

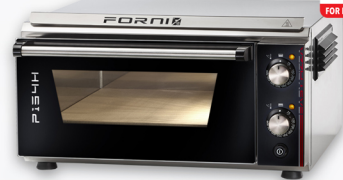
FORNIT[®]

EASY PIZZA LINE

Easily manageable electromechanical ovens, perfect for cooking all types of pizza, pizza in tray, shovel, focaccia, pinsa and especially for the true Neapolitan pizza.



The Verace Pizza Napoletana association has decided to enroll Effeuno in the official list of suppliers "Recommended for domestic use" for the Effeuno P134H and P134HA ovens in the version with biscotto.



mod. P134H[®] 509*



DIMENSIONS

EXT. DIMENSIONS (LxPxH) 54 x 59 x 27 cm
INT. DIMENSIONS (LxPxH) 35 x 40 x 10 cm
COOKING SURFACES nr. 1 WEIGHT 25 kg
PIZZA DIAMETER 34 Ø PIZZA NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60Hz
UPPER HEATING ELEMENT 2100 W
LOWER HEATING ELEMENT 900 W
ELECTRIC POWER 3,0 kW TEMP. MAX 509°C
*ALSO AVAILABLE WITH TEMP. MAX 459°C



mod. P134HA[®] 509



DIMENSIONS

EXT. DIMENSIONS (LxPxH) 54 x 59 x 35 cm
INT. DIMENSIONS (LxPxH) 35 x 40 x 18 cm
COOKING SURFACES nr. 1 WEIGHT 30 kg
PIZZA DIAMETER 34 Ø PIZZA NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60Hz
UPPER HEATING ELEMENT 2300 W
LOWER HEATING ELEMENT 900 W
ELECTRIC POWER 3,2 kW TEMP. MAX 509°C



mod. P134A[®] 399

DIMENSIONS

EXT. DIMENSIONS (LxPxH) 54 x 59 x 35 cm
INT. DIMENSIONS (LxPxH) 35 x 40 x 22 cm
COOKING SURFACES nr. 1 WEIGHT 30 kg
PIZZA DIAMETER 34 Ø PIZZA NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60Hz
UPPER HEATING ELEMENT 1700 W
LOWER HEATING ELEMENT 1100 W
ELECTRIC POWER 2,8 kW TEMP. MAX 399°C



mod. P234H[®] 509

DIMENSIONS

EXT. DIMENSIONS (LxPxH) 54 x 59 x 35 cm
INT. DIMENSIONS (LxPxH) 35 x 41 x 6,5 cm
COOKING SURFACES nr. 2 WEIGHT 27 kg
PIZZA DIAMETER 34 Ø PIZZA NUM. 2

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60Hz
UPPER/MIDDLE HEATING ELEMENT 1100 W
LOWER HEATING ELEMENT 900 W
ELECTRIC POWER 3,1 kW TEMP. MAX 509°C

MAIN FEATURES



Cold door with triple glazed system

Maximum safety thanks to our exclusive three-glass door, which keeps the door cool or just warm even with very high temperatures in the chamber.



Electromechanical control

Allows the regulation of the temperature of the separate chamber between the ceiling and the floor and the two heating elements, whose shape is designed and custom-made, allow for great accuracy and uniformity in cooking.



Redesigned armored heating elements

Greater accuracy and uniformity during cooking.



Steel front with top thermal protection with official Effeuno screen printing

Steel front with top thermal protection with official Effeuno screen printing.



Premium stainless steel interior chamber coating

Superior quality stainless steel with greater resistance to corrosion.



Halogen lighting with limited protrusion rectangular lamp door

Greater mobility and freedom of movement within the cooking chamber.



External cooling system through forced ventilation with new lateral aerodynamic grille

Improved air flow allows for even more effective cooling of the exterior coating.



Futuristic design

Laser silk-screening directly on glass and steel for a unique and futuristic design.

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EASY PIZZA LINE



EFFEUNO - Professional electric ovens

With a strong and established professional experience gained in the design and production of catering equipment, Effeuno offers a line of professional electric ovens suitable for all the needs of those passionate about good taste.

Our target

Our goal is to introduce to the market solutions, developed in synergy with customers, distributors, retailers and food producers, that are not yet present and for which there is a need for flexibility and dynamic business.

Certifications and patents

Our passion for research and development is reinforced by the numerous intellectual properties we possess with patents, utility models, trademarks, names, technical sheets and registered logos. The great satisfaction of our customers and the various awards received testify to the importance that our company places on innovation, through continuous investments.

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