

□COTTURA SU REFRATTARIO□

Da oggi la cottura sul tunnel diventa cottura su pietra

□COOKING ON REFRACTORY SURFACE□

From now on cooking on the tunnel becomes cooking on stone

NOVITA□

BREVETTATO
PATENTED



TUNNEL STONE
il forno del guinness □pizza pi□lunga□
TUNNEL STONE
the oven detaining the guinness of
□the longest pizza□

TUNNEL

ITALFORNI

Il calore che d□forma alle idee

TUNNEL CLASSIC

mod. TCB



Forno a tunnel modulare e sovrapponibile in acciaio inox.
Velocità nastro regolabile. Regolazione della temperatura separata
cielo/platea. Resistenze corazzate in acciaio inox.
Piano di cottura: tapparelle in refrattario o rete in acciaio ramato.



tunnel stone

Modular and stackable tunnel oven in stainless steel.
Adjustable belt speed. Separate roof/ base temperature setting. Armour
plated resistances in stainless steel.
Cooking surface: refractory fillets or copper-coated stainless steel grid.

TUNNEL STONE

mod. TSB



Four tunnel modulaire et surposable en acier inox
Vitesse du tapis réglable.
Réglage de la température séparé plafond/ base
Résistances renforcées en acier inox.
Plan de cuisson: listels en matériau réfractaire ou filet en acier inox cuivre



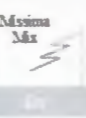
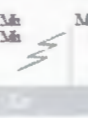
Tunnelofen mit stapelbaren Modulen aus Edelstahl.
Verstellbare Bandgeschwindigkeit. Getrennte Temperaturregulierung
Decke/ Boden. Geschützte Widerstände aus Edelstahl.
Backfläche: Leisten aus Schamottenstein oder verkupfelter Edelstahlplatte.



Horno de túnel modular y apilable de acero inoxidable.
Velocidad cinta regulable. Regulación de la temperatura separada techo/ fondo.
Resistencias acorazadas de acero inoxidable.
Plataforma de cocción: red de acero inoxidable cobrizo y suelo refractario.

Caratteristiche Tecniche/Technical specifications



	DIMENSIONI Interne Camera Cottura Inside DIMENSIONS Baking Chamber Cm - Inc			DIMENSIONI Esterne Outside DIMENSIONS Cm - Inc			DIMENSIONI Nastro Conveyor DIMENSIONS Cm - Inc	Potenza Power	Potenza Power	Temperatura Temperature	Peso Weight	
												
TSA	Cm	50	80	13	98	142	41	45	12,5	6	± 500	125
	Inc	20	32	5	39	56	16	18			± 932	
TSB	Cm	67	114	13	112	206	41	60	21,5	11	± 500	140
	Inc	26	45	5	44	81	16	24			± 932	
TSC	Cm	87	150	13	132	242	41	80	35	17,5	± 500	220
	Inc	34	59	5	52	95	16	32			± 932	
TCA	Cm	50	80	13	98	142	41	45	12,5	6	± 500	140
	Inc	20	32	5	39	56	16	18			± 932	
TCB	Cm	67	114	13	112	206	41	63	21,5	11	± 500	185
	Inc	26	45	5	44	81	16	25			± 932	
TCC	Cm	87	150	13	132	242	41	83	35	17,5	± 500	280
	Inc	34	59	5	52	95	16	33			± 932	

TC: Rete in acciaio inox - Mesh belts in stainless steel

TS: Tapparelle in refrattario - Refractory fillets

Si realizzano (su richiesta specifica) configurazioni speciali di forni a tunnel modulari elettrici per pizzeria e gastronomia. L'Azienda si riserva di concordare con la clientela il tempo di consegna, previa approvazione dell'Ufficio progettazione. We manufacture (by specific request): electric modular tunnel ovens for pizza and delicatessen. The company intends to fix the delivery time with the customers, according the approval of the technical department.

ITALFORNI GROUP

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ONLY IN THE WORLD



TUNNEL STONE
ITALFORNI GROUP

CE

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PIZZAPRO™

Model No.

DPR2000

SINGLE PASS DOUGH ROLLER

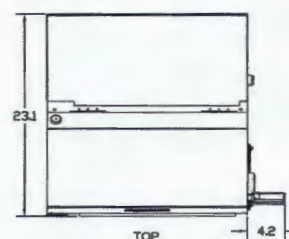
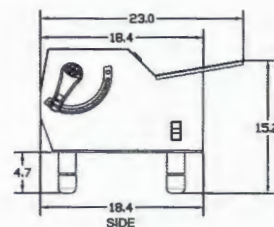
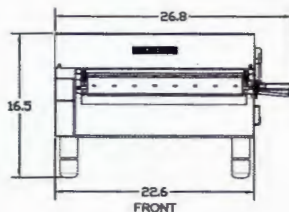
The Ultimate Tabletop Sheeter in the Industry

- Sheets 500-600 pieces per hour
- Ergonomic design for safety, speed, sanitation, and ease of use
- Heavy-Duty stainless steel construction
- Simple handle adjustments for exact, uniform dough thickness
- Safety sensors for automatic shutoff
- Compact design for maximizing counter space
- Convenient side operation
- Maintenance-free drive mechanism isolated from roller area
- Spring-loaded scrapers for easy removal and cleaning

- Listed:



ON/OFF Switch	Yes	Electrical Data 115v/60hz 8.8 amps
Bearings	Sealed	
Adjustable Thickness	Yes	230v/50hz 4.4 amps
Legs	4.7"	Shipping Weight 135 lbs. / 60 kgs.
Finish	Stainless	



Includes 72" cord and NEMA plug.

Specifications, Details and Prices are subject to change without prior notice.
Please call for current pricing.

DOUGHPRO

20281 Harvill Ave, Perris CA 92570
(951) 657-0379 (800) 624-6717 Fax (951) 657-4594



The Most Versatile Tabletop Sheeter

Perfect For

- Pizza Dough
- Danishes
- Dough Lamination
- Fondant
- Pie Crusts
- Yeast Raised Donuts
- Pasta Production
- Cinnamon Rolls

DOUGHPRO®

STEARNS PRODUCT DEVELOPMENT CORPORATION
Website: www.doughpro.com E-Mail: info@doughpro.com



Specification Sheet

Short Form Specifications

Eagle Pizza Holding Table, model _____. Heavy duty stainless steel top, undershelf and overshelves. Two chrome plated wire racks, UL-listed infrared heat lamps. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



pizza holding table

Options / Accessories

- ☐ Stainless steel bullet
- ☐ Additional undershelves

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Pizza Holding Tables

MODELS:

- ☐ PIH48-120
- ☐ PIH48-208
- ☐ PIH48-240

Overshelves

- U.L.-listed food warmers for 120V, 208V or 240V, single phase operation contain infrared lamps, each furnished with infinite control and rated at 675 watts either voltage.
- Field wiring to lamps furnished by others.
- Chrome-plated wire rack on bottom overshelf.

Tabletop

- Stainless steel.
- Chrome-plated wire rack.

Legs

- Heavy gauge stainless steel.
- 1½" (41mm)-diameter.
- Adjustable metal feet.

Undershelf

- 18 gauge stainless steel
- Adjustable.

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For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG10.20 Rev. 06/12

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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