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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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# Технические характеристики на ПОДОВЫЕ ПЕЧИ ДЛЯ ПИЦЦЫ KING 4, KING 9, KING 6G компании **GAM International**

**KING**

Forno elettrico per pizza  
*Electric pizza oven*



THE ONLY OVEN  
IN THE WORLD  
THAT BAKES WITH  
THE INNOVATIVE

**IWOS<sup>TM</sup>**  
**SYSTEM**

Italian  
Wood  
Oven  
Substitute



# KING



## Innovativo sistema di cottura

KING è l'unico forno al mondo che cuoce con l'innovativo **IWOS™ System (Italian Wood Oven Substitute)**, che riproduce meccanicamente il movimento circolatorio dell'aria in un forno a legna.

### COME FUNZIONA?

L'aria sottostante la pietra refrattaria viene riscaldata dalle resistenze e scorre verso l'alto attraverso una cavità, quindi viene incanalata dentro la camera di cottura direttamente sulle pizze attraverso apposite aperture. La pizza viene cotta da un mix di calore proveniente dalle resistenze e un flusso di aria bollente, **proprio come accade in un forno a legna**.

### QUALI SONO I VANTAGGI PER IL PIZZAIOLO?

La circolazione dell'aria rispetto ad un classico forno statico si concretizza in una **pizza più simile a quella fatta in un forno a legna**. King è perciò un forno dedicato a tutti i pizzaioli convinti che la pizza cotta in un forno a legna abbia un sapore migliore ma che non possono, per qualunque motivo, utilizzare questo tipo di forno.

## Innovative baking system

*KING is the only oven in the world baking with the innovative **IWOS™ System (Italian Wood Oven Substitute)** which mechanically reproduces the air circulation inside a wood-burning pizza oven.*

### HOW DOES IT WORK?

*The air below the refractory stone is heated by the heating elements and flows upwards through a cavity, it is then channeled inside the baking chamber directly on pizzas through the holes in the bottom. Pizzas are baked thanks to a combination of heat from top and bottom radiating from the heating elements and to the flow of heated air coming sideways, **exactly as it happens in the wood-burning pizza oven**.*

### WHICH ARE THE ADVANTAGES FOR THE PIZZA BAKER?

*The air circulation in KING makes the **pizza more similar to the one baked in a wood-burning pizza oven**. King is indicated for all the pizza bakers who believe the pizza baked in a wood-burning pizza oven tastes better but cannot have, for any reason, such kind of oven.*

## La pizza come in un forno a legna

### INNOVATIVO

- Rivoluzionario sistema di cottura I.W.O.S (Italian Wood Oven Substitute)

### PRATICO E ROBUSTO

- Camera di cottura in lamiera alluminata
- struttura esterna (Fianchi, tetto) in lamiera preverniciata.
- Modulare (si possono sovrapporre fino a 3 camere di cottura)

### PERFORMANTE

- Indicatore di temperatura • Controllo potenza di cielo e platea • Guaina sigillante per alte temperature per isolare al meglio la porta del forno

### INTELLIGENTE

- Possibilità di memorizzare fino a 9 programmi di cottura • Sistema elettronico che indica ed individua eventuali malfunzionamenti • Auto mode per programmare l'orario di accensione automatica • Pulsante economy per risparmiare energia quando non ci sono pizze in cottura

## Pizza like in a wood-burning pizza oven

### INNOVATIVE

- Revolutionary I.W.O.S <sup>TM</sup> (Italian Wood Oven Substitute) Baking System

### HANDY AND STURDY

- Aluminised sheet metal chamber
- External structure (sides, roof) in pre-painted sheet metal
- Modular (up to 3 baking chambers can be piled on)

### EXCELLENT PERFORMANCE

- Temperature display • Top and bottom power display
- Sealing gasket for high temperature to insulate the door

### SMART

- Possibility to store up to 9 baking programs • Dual control system that indicates any malfunctioning
- Auto mode to set switching on time • Economy switch that allows to save energy when there is no pizza baking



### La linea KING è disponibile anche nella versione TOP

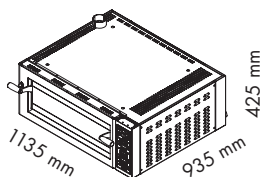
Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, la temperatura viene mantenuta meglio, e il consumo notevolmente ridotto.

### The KING line is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.



## KING 4



Dim. con manico e cavo  
Dim. with handle and cable  
1135 x 1140 x 425 mm

n. pizze  
n. pizzas  
Ø 34 cm



400 Volt AC 3/N/PE  
230 Volt AC 1/N/PE  
5,6 kW

Misure interne camera LxPxH  
Chamber internal dimensions LxDxH  
700 x 700 x 155 mm

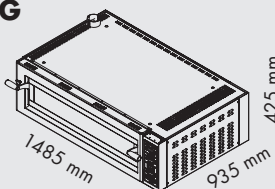


60 - 500 °C



167 kg  
TOP 182 kg

## KING 6G



Dim. con manico e cavo  
Dim. with handle and cable  
1485 x 1140 x 425 mm

n. pizze  
n. pizzas  
Ø 34 cm



400 Volt AC 3/N/PE  
230 Volt AC 1/N/PE  
10,4 kW

Misure interne camera LxPxH  
Chamber internal dimensions LxDxH  
1050 x 700 x 155 mm

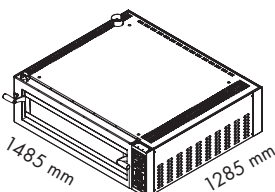


60 - 500 °C



192 kg  
TOP 217 kg

## KING 9



Dim. con manico e cavo  
Dim. with handle and cable  
1485 x 1490 x 425 mm

n. pizze  
n. pizzas  
Ø 34 cm



400 Volt AC 3/N/PE  
230 Volt AC 1/N/PE  
15,6 kW

Misure interne camera LxPxH  
Chamber internal dimensions LxDxH  
1050 x 1050 x 155 mm



60 - 500 °C



265 kg  
TOP 296 kg

### KING 4

### KING 6G

### KING 9

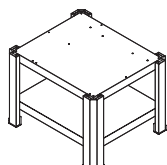
Fianchi esterni e tetto in acciaio inox  
Stainless steel external side panels  
and roof

Sì-Yes

Sì-Yes

Sì-Yes

Piedistalli  
inox  
Stainless  
steel  
stands



1120x920x1165 mm (x 1 modulo) - Kg 82  
1120x920x965 mm (x 2 modulo) - Kg 72  
1120x920x565 mm (x 3 modulo) - Kg 62

1470x920x1165 mm (x 1 modulo) - Kg 98  
1470x920x965 mm (x 2 modulo) - Kg 88  
1470x920x565 mm (x 3 modulo) - Kg 78

1470x1270x1165 mm (x 1 modulo) - Kg 118  
1470x1270x965 mm (x 2 modulo) - Kg 108  
1470x1270x565 mm (x 3 modulo) - Kg 98

Kit portateglie (opzionale)  
Baking trays rack (optional)  
non disponibile per piedistallo H 565  
not available for stand H565

per 12 teglie  
for 12 trays

per 12 teglie  
for 12 trays

per 12 teglie  
for 12 trays

Piano estraibile per piedistallo  
Sliding table for stand  
non disponibile per piedistallo H 565  
not available for stand H565

Sì-Yes

Sì-Yes

Sì-Yes

Cappa neutra  
Neutral hood

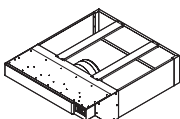
1135x1035x80 mm

1485x1035x80 mm

1485x1385x80 mm

Cappa aspirante  
Extractor hood

705 mc/h  
0,11 kW  
230 Volt AC 1/N/PE



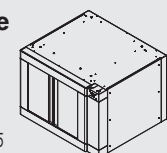
1135x1300x352 mm - 40 kg

1485x1300x352 mm - 62 kg

1485x1650x352 mm - 77 kg

Cella di lievitazione  
Proofer

230 Volt  
AC 1/N/PE  
20-60 °C



Misure LxPxH Dimensions LxDxH  
720x820x610 mm  
800 W - 36 Kg

Misure LxPxH Dimensions LxDxH  
720x820x610 mm  
800 W - 36 Kg

Misure LxPxH Dimensions LxDxH  
720x820x610 mm  
800 W - 36 Kg

La cella di lievitazione non sostituisce il piedistallo ma è un modulo da inserire nel vano inferiore del piedistallo stesso.  
The proofer doesn't substitute the stand, it has to be placed inside the stand itself.

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