAS APILABLES</div> <div>ПОДКЛЮЧЕНИЕ ДЫМОКОДА ДЛЯ ШТАБЕЛПРЕНОВЫХ ПЕЧЕЙ</div> |                                                                                               |
| <div></div> <div>REFRACTORY STONES MODEL</div> <div>MODELLO REFRAITTARI</div> <div>FEUERFESTES MODELL</div> <div>MODÈLE RÉFRACTAIRE</div> <div>MODELO REFRACTARIO</div> <div>МОДЕЛЬ РЕФРАКТОРНОГО КАМНЯ</div>           | <div></div> <div>OVEN MODEL</div> <div>MODELLO FORNO</div> <div>FEUERFESTES MODELL</div> <div>MODÈLE RÉFRACTAIRE</div> <div>MODELO REFRACTARIO</div> <div>МОДЕЛЬ ПЕЧИ</div>                                                                                                                                  | <div></div> <div>PROVING CHAMBERS MODEL</div> <div>MODELLO CELLA DI LEVITAZIONE</div> <div>GÄRSCHRANK MODELL</div> <div>MODÈLE ÉTUVE DE FERMENTATION</div> <div>MODELO CELDA DE LEUDADO</div> <div>МОДЕЛЬ РАСТОБОЧНОГО ШКАФА</div>                                                                                            |                                                                                               |
| <div></div> <div>SPACE BETWEEN TRAYS</div> <div>SPAZIO TRA LE TEGLE</div> <div>ABSTAND DER BLECHE</div> <div>ESPACE ENTRE LES PLAQUES</div> <div>ESPACIO ENTRE LAS BANDEJAS</div> <div>РАССТОЯНИЕ МЕЖДУ ПРОТЯЖИМИ</div> | <div></div> <div>H<sub>2</sub>O</div> <div>WATER TRAY</div> <div>VASCETTA PER L'ACQUA</div> <div>WASSERBEHÄLTER</div> <div>BAC À EAU</div> <div>BANDEJA DE AGUA</div> <div>ПОДДОН ДЛЯ ВОДЫ</div>                                                                                                             | <div></div> <div>STAND MODEL</div> <div>MODELLO SUPPORTO</div> <div>DAS BACKOFENGESTELL MODELL</div> <div>MODÈLE SUPPORT DU FOUR</div> <div>MODELO SOPORTE DEL HORNO</div> <div>МОДЕЛЬ ПОДСТАВКИ</div>                                                                                                                        |                                                                                               |
| <div></div> <div>PAINTED IRON</div> <div>FERRO VERNICIATO</div> <div>LACKIERTEIM STAHL</div> <div>FER PEINT</div> <div>HIERRO PINTADO</div> <div>ОКРАШЕННОЕ ЖЕЛЕЗО</div>                                                | <div></div> <div>CASTORS SET</div> <div>SET DI RUOTE</div> <div>SATZ RÄDER</div> <div>ENSEMBLE DE ROUES</div> <div>JUEGO DE RUEDAS</div> <div>КОМПЛЕКТ КОЛЕС</div>                                                                                                                                           | <div></div> <div>HOOD MODEL</div> <div>MODELLO CAPPA</div> <div>ABZUGSHAUBE MODELL</div> <div>MODÈLE HOTTE À FOUR</div> <div>MODELO CAMPANA</div> <div>МОДЕЛЬ ВЫТЯЖНОГО ЗОНТА</div>                                                                                                                                           |                                                                                               |
| <div></div> <div>FLOW RATE</div> <div>PORTATA</div> <div>PORTÉE</div> <div>ALCANCE</div> <div>FLUSS</div> <div>СКОРОСТЬ ПОТОКА</div>                                                                                    | <div></div> <div>SMOKE CONDENSATION</div> <div>CONDENSAZIONE FUMI   RAUCHGASKONDENSATION</div> <div>CONDENSATION DES FUMÉES</div> <div>CONDENSACIÓN DE HUMOS</div> <div>КОНДЕНСАЦИЯ ДЫМОВ</div>                                                                                                              | <div></div> <div>ELECTRIC FOOT PEDAL</div> <div>PEDALE ELETTRICO</div> <div>ELEKTRISCHES PEDAL</div> <div>PEDALE ÉLECTRIQUE</div> <div>PEDAL ELÉCTRICO</div> <div>ЭЛЕКТРИЧЕСКАЯ ПЕДАЛЬ</div>                                                                                                                                  |                                                                                               |
| <div></div> <div>DOUGH/HOUR</div> <div>IMPIASTO ORA</div> <div>TEIG / STUNDE</div> <div>PÂTE / HEURE</div> <div>MASA / HORA</div> <div>ПРОИЗВОДИТЕЛЬНОСТЬ В ЧАС</div>                                                   | <div></div> <div>CAPACITY</div> <div>DIAMETRO VASCA</div> <div>FÄSSUNGSVERMÖGEN</div> <div>CAPACITÉ</div> <div>CAPACIDAD</div> <div>ВМЕСТИМОСТЬ</div>                                                                                                                                                        | <div></div> <div>BOWL DIAMETER</div> <div>DIAMETRO VASCA</div> <div>WANNE DURCHMESSER</div> <div>DIAMÈTRE CUIVE</div> <div>DIAMETRO DE LA ARTESA</div> <div>ДИАМЕТР ДЕЖИ</div>                                                                                                                                                |                                                                                               |
| <div></div> <div>SPEED CONTROLLER</div> <div>REGOLATORE DI VELOCITÀ</div> <div>DREHZAHREGLER</div> <div>RÉGULATEUR DE VITESSE</div> <div>REGULADOR DE VELOCIDAD</div> <div>РЕГУЛЯТОР СКОРОСТИ</div>                     | <div></div> <div>SECOND SPEED</div> <div>SECONDA VELOCITÀ</div> <div>ZWEITE GESCHWINDIGKEIT</div> <div>DEUXIÈME VITESSE</div> <div>SEGUNDA VELOCIDAD</div> <div>ВТОРАЯ СКОРОСТЬ</div>                                                                                                                        | <div></div> <div>FREQUENCY</div> <div>FREQUENZA</div> <div>FREQUENZ</div> <div>FREQUENCE</div> <div>FRECUENCIA</div> <div>ЧАСТОТА</div>                                                                                                                                                                                       |                                                                                               |





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