

TK Series Electric Ovens

TKA- TKB- TKC & TKD Models



www.italforniUSA.com

1.424.364.0075

Specification

Italforni TK Series Electric Deck Ovens are designed for high volume pizza, baking, roasting and all-purpose operations.

Each oven has one or two decks with separate tilt-up door(s). Ovens may be stacked in any combination up to 4 decks high.

Oven front and doors are stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Oven interiors are manufactured of high-heat resistant 18-gauge aluminized steel.

Each deck features independent, operator controlled top & bottom, infinite heat for perfectly balanced results and a 200°-840° F (100°- 450° C) thermostat. 5.75" (150mm) interior deck height with 3/4" (19mm) thick hearth stone decks (steel decks optional).
Interior oven lights.

Voltages are available in 208-240V single* or 3ph 50/60Hz. 1 Year limited part and labor warranty standard.

*Single phase not ETL tested

Standard Features

TKA single @ Approx 4.5 KW in 208-240V,
TKB single @ Approx 6.5 KW in 208-240V,
TKC single @ Approx 9.5 KW in 208-240V,
TKD Double @ Approx 13 KW in 208-240V,

- 200°-840° F (100°-450°C) thermostat
- Infinite Top & Bottom heat controls per deck
- Interior oven lights
- 5.75" (150mm) Interior deck heights with hearth stone decks
- Stainless steel front and door
- Aluminized steel interiors
- Balanced door/s with windows
- Fully insulated
- 1 Year limited part and labor warranty

Certification



TK Series Electric Ovens

TKA- TKB- TKC & TKD Models



www.ItalforniUSA.com

424.477.2221

All dimensions nominal- Ovens may be stacked in any combination up to 4 decks

| Shipping Information | | | | | | | | | | |
|----------------------|-----|-----|-------------------|------|--------|------|--------|------|------------|-------------|
| Shipping Weight | | | Carton Dimensions | | | | | | Crate Size | |
| Model | lbs | Kg | Inches | mm | Inches | mm | Inches | mm | Cubic Ft | Cubic Meter |
| TKA—1 | 268 | 100 | 38.6 | 980 | 38.6 | 980 | 23.7 | 600 | 20.4v | 0.579 |
| TKA—2 | 375 | 140 | 38.6 | 980 | 38.6 | 980 | 33.2 | 840 | 28.6 | 0.811 |
| TKB—1 | 322 | 120 | 38.6 | 980 | 51.2 | 1300 | 23.7 | 600 | 27.1 | 0.768 |
| TKB—2 | 455 | 170 | 38.6 | 980 | 51.2 | 1300 | 33.2 | 840 | 38 | 1.075 |
| TKC—1 | 400 | 150 | 49.2 | 1250 | 51.2 | 1300 | 22.5 | 570 | 32.8 | 0.929 |
| TKC—2 | 805 | 300 | 49.2 | 1250 | 51.2 | 1300 | 39.5 | 1000 | 57.6 | 1.631 |
| TKD—2 | 535 | 200 | 40.2 | 1020 | 40.2 | 1260 | 39.5 | 1000 | 37 | 1.046 |

| Power Supply | | | |
|--------------|-----|-----|------|
| Model | KW* | V | Ph |
| TKA—1 | 4.5 | 220 | 1/ 3 |
| TKA—2 | 9 | 220 | 1/ 3 |
| TKB—1 | 6.5 | 220 | 1/ 3 |
| TKB—2 | 13 | 220 | 1/ 3 |
| TKC—1 | 9.6 | 220 | 1/ 3 |
| TKC—2 | 19 | 220 | 1/ 3 |
| TKD—2 | 13 | 220 | 1/ 3 |

*Maximum Wattage Shown

Shipping Class #85. Each oven sold separately

| Specifications | | | | | | | | | | | |
|----------------|---------|-----------|-------------|-----|---------|-------------------|------|--------|------|--------|------|
| Deck Size | | | Deck Height | | | Overall Dimension | | | | | |
| Model | inch | mm | inch | mm | # Decks | W Inch | W MM | D Inch | D MM | H Inch | H MM |
| TKA—1 | 26 x 26 | 660 x 660 | 5.75 | 150 | 1 | 36 | 910 | 34 | 840 | 17 | 430 |
| TKA—2 | 26 x 26 | 660 x 660 | 5.75 | 150 | 2 | 36 | 910 | 34 | 840 | 28 | 700 |
| TKB—1 | 26 x 39 | 660 x 990 | 5.75 | 150 | 1 | 36 | 910 | 46 | 1170 | 17 | 430 |
| TKB—2 | 26 x 39 | 660 x 990 | 5.75 | 150 | 2 | 36 | 910 | 46 | 1170 | 28 | 700 |
| TKC—1 | 39 x 39 | 990 x 990 | 5.75 | 150 | 1 | 49 | 1250 | 46 | 1170 | 17 | 430 |
| TKC—2 | 39 x 39 | 990 x 990 | 5.75 | 150 | 2 | 49 | 1250 | 46 | 1170 | 34 | 860 |
| TKD—2 | 39 x 26 | 990 x 660 | 5.75 | 150 | 2 | 49 | 1250 | 37 | 940 | 28 | 700 |

Minimum Clearances- 3" sides- 5" Rear

Specification and design are subject to change without notification.