

FORNIZ®

EVOLUTION LINE

Designed for all industry professionals and enthusiasts who want to experiment and push beyond technical limits with a custom-made tool that meets all needs



mod. PI34H® 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



mod. PI34HA® 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. PI34A® 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

*ALSO AVAILABLE IN EXTRA POWER VERSION (UPPER HEATING ELEMENT 2700 W)

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.



Advanced patented electronic control with full touch screen display

PID differential loading control, customizable multi-phase programs, preheating mode, BOOST mode, Eco mode, BALANCE mode.



High accuracy thermocouple

Extremely accurate and efficient temperature detection, ensuring the precision needed to cook all types of pizza, leavened bread and more complex fine pastries.



Improved thermal insulation and better insulation

Improved heat retention and reduced heat loss for greater energy efficiency.



Reinforced heating elements

Improved accuracy and uniformity during cooking.



Stainless steel premium internal chamber coating

Superior quality stainless steel with greater resistance to corrosion.



Steel front with superior thermal protection with official Effeuno screen printing

Better heat protection and increased safety when in direct contact with the surface.



Aluminum front with superior heat protection with official Effeuno branding

Better heat protection and increased safety in direct contact with the surface.



External cooling system with forced ventilation and new aerodynamic lateral grill

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



Futuristic design

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

FORNIZ EVOLUTION 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.