



Heat that shapes ideas

Bull

**Modularity to meet any
professional requirement.**



Bull

The first oven in the world entirely coated with coloured tempered glass

Cooking has never been so beautiful.

A strong impact, clean-cut lines, resistant glass and vibrant colours give this project a unique, dynamic and modern style.

With its great aesthetic appeal, Bull has been designed in a way that enhances its rigorous and clean-cut lines. On the top, it adds character and vigour to the entire unit, whereas the design and prominent shape of the new motorised extraction hood recalls a bull's head-forward stance.

From today the BULL family is enriched by new models to satisfy its customer needs. Beside the current model, 3 new versions with the same performances,

design and reliability. Sizes change only. «XL», «L», «M», «S», to answer a specific need of space and production capacity. Moreover on all models an incredible energy consumption reduction achieved thanks a product efficiency improvement.



Andrea Ricci,
Titolare ITALFORNI

Raffaele Gerardi
Designer

A large business design, fantastic work by a Team full of experimentation and enthusiasm.

The result: a large oven entirely covered in glass and designed in every detail. Bull, from the hood that extends forward, which brings to mind the strong posture of a “virile bull.”

- Raffaele Gerardi



Performance, reliability, design

When you purchase an Italforni oven you can be sure of adding unique ingredients to your work.



hy-pe
technology

The chambers are lit internally with high resistance and highlight capacity lamps.



The counter-balanced front doors improve the opening and closing



Door with tempered double-glazed glass window.



Adjustable steam exhaust valve.



Entirely coated with colored tempered glass.



The BULL ovens have cooking chambers with independent electronic temperature regulation for baking floor and ceiling.



The oven support is equipped with tray racks and practical wheels with brake.



The BULL cooking chamber is fully coated with refractory material, integrating the "hy-pe" armored heating elements.



A steam and odour suppression kit with active carbon filter can be fit on the motorised extractor hood, which allows the exhaust pipe not to be used.



Guaranteed best thermal insulation materials available and by over 30 years of experience in the design and manufacture of high temperature ovens.



Thanks to the excellent insulation, the external temperature of the oven is constantly at 30°, in order to guarantee maximum safety during working hours.



TOUCH control board designed to manage the oven and prover. The interface is tempered glass, that stands out for its design and userfriendliness.



Maximum cooking temperature 500 °C.

The large prover is hermetically closed with internal light and practical wheels with brake.



Configure & customise your BULL

Ask us how to make your mark with your own personalised, customised BULL, a truly unique piece of your business!



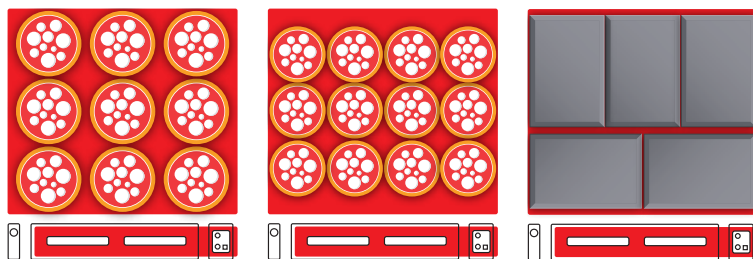
A BULL of every size, for any application

BL “XL”

Internal Dimensions

H 17 x L 120 x P 110 cm

12 pizza ø 30 cm
9 pizza ø 35 cm
5 trays 60x40 cm
5 Baking pans 60x40 cm

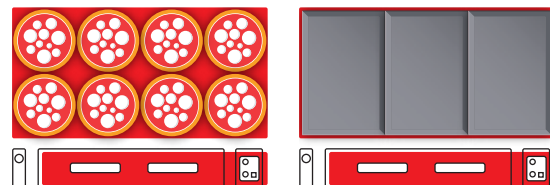


BL “L”

Internal Dimensions

H 17 x L 123 x P 63 cm

8 pizza ø 30 cm
3 trays 60x40 cm
3 Baking pans 60x40 cm

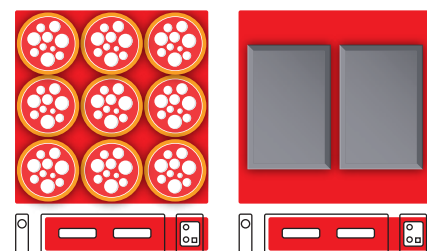


BL “M”

Internal Dimensions

H 17 x L 93 x P 93 cm

9 pizza ø 30 cm
2 pizza 60x40 cm
2 Baking pans 60x40 cm

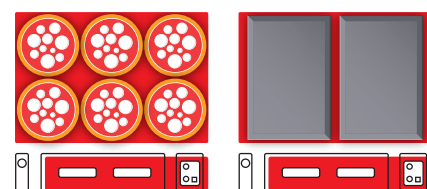


BL “S”














Internal Dimensions

H 17 x L 93 x P 63 cm

6 pizza ø 30 cm
2 trays 60x40 cm
2 Baking pans 60x40 cm



Specifications

Bull	Internal Dimensions (cm)			External Dimensions (cm)			Weight	Supply	Power		Temperature	#Pizzas	# Baking pans
									 Max	 Medium			
	H	L	P	H	L	P	Kg	V/Ph/Hz	kW	kW/h	°C	ø 30 cm	60 x 40 cm
BL “XL“	17	120	110	40+32*	163,5	145+45*	285	400/3/50-60	13	3,2	0/500	12	5
BL “L“	17	123	63	40+32*	163,5	96+45*	220	400/3/50-60	8,5	2,5	0/500	8	3
BL “M“	17	93	93	40+32*	133,5	126+45*	260	400/3/50-60	9,5	2,5	0/500	9	2
BL “S“	17	93	63	40+32*	133,5	96+45*	195	400/3/50-60	7,3	2,2	0/500	6	2

HOOD

KB "XL"		32	163,5	190	100/175^	230/1/50-60	0,3	0,3			
KB "L"		32	163,5	141	70/126^	230/1/50-60	0,3	0,3			
KB "M"		32	133,5	171	80/147^	230/1/50-60	0,3	0,3			
KB "S"		32	133,5	141	60/105^	230/1/50-60	0,3	0,3			

PROVER

BB66 "XL"		68	163,5	145	110	230/1/50-60	1	0,5			30
BB66 "L"		68	163,5	96	96	230/1/50-60	1	0,5			20
BB66 "M"		68	133,5	126	102	230/1/50-60	1	0,5			20
BB66 "S"		68	133,5	96	89	230/1/50-60	1	0,5			10
BB 96 "XL"		98	163,5	145	160	230/1/50-60	1	0,5			60
BB96 "L"		98	163,5	96	140	230/1/50-60	1	0,5			40
BB96 "M"		98	133,5	126	150	230/1/50-60	1	0,5			40
BB96 "S"		98	133,5	96	130	230/1/50-60	1	0,5			20

STAND

SB66 "XL"		66	164	145,5	65						12
SB66 "L"		66	164	96,5	43						6
SB66 "M"		66	134	126,5	47						9
SB66 "S"		66	134	96,5	35						6
SB96 "XL"		96	164	145,5	80						36
SB96 "L"		96	164	96,5	53						18
SB96 "M"		96	134	126,5	57						27
SB96 "S"		96	134	96,5	45						18

* Motorized insulating extractor hood front projection

^ Weight without and with "steam damper kit" with active charcoal filter

- Colors available: Red , Black.

- Stands and Profers with castors.



The specifics shown in this document are to be considered not binding. Italforni Pesaro s.r.l. reserves the right to make technical changes at any moment.



MADE IN ITALY





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