

**LOGIUDICE FORNI**  
technologies by tradition



**PREMIUM**

Deck oven

PREMIUM: The new shape of excellence

Harmony, creativity, and beauty. These are the values that have inspired the Premium series by Logiudice Forni. Products that constitute the quintessence of technological excellence and formal restraint. A characteristic and distinctive touch that comes from the idea that, in the world of bakery ovens, the time has come to view work instruments not just as purely practical tools, but as a means for conveying beauty, efficiency, and elegance. This is the Premium series. This is its spirit.





The Premium deck oven  
Where design creates a new and harmonious unit

An innovative design concept takes comes to the fore in future-oriented solutions. A high-impact concept is now the powerful new benchmark standard for the sector. The modularity of the forms expresses all the elegance and dynamism of Premium. Continuous, infinitely replicable lines are an expression of the advanced technology they contain.

Premium is a practical demonstration that targeted analyses and research into design can convey and amplify the value of a business.

For the first time, a deck oven combines technological progress with designer aesthetics. Dynamic shapes, modular continuity, futuristic concepts. Premium is both synthesis and quintessence, in which design gives new prestige to the image and quality of a bakery.

The Premium series is the outcome of a venture with BCF Design.



Creating a vision for the future



## PREMIUM: powerful technology for a unique design

The Premium deck oven can be fitted with different technologies in order to meet the individual work requirements of each baker.

Technology with heat dissipation elements entirely in refractory materials.  
This system makes it possible to obtain considerable thermal inertia.

Technology with mixed heat dissipation materials in metal and refractory materials.  
This system makes it possible to reach working temperature more rapidly, with less energy consumption and less thermal inertia.

Technology for baking with metal heat-dissipation elements.  
This system makes it possible to reach higher working temperatures, with less energy consumption and reduced thermal inertia.

The all-electronic control panel offers rapid and effortless control of all oven functions.





PREMIUM version with steel doors and top opening



PREMIUM version with glass doors and bottom opening

## Opening systems

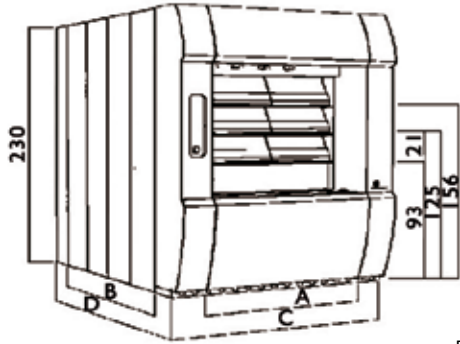
Upon request, the oven can be delivered with steel or glass doors, to satisfy the various needs of bakeries in different markets.



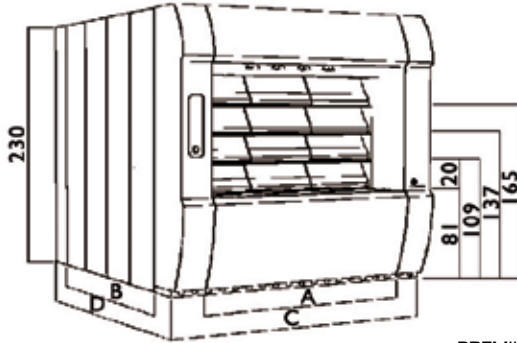
PREMIUM: creating a system through evolving design

Adopting a totally new approach to baking ovens, PREMIUM is more than just a deck unit: it constitutes an authentic system that includes a rack oven and a rising chamber. All with the unmistakable design of Premium.

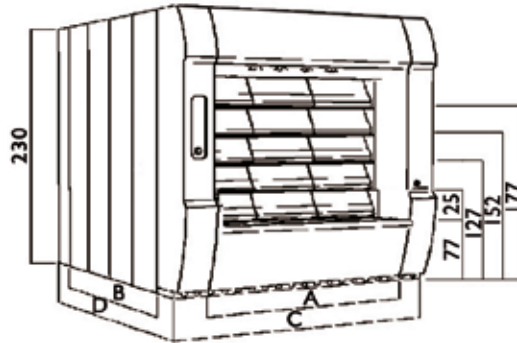
# TECHNICAL FEATURES



PREMIUM PLF3



PREMIUM PLF4



PREMIUM PLF5

PLF RING TUBES OVEN									
Model	N. of doors for each chamber	Baking surface	Dimensions of the baking chambers		Outside oven dimensions		Thermal capacity		Weight
			A cm	B cm	C cm	D cm	Kcal	Kw	
PLF 320		6,00		160		302	60000	70	7500
PLF 321	2	7,35	124	197	180	339	62000	72	9000
PLF 322		9,00		241		383	70000	81	9400
PLF 330		8,95		160		302	70000	81	9400
PLF 331		11,00		197		339	80000	93	10200
PLF 332	3	12,25	186	219	242	361	90000	104	10700
PLF 333		13,45		241		383	98000	114	10900
PLF 334		14,70		263		405	105000	122	11100
PLF 340		11,95		160		302	92000	107	11200
PLF 341		14,70		197		339	110000	128	12000
PLF 342	4	16,30	248	219	304	361	115000	133	12300
PLF 343		17,95		241		383	125000	145	12800
PLF 344		21,25		285		427	140000	162	13100
PLF 345		23,70		318		460	145000	168	13700
PLF 420		7,95		160		302	65000	75	9200
PLF 421	2	9,80	124	197	180	339	80000	93	9600
PLF 422		12,00		241		383	90000	104	10100
PLF 430		11,95		160		302	95000	110	10200
PLF 431	3	14,70	186	197	242	339	105000	122	11300
PLF 432		17,95		241		383	120000	139	12000
PLF 440		15,90		160		302	110000	128	12100
PLF 441	4	19,55	248	197	304	339	135000	157	12400
PLF 442		23,95		241		383	145000	168	13000
PLF 443		29,40		296		438	160000	186	14500

PLFK RING TUBES OVEN									
Model	N. of doors for each chamber	Baking surface	Dimensions of the baking chambers		Outside oven dimensions		Thermal capacity		Weight
			A cm	B cm	C cm	D cm	Kcal	Kw	
PLFK 320		6		160		296	50000	58	3300
PLFK 321	2	7,45	124	200	180	336	55000	64	3600
PLFK 322		8,95		240		376	60000	70	4000
PLFK 330		8,95		160		296	60000	70	4000
PLFK 331	3	11,2	186	200	242	336	65000	75	4500
PLFK 332		13,4		240		376	75000	87	4900
PLFK 340		11,95		160		296	80000	93	6800
PLFK 341	4	14,9	248	200	304	336	85000	99	7200
PLFK 342		17,9		240		376	90000	104	7500
PLFK 420		7,95		160		296	60000	70	4500
PLFK 421	2	9,95	124	200	180	336	65000	75	5100
PLFK 422		11,95		240		376	80000	93	5800
PLFK 430		11,95		160		296	80000	93	5700
PLFK 431	3	14,9	186	200	242	336	85000	99	6600
PLFK 432		17,9		240		376	90000	104	7600
PLFK 440		15,9		160		296	85000	99	7300
PLFK 441	4	19,85	248	200	304	336	95000	110	7500
PLFK 442		23,85		240		376	120000	139	8000
PLFK 520		9,95		160		296	65000	75	5200
PLFK 521	2	12,4	124	200	180	336	75000	87	6100
PLFK 522		14,9		240		376	80000	93	6700
PLFK 530		14,9		160		296	80000	93	6600
PLFK 531	3	18,6	186	200	242	336	90000	104	7900

PLFKR RING TUBES OVEN									
Model	N. of doors for each chamber	Baking surface	Dimensions of the baking chambers		Outside oven dimensions		Thermal capacity		Weight
			A cm	B cm	C cm	D cm	Kcal	Kw	
PLFKR 320		6,15		165		296	42000	49	3000
PLFKR 321	2	7,65	124	205	180	336	47000	55	3500
PLFKR 322		9,15		245		376	50000	58	4200
PLFKR 330		9,25		165		296	50000	58	4000
PLFKR 331	3	11,45	186	205	242	336	55000	64	5000
PLFKR 332		13,7		245		376	60000	70	6100
PLFKR 340		12,3		165		296	75000	87	5000
PLFKR 341	4	15,3	248	205	304	336	80000	93	6500
PLFKR 342		18,25		245		376	85000	99	8000
PLFKR 420		8,2		165		296	50000	58	4100
PLFKR 421	2	10,2	124	205	180	336	55000	64	4700
PLFKR 422		12,2		245		376	60000	70	5400
PLFKR 430		12,3		165		296	75000	87	5500
PLFKR 431	3	15,3	186	205	242	336	80000	93	6600
PLFKR 432		18,25		245		376	85000	99	7600
PLFKR 440		16,4		165		296	80000	93	7000
PLFKR 441	4	20,35	248	205	304	336	90000	104	7400
PLFKR 442		24,35		245		376	110000	128	7800
PLFKR 520		10,25		165		296	55000	64	4800
PLFKR 521	2	12,75	124	205	180	336	65000	75	5700
PLFKR 522		15,2		245		376	75000	87	6700
PLFKR 530		15,35		165		296	80000	93	6800
PLFKR 531	3	19,1	186	205	242	336	85000	99	7900
PLFKR 532		22,8		245		376	110000	128	8900





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