

# Forno elettrico per pizza

## Electric pizza oven

**ATTENZIONE: 2 anni di garanzia su tutti i modelli (esclusa la centralina elettronica)**  
**WARNING: 2 years of warranty on all models (electronic board not included)**



SB44 / SB44 TOP



SB66G / SB66G TOP

### SB: forno per pizza elettromeccanico

L'SB è una linea di forni con un buon rapporto qualità prezzo e si posiziona in una fascia leggermente inferiore alle linee M e MD. È indicato per chi vuole un buon forno ad un ottimo prezzo.

#### Caratteristiche principali

- Elettromeccanico
- La struttura esterna, (fianchi, tetto e schiena) è realizzata in lamiera preverniciata.
- Camere di cottura in acciaio inox
- Disponibile nelle sole versioni monoblocco
- Porta rimovibile per facilitare la pulizia
- Isolamento a fibra di vetro
- Porta in acciaio inox
- Pietra refrattaria rettificata
- Apertura e chiusura dell' uscita fumi meccanica

#### La linea SB disponibile anche nella versione TOP

Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, e la temperatura viene mantenuta meglio, e il consumo notevolmente ridotto.

### SB: electromechanical pizza oven

The SB is a line of ovens with good quality/price value and is located slightly below the lines M and MD. It is suitable for those who want a good oven at a great price.

#### Main features

- Electromechanical
- The external structure (sides, roof and back) is made of painted sheet.
- Baking chamber made of stainless steel
- Available in single block versions only
- Removable door to ease cleaning
- Glass fiber insulation
- Stainless steel door
- No gap refractory stone
- Adjustable exhaust fumes

#### The line SB is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.



cerniere resistenti  
strong hinges



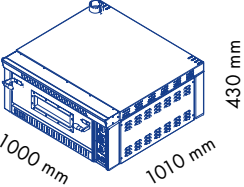

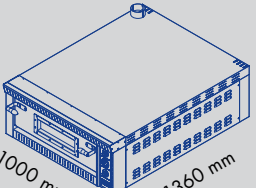
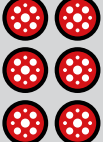
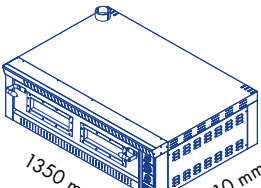

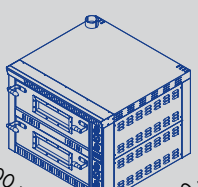
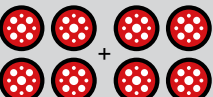
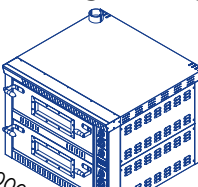
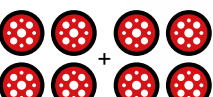
versione TOP (rivestimento totale in refrattario)  
TOP version (total cover in refractory)



temperatura regolabile fino a 450°C  
adjustable temperature until 450°C

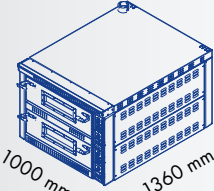
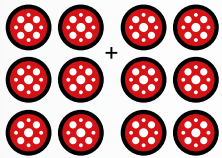
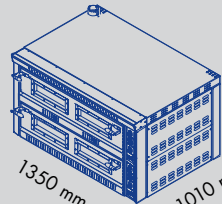
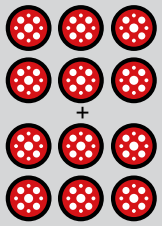
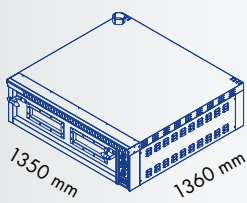
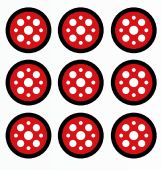
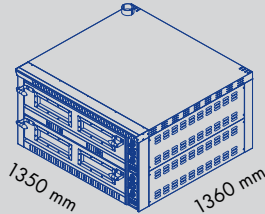
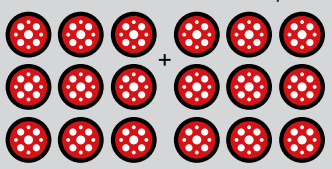
# Forno elettrico per pizza

## Electric pizza oven

<p><b>SB4 - SB4 TOP</b></p>  <p>1000 mm 1010 mm 430 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1000 x 1100 x 430 mm</p>	●	<p>n. pizze n. pizzas Ø 34 cm</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 4,8 kW</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 700 x 700 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 670 x 685 x 145 mm</p>	<p>🌡️</p> <p>60 - 450 °C</p> <p>👤</p> <p>80 kg TOP 98 kg</p>	<p>€ 1.529,00</p> <p>versione TOP TOP version € 1.892,00</p>
<p><b>SB6 - SB6 TOP</b></p>  <p>1000 mm 1360 mm 430 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1000 x 1450 x 430 mm</p>	●	<p>n. pizze n. pizzas Ø 34 cm</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 7,2 kW</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 700 x 1050 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 670 x 1035 x 145 mm</p>	<p>🌡️</p> <p>60 - 450 °C</p> <p>👤</p> <p>97 kg TOP 122 kg</p>	<p>€ 1.873,00</p> <p>versione TOP TOP version € 2.332,00</p>
<p><b>SB6G - SB6G TOP</b></p>  <p>1350 mm 1010 mm 430 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1350 x 1100 x 430 mm</p>	●	<p>n. pizze n. pizzas Ø 34 cm</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 8,8 kW</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 1050 x 700 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 1020 x 685 x 145 mm</p>	<p>🌡️</p> <p>60 - 450 °C</p> <p>👤</p> <p>115 kg TOP 139 kg</p>	<p>€ 2.028,00</p> <p>versione TOP TOP version € 2.501,00</p>
<p><b>SBD44 - SBD44 TOP</b></p>  <p>900 mm 790 mm 760 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 900 x 880 x 760 mm</p>	●	<p>n. pizze n. pizzas Ø 30 cm</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 8,8 kW</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 620 x 620 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 600 x 605 x 145 mm</p>	<p>🌡️</p> <p>60 - 450 °C</p> <p>👤</p> <p>134 kg TOP 160 kg</p>	<p>€ 2.440,00</p> <p>versione TOP TOP version € 3.166,00</p>
<p><b>SB44 - SB44 TOP</b></p>  <p>1000 mm 1010 mm 760 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1000 x 1100 x 760 mm</p>	●	<p>n. pizze n. pizzas Ø 34 cm</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 9,6 kW</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 700 x 700 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 670 x 685 x 145 mm</p>	<p>🌡️</p> <p>60 - 450 °C</p> <p>👤</p> <p>160 kg TOP 186 kg</p>	<p>€ 2.531,00</p> <p>versione TOP TOP version € 3.257,00</p>

# Forno elettrico per pizza

## Electric pizza oven

<p><b>SB66 - SB66 TOP</b></p>  <p>1000 mm 1360 mm 760 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1000 x 1450 x 760 mm</p>	<p>n. pizze n. pizzas Ø 34 cm</p> <p>●</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 14,4 kW</p> <p>⌚</p> <p>60 - 450 °C</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 700 x 1050 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 670 x 1035 x 145 mm</p> <p>⚖️</p> <p>196 kg TOP 294 kg</p>	<p>€ 3.118,00</p> <p>versione TOP TOP version € 4.036,00</p>
<p><b>SB66G - SB66G TOP</b></p>  <p>1350 mm 1010 mm 760 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1350 x 1100 x 430 mm</p>	<p>n. pizze n. pizzas Ø 34 cm</p> <p>●</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 17,6 kW</p> <p>⌚</p> <p>60 - 450 °C</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 1050 x 700 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 1020 x 685 x 145 mm</p> <p>⚖️</p> <p>210 kg TOP 256 kg</p>	<p>€ 3.363,00</p> <p>versione TOP TOP version € 4.309,00</p>
<p><b>SB9 - SB9 TOP</b></p>  <p>1350 mm 1360 mm 430 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1350 x 1450 x 430 mm</p>	<p>n. pizze n. pizzas Ø 34 cm</p> <p>●</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 230 Volt AC 1/N/PE 13,2 kW</p> <p>⌚</p> <p>60 - 450 °C</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 1050 x 1050 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 1020 x 1035 x 145 mm</p> <p>⚖️</p> <p>121 kg TOP 156 kg</p>	<p>€ 2.753,00</p> <p>versione TOP TOP version € 3.360,00</p>
<p><b>SB99 - SB99 TOP</b></p>  <p>1350 mm 1360 mm 760 mm</p> <p>Dim. con manico e cavo Dim. with handle and cable 1350 x 1450 x 760 mm</p>	<p>n. pizze n. pizzas Ø 34 cm</p> <p>●</p> 	<p>⚡</p> <p>400 Volt AC 3/N/PE 26,4 kW</p> <p>⌚</p> <p>60 - 450 °C</p> <p>⚖️</p> <p>309 kg TOP 375 kg</p> <p>Misure interne camera LxPxH Chamber internal dimensions LxDxH 1050 x 1050 x 145 mm</p> <p>Versione TOP / TOP version LxPxH 1020 x 1035 x 145 mm</p>	<p>€ 4.808,00</p> <p>versione TOP TOP version € 6.022,00</p>

