

SPECIFICATIONS:

TAURO

# TAURO ELECTRIC DECK OVEN

T8-6 - 6" DECK HEIGHT



The perfect combination of quality, durability and efficiency, the Tauro Electric Deck Oven is built tough yet composed of fine quality cooking features. Its adjustable power and precise temperature control settings are suitable for a variety of cooking techniques, needs and options.

Perfectly designed to withstand high productivity in a fast-paced restaurant environment, the Tauro Oven is ideal for pizza or bakery production. Made in Italy, it features the best in-class design and functionality.

Model	Deck Height	Deck Quantity
T8-6-1	6"	1
T8-6-2	6"	2
T8-6-3	6"	3
T8-6-4	6"	4

## Features:

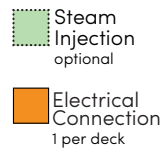
- Separate controls for top and bottom heating elements
- Unique heat shield and double insulated glass maintains temperature during heavy use
- Hybrid high heat option available with exposed top heating elements.
- Increased energy efficiency with eco modes, and low heat/energy models available.
- Controls can be placed on left or right side of the oven
- Available with 1-4 decks of heights: 6", 8" and 10"
- Refractory stone baking surface & optional embossed metal baking surface or biscotto floor baking surface
- Optional tray holder stand or proofer stand (Proofer only available on 1&2 deck ovens)
- Standard Finish: Stainless Steel with black trim
- Custom RAL or Pantone colours available

# T8-6 Tauro 6" deck height

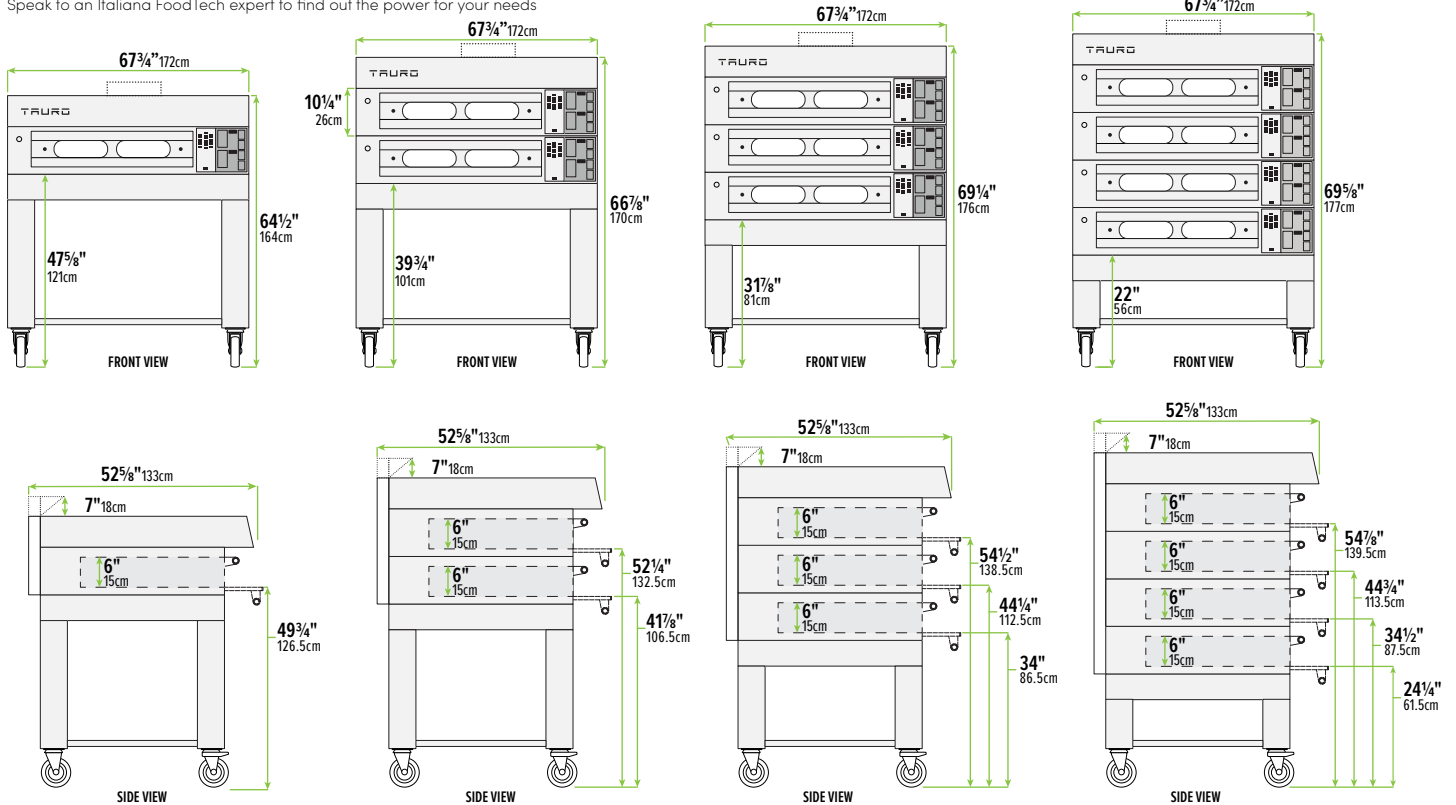
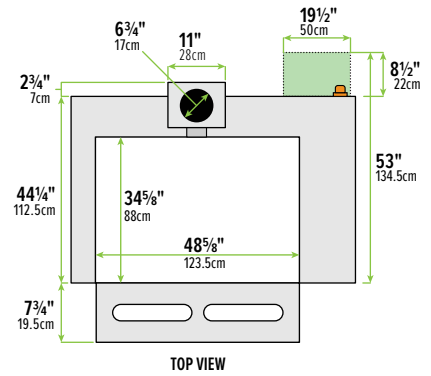
## Electrical Information (Per deck)

Model	Kw (max)	Voltage	Phase	Amps
T8-6 <sup>p</sup>	12.1	208V/240V	3	34
T8-6 <sup>n</sup>	12.1	208V/240V	1	50.5
T8-6 <sup>n</sup>	9.1	208V/240V	3	25.5
T8-6 <sup>n</sup>	9.1	208V/240V	1	38
T8-6 <sup>b</sup>	13.4	208V/240V	3	37.5
T8-6 <sup>b</sup>	13.4	208V/240V	1	56
Proofer Stand	2	208V/240V	1	9

"p" Suggested for pizzas that cook in approximately 3 minutes  
 "n" Suggested for pizzas that cook in approximately 90 seconds  
 "b" Suggested for pizzas that cook in approximately 6 minutes  
 Speak to an Italiana FoodTech expert to find out the power for your needs



Each deck requires an independent electrical connection.  
 Steam Injection adds 1kw to power use



**NOTE:** Tauro ovens must have a minimum clearance of 3" (8cm) on both sides and rear.

## Deck Size & Pizza Capacity

Model	Deck Size (In)			Deck Size (cm)			Pizza Capacity						Pan Capacity		
	W	D	H	W	D	H	10"	12"	14"	16"	18"	20"	22"	21"x15"	26"x18"
T8	48 5/8	34 5/8	6	123.5	88	15	13	8	6	5	3	2	2	4	2

## Overall Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
T8-6-1	67 3/4	52 5/8	64 1/2	172	133	164	831	377
T8-6-2	67 3/4	52 5/8	67	172	133	170	1239	562
T8-6-3	67 3/4	52 5/8	69 1/4	172	133	176	1660	753
T8-6-4	67 3/4	52 5/8	69 3/4	172	133	177	2082	944

## Oven Shipping Dimensions

Model	Dimensions (Inch)				Dimensions (cm)				Weight	
	W	D	H1	H2	W	D	H1	H2	Lb	Kg
T8-6-1	78	60	43	79	197	153	110	200	959	435
T8-6-2	78	60	51	87	197	153	130	220	1356	615
T8-6-3	78	60	59	95	197	153	150	240	1764	800
T8-6-4	78	60	67	114	197	153	170	290	2171	985

Diagrams are for illustrative purpose, and are not to scale.

H1: Height with stand shipped unassembled  
 H2: Height with stand shipped assembled