

# SPECS



## PRODUCT INFORMATION PAMPHLET

# BULL SERIES

Bull "S"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "S" - DECK	17	93	63	40	133,5	96	195	400/3/50-60	7,3	2,2	11,3	0/450	
KB "S" - HOOD				35	133,5	141	60/105^A	230/1/50-60	0,3	0,3			
BB66 "S" - LOW PROVER				68	133,5	96	89	230/1/50-60	1	0,5		0/90	10
BB96 "S" - HIGH PROVER				98	133,5	96	130	230/1/50-60	1	0,5		0/90	20
SB66 "S" - LOW STAND				68	134	96,5	35						6
SB96 "S" - HIGH STAND				98	134	96,5	45						18

Bull "M"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "M" - DECK	17	93	93	40	133,5	126	260	400/3/50-60	9,5	2,5	14,5	0/450	
KB "M" - HOOD				35	133,5	171	80/147^A	230/1/50-60	0,3	0,3			
BB66 "M" - LOW PROVER				68	133,5	126	102	230/1/50-60	1	0,5		0/90	20
BB96 "M" - HIGH PROVER				98	133,5	126	150	230/1/50-60	1	0,5		0/90	40
SB66 "M" - LOW STAND				68	134	126,5	47						9
SB96 "M" - HIGH STAND				98	134	126,5	57						27

Bull "L"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "L" - DECK	17	123	63	40	163,5	96	220	400/3/50-60	8,5	2,5	13	0/450	
KB "L" - HOOD				35	163,5	141	70/126^A	230/1/50-60	0,3	0,3			
BB66 "L" - LOW PROVER				68	163,5	96	96	230/1/50-60	1	0,5		0/90	20
BB96 "L" - HIGH PROVER				98	163,5	96	140	230/1/50-60	1	0,5		0/90	40
SB66 "L" - LOW STAND				68	164	96,5	43						6
SB96 "L" - HIGH STAND				98	164	96,5	53						18

Bull "XL"	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
BL "XL" - DECK	17	123	110	40	163,5	145	285	400/3/50-60	13	3,2	19,5	0/450	
KB "XL" - HOOD				35	163,5	190	100/175^A	230/1/50-60	0,3	0,3			
BB66 "XL" - LOW PROVER				68	163,5	145	110	230/1/50-60	1	0,5		0/90	30
BB96 "XL" - HIGH PROVER				98	163,5	145	160	230/1/50-60	1	0,5		0/90	60
SB66 "XL" - LOW STAND				68	164	145,5	65						12
SB96 "XL" - HIGH STAND				98	164	145,5	80						36

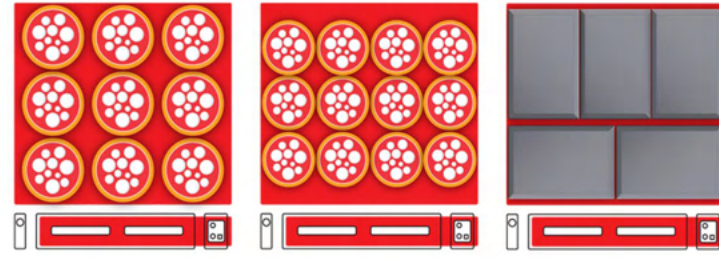




# A BULL of every size, for any application

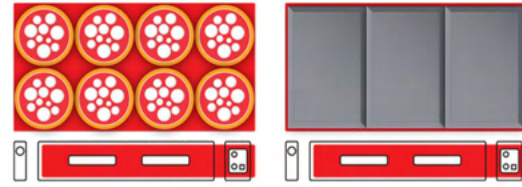
**BL "XL"**

Internal Dimensions  
 H 17 x L 120 x P 110 cm  
 12 pizza ø 30 cm  
 9 pizza ø 35 cm  
 5 trays 60x40 cm  
 5 Baking pans 60x40 cm



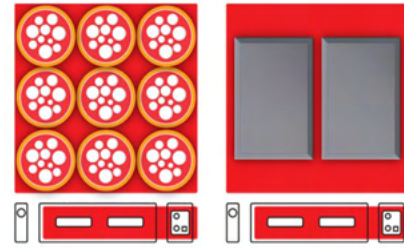
**BL "L"**

Internal Dimensions  
 H 17 x L 123 x P 63 cm  
 8 pizza ø 30 cm  
 3 trays 60x40 cm  
 3 Baking pans 60x40 cm



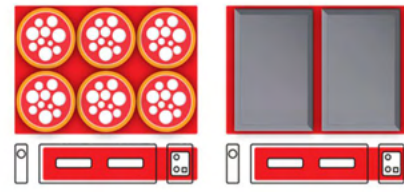
**BL "M"**

Internal Dimensions  
 H 17 x L 93 x P 93 cm  
 9 pizza ø 30 cm  
 2 pizza 60x40 cm  
 2 Baking pans 60x40 cm



**BL "S"**

Internal Dimensions  
 H 17 x L 93 x P 63 cm  
 6 pizza ø 30 cm  
 2 trays 60x40 cm  
 2 Baking pans 60x40 cm



# Performance, reliability, design

When you purchase an Italforni oven you can be sure of adding unique ingredients to your work.

- Lightbulb icon:** The chambers are lit internally with high resistance and highlight capacity lamps.
- Hand icon:** The counter-balanced front doors improve the opening and closing.
- Window icon:** Door with tempered double-glazed glass window.
- Valve icon:** Adjustable steam exhaust valve.
- Tempered glass icon:** Entirely coated with colored tempered glass.
- Temperature icon:** The BULL ovens have cooking chambers with independent electronic temperature regulation for baking floor and ceiling.
- Tray icon:** The oven support is equipped with tray racks and practical wheels with brake.
- Refractory material icon:** The BULL cooking chamber is fully coated with refractory material, integrating the "hy-pe" armored heating elements.
- Exhaust hood icon:** A steam and odour suppression kit with active carbon filter can be fit on the motorised extractor hood, which allows the exhaust pipe not to be used.
- Insulation icon:** Guaranteed best thermal insulation materials available and by over 30 years of experience in the design and manufacture of high temperature ovens.
- Temperature icon:** Thanks to the excellent insulation, the external temperature of the oven is constantly at 30°, in order to guarantee maximum safety during working hours.
- Touchscreen icon:** TOUCH control board designed to manage the oven and prover. The interface is tempered glass, that stands out for its design and userfriendliness.
- 500°C icon:** Maximum cooking temperature 500 °C.
- Prover icon:** The large prover is hermetically closed with internal light and practical wheels with brake.



# Configure & customise your BULL

Ask us how to make your mark with your own personalised, customised BULL, a truly unique piece of your business!

