

SPECS

Past Food	Dimensioni interne (cm) Internal Dimensions (cm)			Dimensioni esterne (cm) External Dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power	Potenza Power	Assorb. Absorb.	Temperatura Temperature	N° Teglie # 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
PFA	17	60	80	43	100	116	140	400/3/50-60	7,2	3,5	11	0/450	2
PFB	17	60	120	43	100	156	175	400/3/50-60	7,8	4	12	0/450	3
PFC	17	80	120	43	120	156	190	400/3/50-60	8,2	4,5	13	0/450	4
PFD	27	60	80	53	100	116	170	400/3/50-60	7,2	3,5	11	0/450	2
PFE	27	60	120	53	100	156	205	400/3/50-60	7,8	4	12	0/450	3
PFF	27	80	120	53	120	156	220	400/3/50-60	8,2	4,5	13	0/450	4

CAPPA/HOOD	A/H	L/W	P/D	Kg
KPA	16	100	133	28
KPB	16	100	173	37
KPC	16	120	173	40
KPD	16	100	133	28
KPE	16	100	173	37
KPF	16	120	173	40

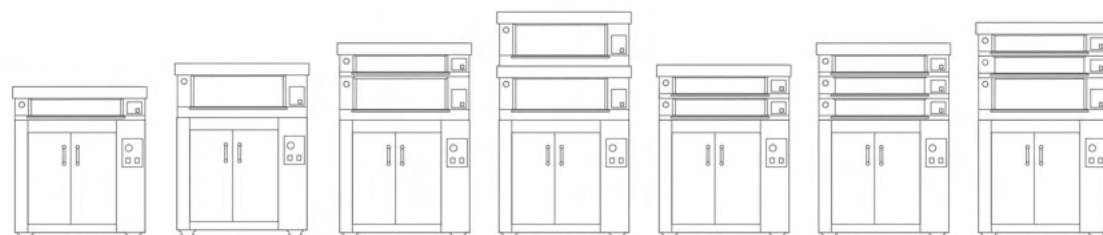
CELLA LIEVITAZIONE/PROVER	A/H	L/W	P/D	Kg	V/Ph/Hz	KW	KW/h	°C	60x40 cm
BPFA	70/50	100	116	75/60	230/1/50-60	1	0,5	0/90	14/8
BPFB	70/50	100	156	85/70	230/1/50-60	1	0,5	0/90	21/12
BPFC	70/50	120	156	100/85	230/1/50-60	1	0,5	0/90	21/12
BPFD	70/50	100	116	75/60	230/1/50-60	1	0,5	0/90	14/8
BPFE	70/50	100	156	85/70	230/1/50-60	1	0,5	0/90	21/12
BFFF	70/50	120	156	100/85	230/1/50-60	1	0,5	0/90	21/12

SUPPORTO/STAND	A/H	L/W	P/D	Kg	60x40 cm
SP 60/80	86/70/50	101	116	46/42/36	18/12/6
SP 60/120	86/70/50	101	156	50/46/40	27/18/9
SP 80/120	86/70/50	121	156	52/48/42	27/18/9



The models are available in the following versions:
/I with stainless steel front

PastFood Compositions
with prover.



Past Food

PASTFOOD

High performance modular electric oven for pastry, bread and pizza.



PastFood



450°C Maximum cooking temperature 450 °C.



A steam and odour removal kit with activated carbon filter can be fit on the hood module, which allows the flue not to be used.



The cooking chambers are lit internally with high resistance and high light capacity halogen lamps.



The counter-balanced front doors improve the opening and closing



Door with tempered glass window.



Adjustable steam exhaust valve.



The PastFood ovens have cooking chambers with independent electronic or electromechanical temperature regulation for baking floor and ceiling. They can easily be controlled and set by the operator and they guarantee excellent cooking results of any sort of food.



Stainless steel sheathed heating element.

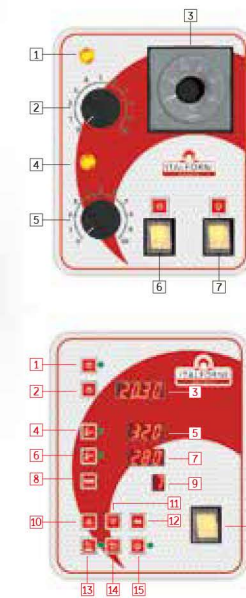


The PastFood cooking chamber is in aluminium coated steel plate, with refractory or embossed steel plate baking floor, with high performance electric heating elements.



Thermal insulation guaranteed by the best materials available on the market and by over 30 years of experience in the design and manufacture of high temperature ovens.

CONTROL PANEL KEY



DIGITAL CONTROL PANEL

- 1 On/off key
- 2 Timer key
- 3 Timer display
- 4 Key for ceiling temperature regulation
- 5 Ceiling temperature display
- 6 Key for baking floor temperature regulation
- 7 Baking floor temperature display
- 8 Key for programs selection
- 9 Programs display
- 10 Up key
- 11 Down key
- 12 Key for data confirmation
- 13 Key for humidity generator tank
- 14 Key for steam input
- 15 Key for cooking chamber light
- 16 General switch



The oven support is equipped with tray racks and practical wheels with brake (optional).



The large prover is hermetically closed with internal light and practical wheels with brake (optional).



PFA	<p>Dimensioni interne Internal dimensions A/H 17 x L/W 60 x P/D 80 cm</p> <p>2 Teglie 60x40 cm 2 Baking pans 60x40 cm</p>	
PFB	<p>Dimensioni interne Internal dimensions A/H 17 x L/W 60 x P/D 120 cm</p> <p>3 Teglie 60x40 cm 3 Baking pans 60x40 cm</p>	
PFC	<p>Dimensioni interne Internal dimensions A/H 17 x L/W 80 x P/D 120 cm</p> <p>4 Teglie 60x40 cm 4 Baking pans 60x40 cm</p>	