

italiana
FOODTECH

TAURO





WHY TAURO?

Designed with an elegant appearance and built to withstand the high production of a fast paced restaurant, the Tauro deck oven is tough, reliable and a beautiful addition to your restaurant.

Tauro's adjustable power settings and setups with eco-mode provide incomparable energy savings, while the precise temperature controls guarantee a high quality and consistent product from the first pizza or baked good to the last.

Enjoy lower operating costs and perfectly baked pizzas with the Tauro.

FEATURES

PRECISE TEMPERATURE CONTROL:

- Heats to a maximum temperature of 932°F (500°C)
- Separate power controls for top and bottom elements regulate the amount of energy used
- Precise baking and maximum flexibility with ten pre-set baking programs
- Temperature will remain constant, even during heavy use

PERFECT HEAT DISTRIBUTION:

- The heating coils are made from 560 feet (170m) of wire covering every inch of the baking surface—double the industry standard

REFRACTORY STONE:

- Place your pizza directly on the high quality refractory stone baking surface

ZERO HEAT LOSS:

- A unique heat shield made from heating elements positioned around the door, prevent heat from escaping when the door is opened

WATCH YOUR WORK:

- Double insulated glass keeps heat inside the oven while allowing you to check on your baking inside
- Dichroic bulbs are specially suited for top performance in high heat environments, allow you to easily see the baking area

ENERGY EFFICIENT:

- The most energy efficient oven of its size & power available, consuming as low as: 2Kw./hour=5AMPS
- Economy mode works to reduce power consumption used to heat the oven when not in use, making it the most energy efficient oven on the market

SELF-CLEANING:

- The most important part of your oven, the electronic components on each deck are kept clean and cool with individual fans



FLEXIBLE BAKING CAPABILITIES:

- Heats to baking temperature in 30 minutes
- Optional lower temperature baking chamber and embossed metal baking surface for baked goods
- Optional high heat baking chamber with Biscotto baking surface for Neapolitan style pizza
- Different baking chamber types can be combined into one multi use oven (pizza, bakery, Neapolitan)
- Optional steam injector

A SIZE FOR EVERY SPACE:

- Seven models available
- Custom built sizes also available for the perfect fit

THREE BAKING CHAMBER HEIGHTS:

- Available in deck height of 6", 8" or 10" inch so you can choose the most appropriate for your baking
- Decks can be stacked up to four high to suit the needs of your restaurant
- Additional decks can be added after purchase as the needs and demand of your restaurant grows

STAND WITH OPTIONS:

- Order your oven with a plain stand, tray holder or proofer
- Durable, heavy-duty casters allow for mobility and easy access for cleaning

CUSTOMIZE:

- Control panel can be installed on the right or left side of the oven baking chamber
- Choose from 100's of powder coated colours to blend into your restaurant, or stand out!

MADE TO LAST:

- Built with high quality stainless steel from top to bottom inside and out
- Designed to perform in the busiest and highest production work environments

PERSONALIZE

Decks

Choose from 1 to 4 decks, with interior heights of 6", 8" or 10" (15, 20 or 25cm)



One Deck



Two Deck



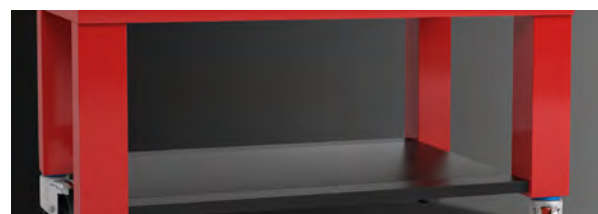
Three Deck



Or More

Stands

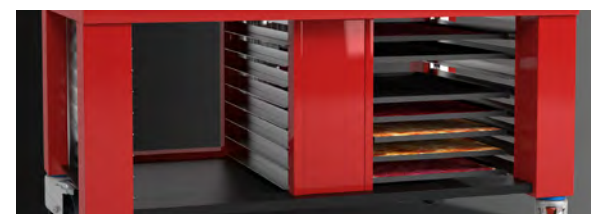
Choose from three different stand types



Standard



Proofer



Pizza Pan Rack

VISIT ITALIANA
FOODTECH ON
INSTAGRAM FOR
MORE OVEN
LOOKS!



Colours

Choose from hundreds of RAL/Pantone colours, in a gloss or matte finish.
Combine them for a look completely yours.



MODELS

T4

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
32 $\frac{3}{8}$	27	83.5	68.5	52	36 $\frac{1}{2}$	132	93	6.3	17.5	2	5.5

T6

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
37 $\frac{3}{8}$	32 $\frac{1}{8}$	95.5	81.5	56 $\frac{3}{4}$	42	144	106.5	8	22.5	2.7	7.5

T7

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
48 $\frac{5}{8}$	27	123.5	68.5	67 $\frac{3}{4}$	36 $\frac{1}{2}$	172	93	9.1	25.5	3	8.5

T8

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
48 $\frac{5}{8}$	34 $\frac{3}{8}$	123.5	88	67 $\frac{3}{4}$	44 $\frac{1}{4}$	172	112.5	12.1	34	4	11.5

TL8

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
56 $\frac{1}{4}$	28 $\frac{1}{8}$	143	71.5	75 $\frac{1}{2}$	38	191.5	96.5	9.8	27.5	3.6	10

- Specifications subject to change without notification.
- All Tauro models are 208V 3 phase (optional single phase)

- Deck heights are 6", 8" & 10"
- Total height of oven depends on number of decks & deck height

T9

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
39 $\frac{3}{8}$	40 $\frac{1}{8}$	100	102	59	49 $\frac{1}{2}$	150	126	11.2	31.5	4	11.5

TL9

Oven Dimensions								Electrical			
Interior Inch		Interior cm		Exterior Inch		Exterior cm		Power Supply		Average Power Use/Hr	
W	D	W	D	W	D	W	D	Kw	Amp	Kw	Amp
56 $\frac{1}{4}$	34 $\frac{3}{8}$	143	88	75 $\frac{1}{2}$	42	191.5	106.5	12.1	34	4	11.5

Pizza Capacity



Model	10"	12"	14"	16"	18"	20"	22"	21"x15"	26"x18"
T4	6	4	3	2	1	1	1	2	1
T6	10	6	4	3	2	1	1	2	2
T7	10	7	5	3	2	2	2	3	2
T8	13	8	6	5	3	2	2	4	2
TL8	10	8	6	4	3	2	2	3	3
T9	14	9	6	4	4	2	2	3	2
TL9	12	9	7	6	4	3	2	4	3



OUR PROMISE

At Italiana FoodTech our goal is to provide our customers with an oven that suits their unique needs and space. Drawing on our years of experience we will help our customers make an informed decision when deciding on an oven as they start or expand their business.

We work with you to understand what is required to fulfill your aesthetic, technical, training and production needs as well as budget and space.

Italiana FoodTech strives to provide you with the confidence to operate your oven efficiently and effectively. After installation, know that Italiana FoodTech will continue to be your source for oven support and information.

Try before you buy!

Proud to Sell & Service in Canada & the U.S.!

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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