

TOP · LINEA E, F, FR e DELUXE

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN / HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ

IT Nel segmento TOP confluiscono quattro serie di forni elettrici professionali tra le più rappresentative della storia e dell'eccellenza di GGF: la serie E, con una gamma di ben dieci modelli per pizza da 30cm, le serie F e FR, ciascuna con otto modelli per pizza da 36cm e la serie DELUXE con due modelli angolari per pizza da 36cm. E' il segmento qualitativamente più ricercato, dalla componentistica di alto livello, l'eccellente isolamento termico, l'elevata versatilità e l'ampia offerta di optional.

FR Le segment Top regroupe quatre séries de fours électriques professionnels figurant parmi les plus représentatives de l'histoire et de l'excellence de GGF : la série E, avec une gamme de dix modèles pour pizza de 30 cm, les séries F et FR, intégrant chacune huit modèles pour pizza de 36 cm et la série Deluxe avec deux modèles angulaires pour pizza de 36 cm. C'est le segment le plus prisé sur le plan qualitatif, des composants haut de gamme, à l'excellente isolation thermique, à la grande polyvalence et au vaste choix d'options.

ES En el segmento TOP encontramos cuatro series de hornos eléctricos profesionales, entre las más representativas de la historia y de la excelencia de GGF: la serie E, con una gama de al menos diez modelos para pizza de 30cm, las series F y FR, cada una con ocho modelos para pizza de 36cm y la serie DELUXE con dos modelos angulares para pizza de 36cm. Es el segmento más codiciado desde el punto de vista cualitativo, con componentes de alto nivel, un aislamiento térmico excelente, una versatilidad elevada y una amplia oferta de opcionales.

EN Four series of professional electric ovens in the TOP section converge among the most representative ones in GGF history and excellence: the E series, with a range of ten models for 30cm pizza, the F and FR series, each with eight models for 36 cm pizza and the DELUXE series with two angular models for 36cm pizza. It is the most qualitatively sought-after section, with high-level components, excellent thermal insulation, high versatility and a wide range of options.

DE Im TOP-Segment treffen vier Serien professioneller Elektroherde auf die beliebtesten Vertreter der Markentradition und Exzellenz von GGF: die E-Serie, mit zehn Modellen für 30-cm-Pizzen, die F- und FR-Serie mit jeweils acht Modellen für 36-cm-Pizzen, sowie die DELUXE-Serie mit zwei eckigen Modellen für 36-cm-Pizzen. Es stellt das, in Sachen Qualität gefragteste Segment dar und zeichnet sich durch hochwertige Komponenten, hervorragende Wärmedämmung, überzeugende Vielseitigkeit und unzählige Optionen aus.

RU Сегмент высшего класса представлен четырьмя сериями профессиональных электрических печей. Они являются наиболее яркими показателями качества продукции компании «GGF». В серию «E» входят десять моделей для изготовления пиццы диаметром 30 см, в серии «F» и «FR» - восемь моделей для изготовления пиццы диаметром 36 см. Серия «Люкс» включает две угловые модели для изготовления пиццы диаметром 36 см. Это наиболее востребованный сегмент с комплектующими высокого уровня, превосходной теплоизоляцией, высокой мультифункциональностью и широкой гаммой дополнительного оборудования.



Termostato digitale / Digital thermostat / Thermostat digital / Digitale Steuerung / Термостат цифровой термостат

* Optional per: / Optional for: / Optional pour: / Wie Option fuer: / Opcional para: / Опциями:

LINEA F
LINEA FR

* Standard per: / Standard for: / Standard pour: / Standard fuer: / Estandar para: / Стандарт:

LINEA DELUXE



LINEA E >>> pg. 42
ø 30 cm.



LINEA F >>> pg. 48
ø 36 cm.



LINEA FR >>> pg. 52
ø 36 cm.



LINEA DELUXE >>> pg. 56
ø 36 cm.



LINEA E · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN /
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E 4

ø 30 cm.

FINISHING

A **R**



E 44

ø 30 cm.

FINISHING

A **R**



E 6

ø 30 cm.

FINISHING

A **R**



E 66

ø 30 cm.

FINISHING

A **R**

MOD.								
E 4	4	30 cm.	610x610x h.140 mm.	900x735x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	4,2 KW	50-500 C°	78 ca. Kg.
E 44	4	30 cm.	610x610x h.140 mm.	900x735x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	8,4 KW	50-500 C°	135 ca. Kg.

MOD.								
E 6	6	30 cm.	610x915x h.140 mm.	900x1020x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	7,2 KW	50-500 C°	106 ca. Kg.
E 66	6	30 cm.	610x915x h.140 mm.	900x1020x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	14,4 KW	50-500 C°	178 ca. Kg.

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LINEA E · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN /
HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ



E 6/60

ø 30 cm.

FINISHING

A **R**

E 66/60

ø 30 cm.

FINISHING

A **R**



E 9

ø 30 cm.

FINISHING

A **R**

E 99

ø 30 cm.

FINISHING

A **R**

MOD.								
E 6/60	6	30 cm.	915x610x h.140 mm.	1150x735x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	6,4 KW	50-500 C°	112 ca. Kg.
E 66/60	6+6	30 cm.	915x610x h.140 mm.	1150x735x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12,8 KW	50-500 C°	187 ca. Kg.

MOD.								
E 9	9	30 cm.	915x915x h.140 mm.	1150x1020x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9,6 KW	50-500 C°	145 ca. Kg.
E 99	9+9	30 cm.	915x915x h.140 mm.	1150x1020x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	19,2 KW	50-500 C°	252 ca. Kg.

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LINEA E · TOP

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HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ

FORNI ELETTRICI




E 12

 ø 30 cm.

FINISHING

A **R**

E 12+12



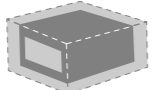







 ø 30 cm.

FINISHING

A **R**



MOD.

MOD.								
E 12	12 	30 cm.	915x1220x h.140 mm.	1150x1320x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12,8 KW	50-500 C°	180 ca. Kg.
E 12+12	12+12 	30 cm.	915x1220x h.140 mm.	1150x1320x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	25,6 KW	50-500 C°	317 ca. Kg.

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LINEA F · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN /
HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ

OPTIONAL:

Termostato digitale (DN) / Digital thermostat (DN) /
Thermostat digital (DN) / Digitale Steuerung (DN) /
Termostato digital (DN) / Цифровой термостат (DN)

FORNI ELETTRICI



F 72/4

ø 36 cm.

FINISHING

A **R**



F 72/44

ø 36 cm.

FINISHING

A **R**



F 72/6

ø 36 cm.

FINISHING

A **R**



F 72/66

ø 36 cm.

FINISHING

A **R**

MOD.								
F 72/4	4	36 cm.	720x720x h.140 mm.	1010x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	6 KW	50-500 C°	103 ca. Kg.
F 72/4 DN	4	36 cm.	720x720x h.140 mm.	1140x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	6 KW	50-500 C°	104 ca. Kg.
F 72/44	4+4	36 cm.	720x720x h.140 mm.	1010x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12 KW	50-500 C°	174 ca. Kg.
F 72/44 DN	4+4	36 cm.	720x720x h.140 mm.	1140x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12 KW	50-500 C°	176 ca. Kg.

MOD.								
F 72/6	6	36 cm.	720x1080x h.140 mm.	1010x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	139 ca. Kg.
F 72/6 DN	6	36 cm.	720x1080x h.140 mm.	1140x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	140 ca. Kg.
F 72/66	6+6	36 cm.	720x1080x h.140 mm.	1010x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	232 ca. Kg.
F 72/66 DN	6+6	36 cm.	720x1080x h.140 mm.	1140x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	234 ca. Kg.

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LINEA F · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN /
HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ



OPTIONAL:

Termostato digitale (DN) / Digital thermostat (DN) /
Thermostat digital (DN) / Digitale Steuerung (DN) /
Termostato digital (DN) / Цифровой термостат (DN)

FORNI ELETTRICI



F 108/6

ø 36 cm.

FINISHING



F 108/66

ø 36 cm.

FINISHING



F 108/9

ø 36 cm.

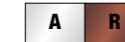
FINISHING



F 108/99

ø 36 cm.

FINISHING



MOD.								
F 108/6	6	36 cm.	1080x720x h.140 mm.	1370x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	145 ca. Kg.
F 108/6 DN	6	36 cm.	1080x720x h.140 mm.	1500x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	146 ca. Kg.
F 108/66	6+6	36 cm.	1080x720x h.140 mm.	1370x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	240 ca. Kg.
F 108/66 DN	6+6	36 cm.	1080x720x h.140 mm.	1500x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	242 ca. Kg.

MOD.								
F 108/9	9	36 cm.	1080x1080x h.140 mm.	1370x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	13,2 KW	50-500 C°	189 ca. Kg.
F 108/9 DN	9	36 cm.	1080x1080x h.140 mm.	1500x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	13,2 KW	50-500 C°	190 ca. Kg.
F 108/99	9+9	36 cm.	1080x1080x h.140 mm.	1370x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	26,4 KW	50-500 C°	346 ca. Kg.
F 108/99 DN	9+9	36 cm.	1080x1080x h.140 mm.	1500x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	26,4 KW	50-500 C°	348 ca. Kg.

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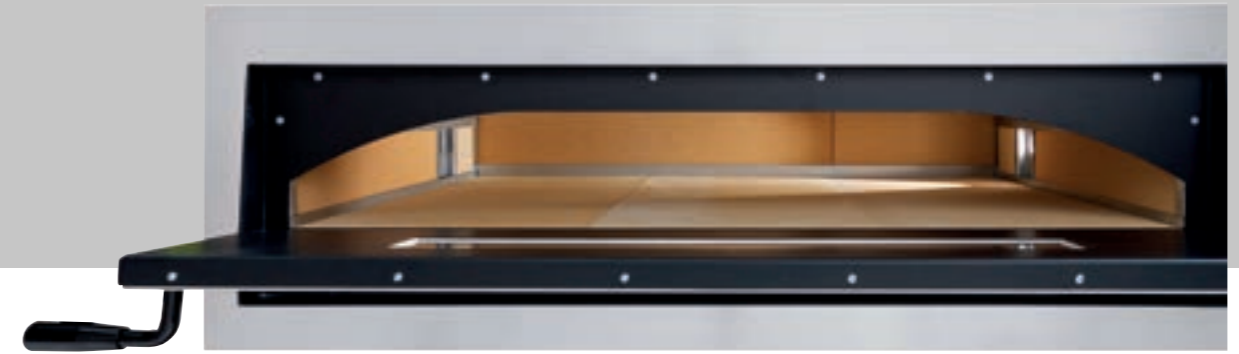
LINEA FR · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN / HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ



OPTIONAL:

Termostato digitale (DN) / Digital thermostat (DN) / Thermostat digital (DN) / Digitale Steuerung (DN) / Термостато digital (DN) / Цифровой термостат (DN)



FORNI ELETTRICI

CAMERA INTERAMENTE IN PIETRA REFRATTARIA

Chamber entirely made up of refractory stones / Chambre complètement en pierre réfractaire / Ganze Kammer aus Vollschatmottesteinen / Camera enteramente en piedra refractaria / Камера для запекания из огнеупорного камня



FR 72/4

ø 36 cm.

FINISHING



FR 72/44

ø 36 cm.

FINISHING



FR 72/6

ø 36 cm.

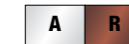
FINISHING



FR 72/66

ø 36 cm.

FINISHING



MOD.									
FR 72/4	4	36 cm.		720x720x h.140 mm.	1010x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	6 KW	50-500 C°	127ca. Kg.
FR 72/4 DN	4	36 cm.		720x720x h.140 mm.	1140x850x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	6 KW	50-500 C°	128ca. Kg.
FR 72/44	4+4	36 cm.		720x720x h.140 mm.	1010x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12 KW	50-500 C°	226 ca. Kg.
FR 72/44 DN	4+4	36 cm.		720x720x h.140 mm.	1140x850x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	12 KW	50-500 C°	228 ca. Kg.

MOD.									
FR 72/6	6	36 cm.		720x1080x h.140 mm.	1010x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	173 ca. Kg.
FR 72/6 DN	6	36 cm.		720x1080x h.140 mm.	1140x1210x h.420 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	9 KW	50-500 C°	174 ca. Kg.
FR 72/66	6+6	36 cm.		720x1080x h.140 mm.	1010x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	316 ca. Kg.
FR 72/66 DN	6+6	36 cm.		720x1080x h.140 mm.	1140x1210x h.750 mm.	230-400/3/50 V/Hz 230/1/50 V/Hz	18 KW	50-500 C°	318 ca. Kg.

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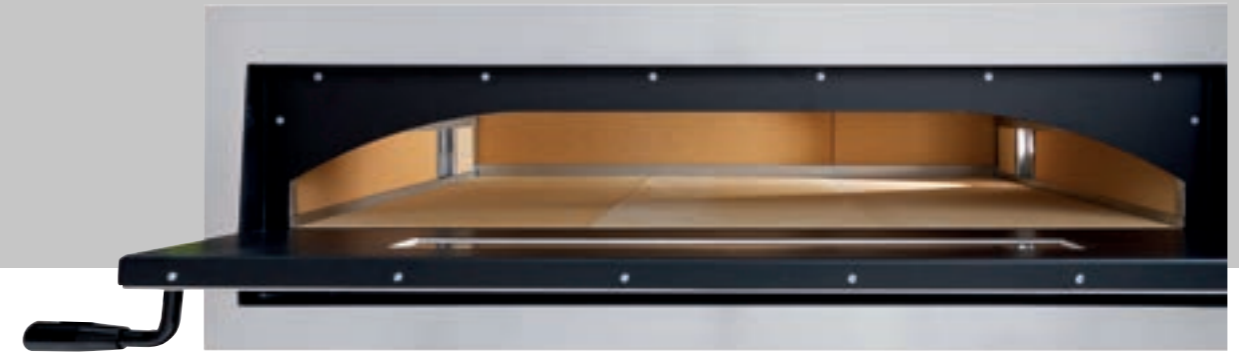
LINEA FR · TOP

FORNI ELETTRICI / ELECTRIC OVENS / FOURS ELECTRIQUES / ELEKTROBACKÖFEN / HORNOS ELECTRICOS / ЭЛЕКТРИЧЕСКИЕ ПЕЧИ



OPTIONAL:

Termostato digitale (DN) / Digital thermostat (DN) / Thermostat digital (DN) / Digitale Steuerung (DN) / Термостато digital (DN) / Цифровой термостат (DN)



FORNI ELETTRICI

CAMERA INTERAMENTE IN PIETRA REFRATTARIA

Chamber entirely made up of refractory stones / Chambre complètement en pierre réfractaire / Ganze Kammer aus Vollschatmottesteinen / Camera enteramente en piedra refractaria / Камера для запекания из огнеупорного камня



FR 108/6

ø 36 cm.

FINISHING



FR 108/66

ø 36 cm.

FINISHING



FR 108/9

ø 36 cm.

FINISHING



FR 108/99

ø 36 cm.

FINISHING



MOD.								
FR 108/6	6	36 cm.		1080x720x h.140 mm. / 1370x850x h.420 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	9 KW	50-500 C°	174 ca. Kg.
FR 108/6 DN	6	36 cm.		1080x720x h.140 mm. / 1500x850x h.420 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	9 KW	50-500 C°	175 ca. Kg.
FR 108/66	6	36 cm.		1080x720x h.140 mm. / 1370x850x h.750 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	18 KW	50-500 C°	309 ca. Kg.
FR 108/66 DN	6	36 cm.		1080x720x h.140 mm. / 1500x850x h.750 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	18 KW	50-500 C°	311 ca. Kg.

MOD.								
FR 108/9 *	9	36 cm.		1080x1080x h.140 mm. / 1370x1210x h.420 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	13,2 KW	50-500 C°	237 ca. Kg.
FR 108/9 DN *	9	36 cm.		1080x1080x h.140 mm. / 1500x1210x h.420 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	13,2 KW	50-500 C°	238 ca. Kg.
FR 108/99 *	9	36 cm.		1080x1080x h.140 mm. / 1370x1210x h.750 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	26,4 KW	50-500 C°	437 ca. Kg.
FR 108/99 DN *	9	36 cm.		1080x1080x h.140 mm. / 1500x1210x h.750 mm.	230-400/3/50 V/Hz / 230/1/50 V/Hz	26,4 KW	50-500 C°	439 ca. Kg.

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LINEA DELUXE · TOP

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IT Forni elettrici professionali creati con una particolare camera di cottura con struttura ad angolo ampia e versatile, adatta per pizze e focacce di varie dimensioni.

EN Professional electric ovens created with a particular cooking chamber with a wide and multiple corner structure, suitable for pizzas and buns of various dimensions.

FR Fours électriques professionnels à angle, créés avec une vaste chambre de cuisson particulière, ample et polyvalente. Adaptée pour des pizzas et des fougasses de différentes dimensions.


DE Professionelle Elektrobacköfen Serie DELUXE, entwickelt mit einer speziellen Backkammer in Eckstruktur, breit und vielseitig verwendbar, geeignet für Pizzen und Focacce in diversen Größen.

ES Hornos eléctricos profesionales creados con una particular cámara de cocción con estructura angular amplia y versátil, apta para pizzas y bollos de distintas dimensiones.

RU Профессиональные электрические печи со специальной угловой, просторной плитой, идеальны для пиццы и лепешек разных размеров. Внешняя структура печей и внутренняя камера выполнены из нержавеющей стали.



DELUXE 1


 ø 36 cm.

FINISHING

A



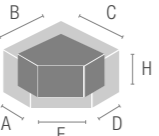
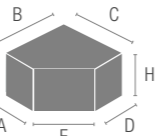








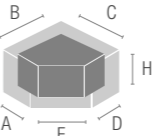
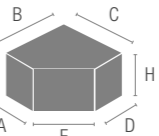




DELUXE 2

 ø 36 cm.

FINISHING

A

MOD.																		
			A	B	C	D	E	H	A	B	C	D	E	H				
DELUXE 1	7	36 cm.	600	1080	1080	600	700	160	680	1360	1430	740	890	450	230-400/3/50 V/Hz 230/1/50 V/Hz	11,8 KW	50-500 C°	205 ca. Kg.

MOD.																		
			A	B	C	D	E	H	A	B	C	D	E	H				
DELUXE 2	7 ± 7	36 cm.	600	1080	1080	600	700	160	680	1360	1430	740	890	800	230-400/3/50 V/Hz 230/1/50 V/Hz	23,6 KW	50-500 C°	375 ca. Kg.