



## Bull Deck Oven. Modularity to meet any professional requirement.



With the new Italforni APP, the Bull becomes reality. Furthermore, the convenience of multimedia content is in the palm of your hand and anywhere in real time.



# Bull

*A strong impact, clean-cut lines, resistant glass and vibrant colors give this project a unique, dynamic and modern style. With its great aesthetic appeal, the Bull has been designed in a way that enhances its rigorous and clean-cut lines. In addition, its style adds character and vigour to the entire unit, whereas the design and prominent shape of the new motorized extraction hood resembles a bull's head-forward stance.*

### FEATURES

- 1 - 2 - 3 cooking chambers fully coated with refractory material
- High performing and highly durable baking floor and ceiling
- "Highper" armored heating elements integrated in the floor and ceiling stones
- Digital touch control board
- Independent chamber controls
- Top and bottom separate temperature controls
- Excellent temperature insulation
- Top notch insulation materials
- Max cooking temp 842° F (450° C)
- Steam exhaust adjustable valve
- Double glazed tempered door
- Counter balanced door
- Highly resistant and efficient lamps
- Steel structure
- Tempered glass coating

### ACCESSORIES

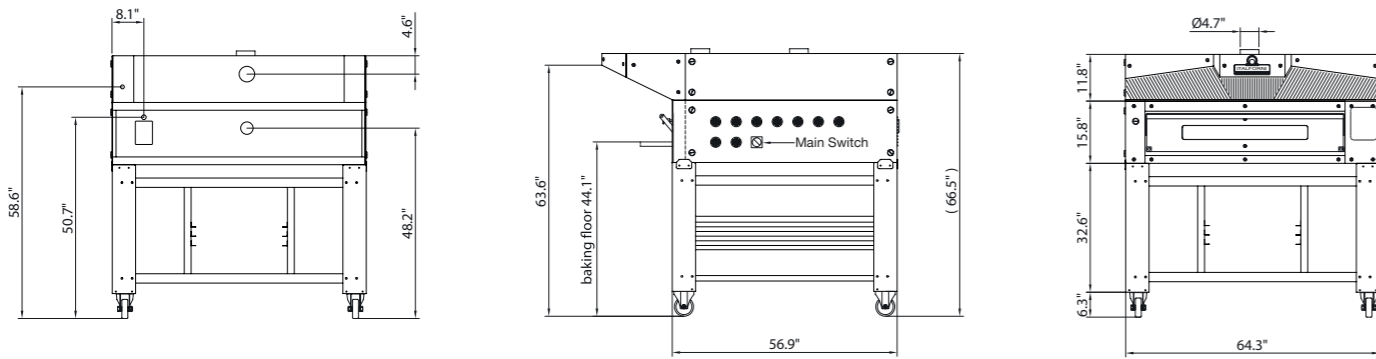
- Hermetic proofer with wheels
- Tray-holding stand with casters
- Aesthetic motorized hood

### OPTIONAL

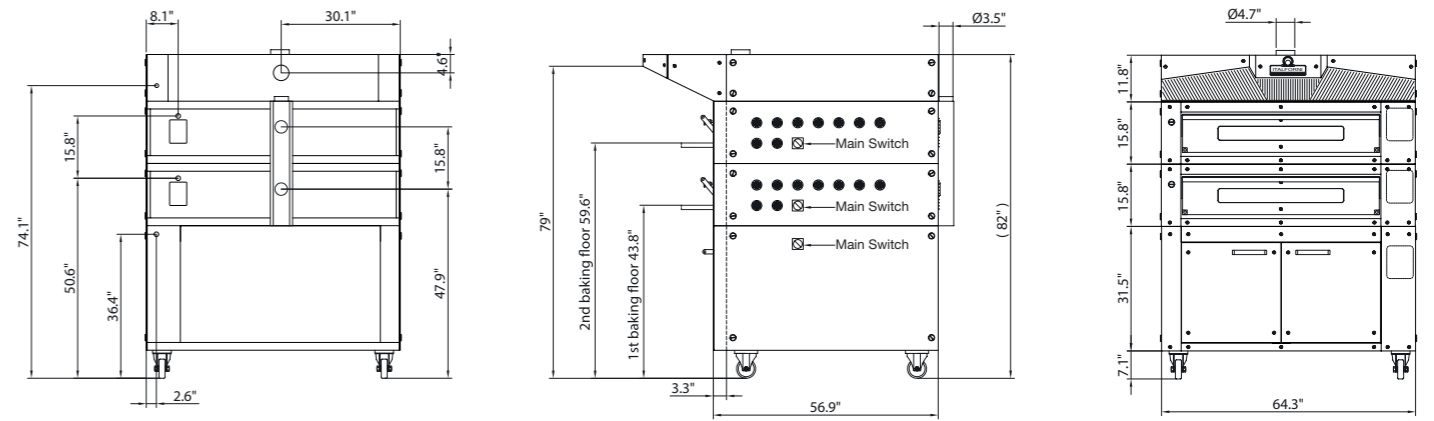
- Steam injection system\*
- Steam damper kit for hood with activated carbon\*
- Custom glass coating colors and design

\* Requires additional certification

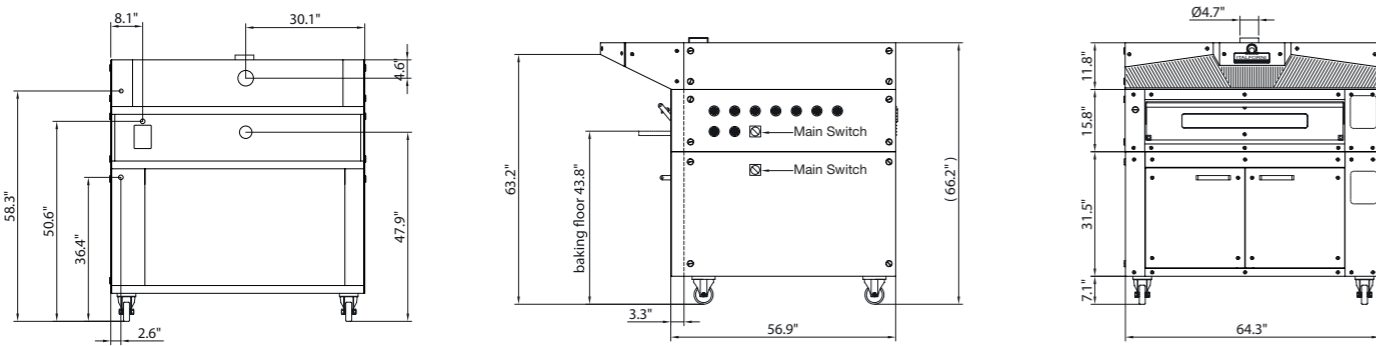
1 DECK + HOOD + HIGH STAND



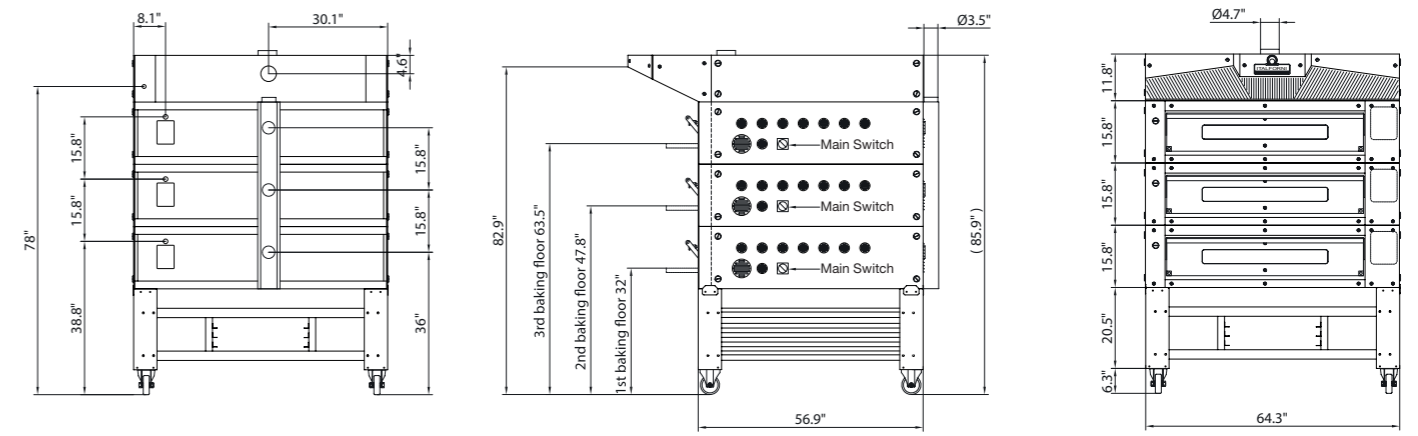
2 DECKS + HOOD + HIGH PROOFER



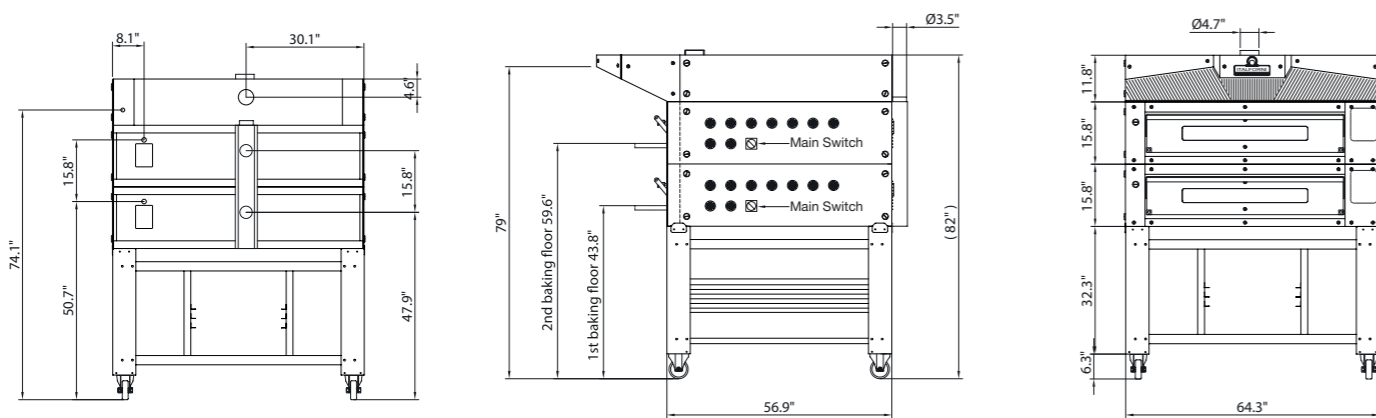
1 DECK + HOOD + HIGH PROOFER



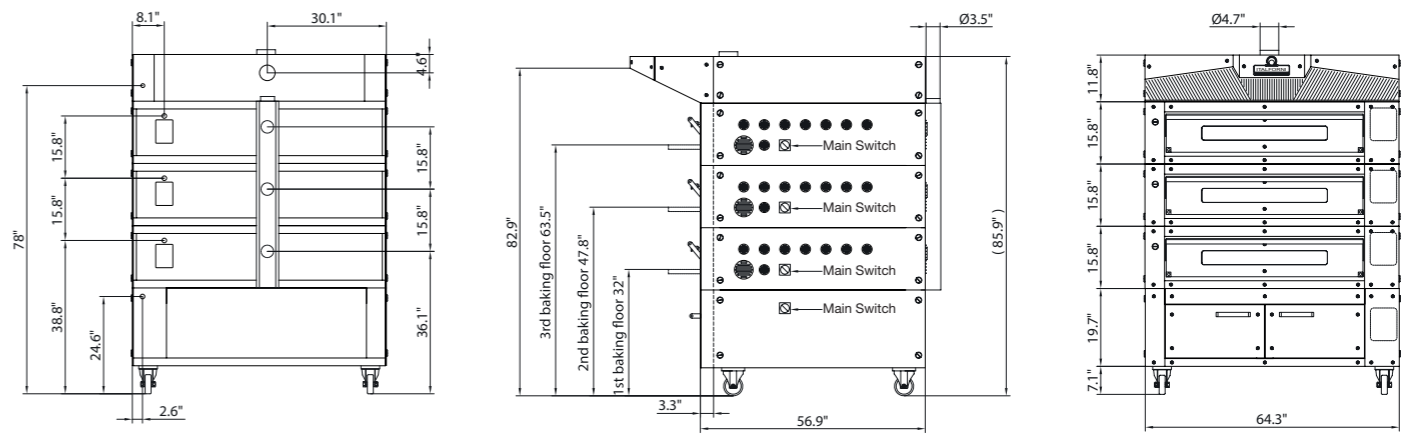
3 DECKS + HOOD + LOW STAND



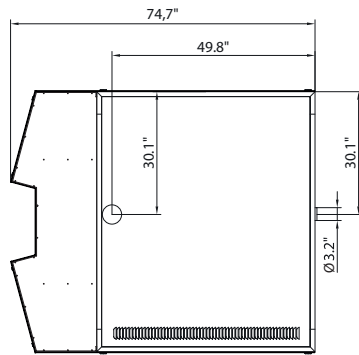
2 DECKS + HOOD + HIGH STAND



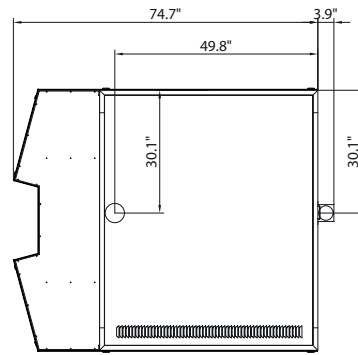
3 DECKS + HOOD + LOW PROOFER



TOP VIEW 1 DECK

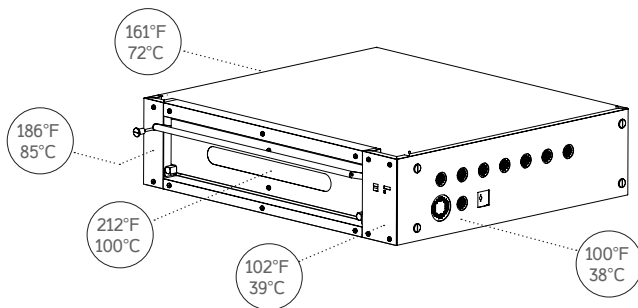


TOP VIEW 2 OR 3 DECKS

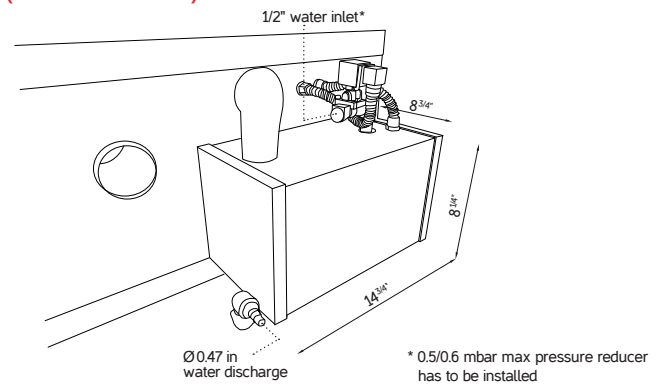


*the Bull compositions can be provided without hood*

**MAXIMUM EXTERNAL TEMPERATURE  
(without motorized hood)**



**DETAIL OF THE "STEAM INJECTION SYSTEM"  
(oven back side)**



**TECHNICAL CHART**

Bull	Internal Dimensions (in)			External Dimensions (in)			Weight	Packing Dimension (in)			Ship Weight	Supply	Power	Power	Ampere	Temperature	CFM
	H	W	D	H	W	D	Lb	H	W	D	Lb	V / Ph / Hz	kW	kWh	Amp.	° F / ° C	CuFt / m <sup>3</sup> / h
DECK	6 <sup>3/4</sup>	48 <sup>1/2</sup>	43 <sup>1/4</sup>	15 <sup>3/4</sup> + 12 <sup>1/2</sup> *	64 <sup>1/2</sup>	57+22*	573	25 <sup>1/2</sup>	71 <sup>1/2</sup>	68 <sup>1/2</sup>	805	208-240/3/50-60	13	3,2	36	842 / 450	-
HOOD	-	-	-	12 <sup>1/2</sup>	65	74 <sup>3/4</sup>	85/175	21	71 <sup>1/2</sup>	82 <sup>1/2</sup>	194	208-240/1/50-60	0,3	0,3	0,8	-	412 / 700
LOW PROOFER	-	-	-	26 <sup>1/2</sup>	65	57 <sup>1/2</sup>	111	37 <sup>1/2</sup>	71 <sup>1/2</sup>	66,5	452	208-240/1/50-60	1	0,5	4	-	-
HIGH PROOFER	-	-	-	38 <sup>1/2</sup>	65	57 <sup>1/2</sup>	160	49 <sup>1/2</sup>	71 <sup>1/2</sup>	66,5	562	208-240/1/50-60	1	0,5	4	-	-

**LOADING CAPACITY PER DECK**

**BULL** Internal dimensions H 6<sup>3/4</sup> x L 48<sup>1/2</sup> x P 43<sup>1/4</sup> in

- 12 pizzas ø 12 in
- 9 pizzas ø 14 in
- 5 pizzas ø 16 in
- 7 Baking pan 18x13 in
- 3 Baking pan 25x18 in

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