

Fornitalia Pizza Oven Electric 2 Deck with warm cabinet

**Introducing the NEW range of professional Pizza ovens -
the Fornitalia Black Line BL/2**

Blackline: the new reference point among professional static ovens. The quality Fornitalia achieves its highest point thanks to a series of exclusive functionalities;

The Oven main characteristics are:

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



Ovens as specified in table below are double deck. Single and triple deck options are available. Contact sales for details.

Pizza Oven Fornitalia Black Line 2 Deck with (optional) warmer									
Model	External Dimension [W x D X H]			Internal Dimensions [W x D X H] Per deck			Electrical	Power	Weight
	BL/2 105/105	145 cm	146 cm	91 cm	105 cm	105 cm			
BL/2 105/70	145 cm	91 cm	75 cm	105 cm	70 cm	16 cm	12.6kW / deck	300 Kg	
Warmer	Optional								