

restoitalia®
CATERING EQUIPMENT MANUFACTURERS

Resto Italia's products support professionals with their italian quality.

FORNI A GAS LINEA RG

GAS OVENS RG LINE

www.restoitalia.com

FORNI A GAS LINEA RG

GAS OVENS RG LINE

I forni a gas serie RG ideale per pizzerie e rosticcerie.

Sono costruiti in acciaio inox e in lamiera preverniciata. Piano di cottura in pietra refrattaria. Isolamento in lana di roccia evaporata. Scarico vapori a centro camera. Illuminazione interna. Alimentazione a gas con valvole di sicurezza con ugelli installati per GPL ed in dotazioni quelli per il gas metano. Bruciatori posti sotto la pietra. **Progettati per cucinare ottimamente le pizze più fantasiose e raffinati piatti di gastronomia.**

The gas ovens RG line is made for pizza and roasted foods.

It is made of stainless steel and coated metal sheet. Firestone cook top. Evaporated mineral wool isolation. Vapors exhaust at the center of backing chamber. Interior lighting. Gas supply with safety valves with installed nozzles for LPG and equipped with those for the methane gas. Burners placed under the stone. **Designed to cook the perfect pizza and sophisticated dishes.**



Nei forni della Linea RG, tramite le varie manopole poste sul quadro di comando, è possibile regolare la distruibuzione del calore in modo differente all'interno della camera di cottura. In base alle necessità, si può scegliere una temperatura diversa tra cielo e platea.

In the RG Line ovens, using the various knobs on the control panel, you can adjust the heat distribution in a different way inside the cooking chamber. As needed, you can choose a different temperature between top and bottom.









La qualità Italiana al servizio dei professionisti del mestiere.

Italian quality at the service of the craft professionals.

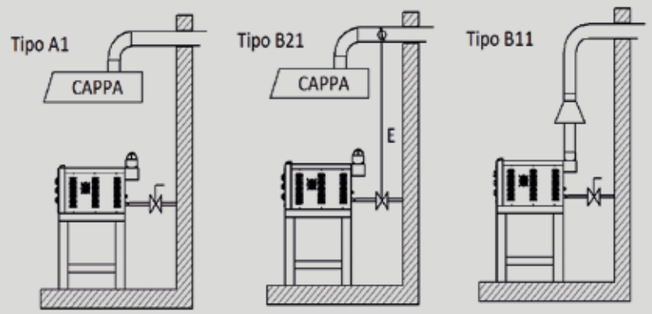
FORNI A GAS LINEA RG
GAS OVENS RG LINE

	OVEN RG 4	OVEN RG 6	OVEN RG 9
DIMENSIONI INTERNE cm INSIDE DIMENSIONS cm	62 62 15,5	62 92 15,5	92 92 15,5
DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	100 92/108 47,5	100 122/138 47,5	131 122/138 47,5
DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm	100 100 64	100 135 64	135 135 64
CAMERA COTTURA n° BAKING CHAMBER n°	1	1	1
BRUCIATORI n° BURNERS n°	4	4	6
POTENZA KW POWER KW	13.2	21.0	27.0
TEMPERATURA °C TEMPERATURE °C	450°	450°	450°
PESO Kg WEIGHT Kg	92	120	145
TOTALE PIZZE Ø 30 cm TOTAL PIZZA Ø 30 cm			
N° TEGLIE 60X40 cm N° OF PANS 60X40 cm	1	2	2
CODICE CODE	**7020221RG4**	**7020221RG6**	**7020221RG9**
Specificare tipo di gas: metano o GPL (butano o propano) - Specify methane gas or LPG (butane o propane)			
I forni sono sovrapponibili uno sopra l'altro per un massimo di due - The ovens are stackable one above the other for a maximum of two			

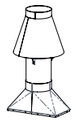
Schema di installazione forni linea RG
Oven technical setting diagram

Tipo A1 - Type A1
Tipo B21 - Type B21
Tipo B11 - Type B11

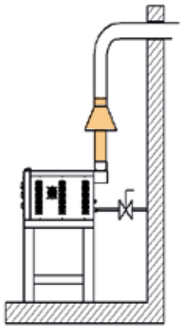
Cappa - Hood



CAMINO ANTIVENTO - B11
CHIMNEY - B11

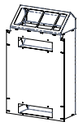


DIMENSIONI cm DIMENSIONS cm	46 36 89
IMBALLO cm PACKAGE cm	50 42 61
PESO Kg WEIGHT Kg	7,00
CODICE CODE	**7020120007**

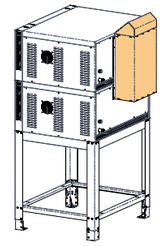


Nota: il Camino antivento viene fornito a richiesta.
Note: The Chimney is supplied on request.

RACCORDO FUMI PER SOVRAPPORRE FORNO
EXHAUSTER CONNECTION FOR STACKABLE OVENS



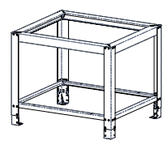
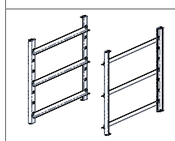
DIMENSIONI cm DIMENSIONS cm	46 21 75
IMBALLO cm PACKAGE cm	48 23 76
PESO Kg WEIGHT Kg	8,50
CODICE CODE	**7020120008**



Nota: Il raccordo fumi verrà fornito a richiesta.
Note: The exhauster connection for stackable ovens is supplied on request.



SUPPORTO REGOLABILE
ADJUSTABLE SUPPORT

		DIMENSIONI cm DIMENSIONS cm	IMBALLO cm PACKAGE cm	PESO Kg WEIGHT Kg	OPTIONAL OPTIONAL	CODICE CODE
	**SUPPORTO RG 4** RG 4 SUPPORT	101,6 88,1 96	105 30 20	25,50	/	**7020100013**
	SUPPORTO RG 6 RG 6 SUPPORT	101,6 124,1 96	130 30 20	27,00	/	**7020100014**
	SUPPORTO RG 9 RG 9 SUPPORT	132,6 124,1 96	140 30 20	29,00	/	**7020100015**
	**KIT PORTA TEGLIE RG 4** TRAYHOLDER KIT RG 4	/	100 30 20	5,00	/	**7020110006**
	KIT PORTA TEGLIE RG6/9 TRAYHOLDER KIT RG 6/9	/	130 30 20	6,50	/	**7020110004**
	**COPPIA ANGOLARI RG 4** CORNERS COUPLE RG 4	/	90 10 10	1,10	/	**7020110011**
	COPPIA ANGOLARI RG 6 - RG 9 CORNERS COUPLE RG 6 - RG 9	/	130 10 10	1,50	/	**7020110012**
	**KIT RUOTE** CASTORS KIT	/	30 20 20	5,00	/	**7020110001**

Scopri tutta la gamma
dei prodotti Resto Italia

Discover the Resto Italia's
full range of products

resto italia®
CATERING EQUIPMENT MANUFACTURERS

Tecno A srl

Via del Lavoro, 4
Loc. Canavaccio 61029
Urbino PU Italy
T. +39 0722 354048
F. +39 0722 354049

info@restoitalia.com
www.restoitalia.com

ad-factorysnc.com