

inoxForni®

*The ideal oven for
bakery and pastry*



 Peregrino
Line


P10


DIGITAL



Digital Controls 

Rotating Rack 

10 Tray Capacity
18" x 26" 

Steam
Injector 

LED
Lighting 

Powerful 

Uniform
Baking 

Efficient 

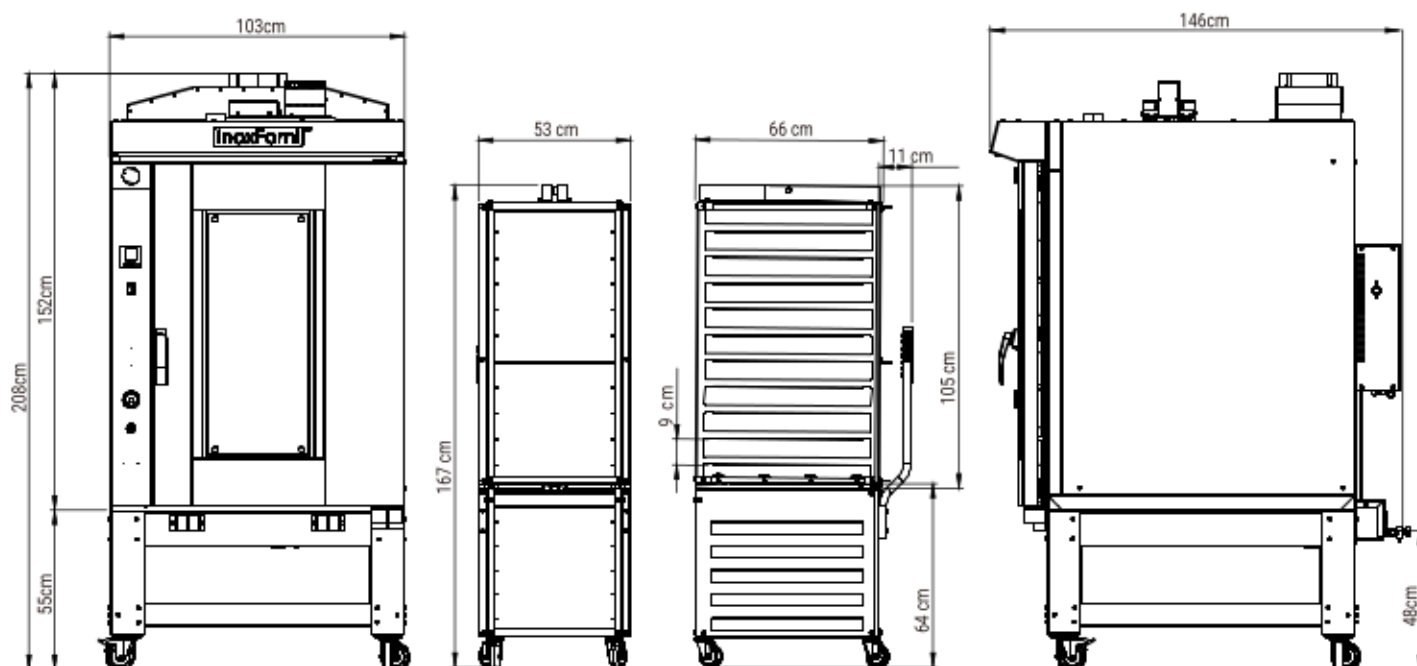
Easy To
Move 



Gas
Models

100% Electric
Model





- Made entirely of AISI 430 N4 stainless steel.
- Unique and innovative design.
- Compact and versatile model.
- Swivel cart with top hook.
- Cart rotation through a chain and clutch transmission system.
- Atmospheric gas burner.
- High efficiency heat exchanger.
- Digital control panel.
- High precision temperature control.
- Laminar air flow that allows baking delicate products.
- Direct steam injection.
- Manual damper to control humidity and pressure inside the cooking chamber.
- Panoramic door with great internal vision with double tempered glass, removable for easy cleaning.
- LED lighting.



Model	Voltage	Amps	Heating Power		Total Electric Power	Average Heat Consumption	
Gas	110 V	7,2 A	29,3 kW	100000 BTU/h	0,9 kW	22,0 kW-h	75000,0 BTU
Gas	220 V	4 A	29,3 kW	100000 BTU/h	0,9 kW	22,0 kW-h	75000,0 BTU
Electric	220 V 3 Ph	56 A	22,0 kW	75064 BTU/h	23,6 kW	16,5 kW-h	56298,0 BTU



Model	Height	Width	Length	Tray Capacity	Tray Dimensions	Space Between Trays	Approx. Weight
Gas	208 cm	103 cm	146 cm	10 unidades	46X66 cm	9,0 cm	318 Kg
Electric	206 cm	103 cm	146 cm	10 unidades	46X66 cm	9,0 cm	318 Kg