



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	150
breadth (mm)	960
depth (mm)	1350
height (mm)	520

PROFESSIONAL DESCRIPTION

GAS PIZZA OVEN, MODULAR, for 6 PIZZAS, ECO GAS Line:





- version with **INOX front** ,
- **cooking chambers in aluminized steel with REFRACTORY TOP**, high performance,
- **CHAMBER dimensions 610x940x150h mm**,
- **loading capacity per room: 6 PIZZAS diam. 300 mm or 2 600x400 mm trays,,**
- **cooking module including hood** ,
- atmospheric burners placed under the refractory surface,
- **gas supply with safety valves** ;
- **thermal insulation**,
- vapor exhaust on the back of the chamber,
- **maximum cooking temperature 420 °C** ,
- **digital regulation of the cooking chamber temperature**,
- **independent controls** for each room,
- **stabilized flame burners with automatic ignition** ,
- **door with tempered glass window** ,
- counterbalanced front doors,
- **halogen lamps with high resistance and light capacity**.

Accessories/Options:

- **oven supports with tray holder guides** made of painted steel, available **with heights of 500 mm, 700 mm and 860 mm** ,
- **leavening cells** for monobloc ovens, version with stainless steel front, electric heating **with thermostatic control (temp. 0°/+90°C)** . available with **heights of 500 mm and 700 mm** to adapt to modules with 1 or 2 chambers,
- **feet per leavening cell** ,
- **4 wheel kit** , 2 of which with brake

MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EGB/I	MODULAR gas pizza oven, for 6 pizzas, version with STAINLESS STEEL FRONT, 610x940x150h mm CHAMBER with REFRACTORY TOP, thermal power 16300 Kcal/h, Weight 150 Kg, external dimensions 960x1350x520h mm	€ 4.251,77 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells	€ 80,68 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-K4RF 	4 wheel kit	€ 200,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-SEGB 	Oven painted steel support	€ 423,50 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-BGB/I 	Leavening cell with stainless steel front	€ 1.552,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



Modulo cottura camera
EGB/I - dim.mm.610x940x150h



Modulo cottura camera
EGB/I - dim.mm.610x940x150h



Supporto aperto per forno
SEGB - dim.mm.970x1040x860h



ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.



ECO-GAS EGB

EFFICIENCY & TECHNOLOGY

420°C DI TEMPERATURA MASSIMA DI COTTURA

ISOLAMENTO TERMICO GARANTITO

BRUCIATORI ATMOSFERICI CON VALVOLE DI SICUREZZA POSTI SOTTO IL PIANO COTTURA

REGOLAZIONE DIGITALE DELLA TEMPERATURA DELLA CAMERA DI COTTURA



CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EGB I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 61 x P/D 94 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



EcoGas EGB	Dimensioni interne (cm) Internal dimensions (cm)			Dimensioni esterne (cm) External dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power	Potenza Power	Temperatura Temperature	N° Teglie # Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	Kcal	Kcal/h	°C	60x40 cm
EGB I/R	15	61	94	47 + 5	96	135	150	230/1/50-60	16300	8500	0/450	2
RGB I/R				70	96	100	75	230/1/50-60			0/90	14
SEGB				86/70/50	97	104	26/22/16					14/12/6

R = Frontale rustico / Country Style Front I = Frontale Acciaio Inox / Stainless Steel Front