



TK Deck Oven.
Compact electric oven with one or two chambers for pizza and pastries.



Model TK1



Model TK2

The TK Series ovens are electric deck ovens designed for high-volume pizza, pastry, baking and roasting operations.

The ovens have one or two cooking chambers with separate temperature controls for the rack and ceiling. The manual thermostats help operators set and regulate temperatures easily and achieve excellent cooking results with any kind of food.

The ovens' front and tilt-up doors are built in stainless steel and are fully insulated for cooler outer and consistent interior temperatures. A large tempered-glass window on the door enables easy inspections while cooking.

The cooking chambers are manufactured with high-heat resistant aluminized steel sheets and are equipped with a thick refractory stone and high-light capacity halogen lamps.

The high performance electric heating elements guarantee a baking temperature of up to 842°F (450°C) that can be reached in approximately 45 minutes.

The TK ovens are stackable up to 4 decks total and can be placed on their proper tray-holding stand or on an heat-resistant kitchen countertop.

FEATURES

- Max cooking temp 842°F/450°C
- Top and bottom temperature controls
- High-heat resistant and efficient halogen lamps
- High-heat refractory stone
- High-heat resistant aluminized steel interiors
- Stainless steel front frame and doors
- Excellent temperature insulation
- Counter-balanced front door
- Door with tempered glass window

ACCESSORIES

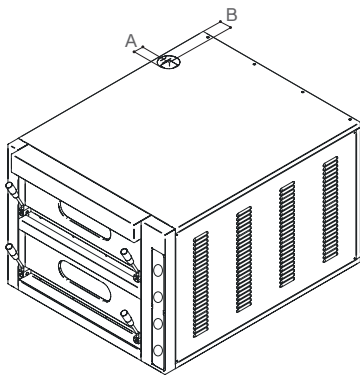
- Tray-holding stand
- Casters with a brake

OPTIONAL

- Steam damper kit for hood with activated carbon*

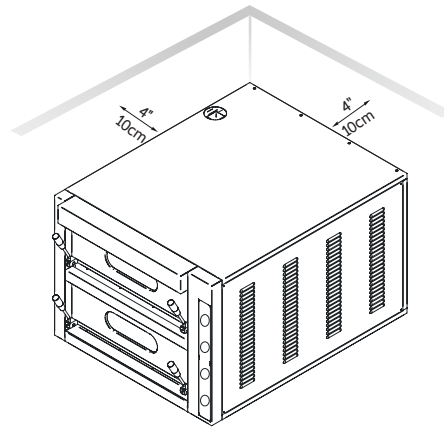
* Requires additional certification

DETAIL OF STEAM EXHAUST

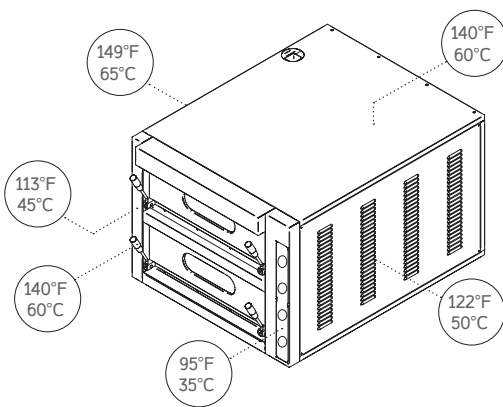


	A (in)	B (in)
TK A1/R	10 ^{1/4}	2 ^{1/2}
TK A2/R	10 ^{1/4}	2 ^{1/2}
TK B1/R	10 ^{1/4}	2 ^{1/2}
TK B2/R	10 ^{1/4}	2 ^{1/2}
TK C1/R	10 ^{1/4}	2 ^{1/2}
TK C2/R	10 ^{1/4}	2 ^{1/2}
TK D1/R	14 ^{1/4}	2 ^{1/2}
TK D2/R	14 ^{1/4}	2 ^{1/2}

OVEN POSITIONING



MAXIMUM EXTERNAL TEMPERATURE



LOADING CAPACITY PER DECK

	# of Pizzas ø 12 in	# of Pizzas ø 14 in	# of Pizzas ø 16 in	# of Baking pans 18 x 13 in	# of Baking pans 26 x 18 in
TK A1/R	4	2	1	1	1
TK A2/R	4+4	2+2	1+1	1+1	1+1
TK B1/R	6	3	2	2	2
TK B2/R	6+6	3+3	2+2	2+2	2+2
TK C1/R	9	5	4	4	2
TK C2/R	9+9	5+5	4+4	4+4	2+2
TK D1/R	6	3	2	2	2
TK D2/R	6+6	3+3	2+2	2+2	2+2

TECHNICAL CHART

TK	Internal Dimensions (in)			External Dimensions (in)			Weight	Packing Dimension (in)			Ship Weight	Supply	Power		Power	Ampere	Temperature	
	H	W	D	H	W	D	Lb	H	W	D	Lb	V / Ph / Hz	kW	Hp	kW	Hp	Amp.	° F / ° C
TK A1/R	6	26	26	17	36	33	150	22 ^{2/3}	38 ^{1/4}	37	178	208-240/3/50-60	4.5	6	2.8	3.8	18	842/450
TK A2/R	6	26	26	27 ^{1/2}	36	33	251	34 ^{1/4}	38 ^{1/4}	37	286	208-240/3/50-60	9	12	4.5	6	27	842/450
TK B1/R	6	26	39	17	36	46	218	23 ^{2/3}	38 ^{1/4}	49 ^{1/2}	242	208-240/3/50-60	6.5	8.8	3.8	5	25	842/450
TK B2/R	6	26	39	27 ^{1/2}	36	46	335	34 ^{1/4}	38 ^{1/4}	49 ^{1/2}	396	208-240/3/50-60	13	17.5	6.5	8.8	38	842/450
TK C1/R	6	39	39	17	48 ^{3/4}	46	247	23 ^{2/3}	49 ^{1/4}	51 ^{1/4}	273	208-240/3/50-60	9.6	13	4.8	6.5	24	842/450
TK C2/R	6	39	39	27 ^{1/2}	48 ^{3/4}	46	415	34 ^{1/4}	49 ^{1/4}	51 ^{1/4}	441	208-240/3/50-60	19	25.5	9.5	13	50	842/450
TK D1/R	6	39	26	17	48 ^{3/4}	37	220	23 ^{2/3}	40 ^{1/4}	49 ^{1/2}	264	208-240/3/50-60	6.5	8.8	3.8	5	27	842/450
TK D2/R	6	39	26	27 ^{1/2}	48 ^{3/4}	37	342	34 ^{1/4}	40 ^{1/4}	49 ^{1/2}	396	208-240/3/50-60	13	17.5	6.5	8.8	38	842/450

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MADE IN ITALY