



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	8,5
<b>net weight (Kg)</b>	165
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	1560
<b>height (mm)</b>	400

#### PROFESSIONAL DESCRIPTION

MODULAR **ELECTRIC PIZZA OVEN** , Modular for 8 PIZZAS, CL STAND Line :

- version with **INOX** front ,
- **cooking chamber in aluminised steel** with **REFRACTORY HOB** mm 600x1200x170h ;
- **loading capacity per room : 8 PIZZAS** diam. 300 mm or **3 TRAYS** of 600x400 mm ;
- vapor exhaust on the back of the chamber,
- **digital control panel as standard** ,
- **separate digital adjustment of the top and hob power** , easily controlled and set by the operator, **allow flawless cooking for every type of food** ;
- **450 °C maximum cooking temperature** ;
- **thermal insulation** guaranteed by the choice of the best materials on the market;
- **ARMORED resistors INSERTED under the REFRACTORY PLATE** and in the **HEAPS**, **ensure maximum temperature uniformity** ,
- **cooking chambers internally lit** with halogen lamps with high resistance and light capacity;
- adjustable valve for steam exhaust;
- **door with tempered glass window** ;
- **Counterbalanced front doors** improve opening and closing.

#### 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,

- **single hood module with stainless steel front,**
- **4 wheel kit** , 2 of which with brake.

**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-LSC/I</b>	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 600x1200x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 8.5 Kw, Weight 165 Kg, external dimensions 1000x1560x400h mm	<b>€ 3.691,64</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>ITF-PPD</b> 	<b>Feet for leavening cells</b>	<b>€ 80,68</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>ITF-KRF</b> 	<b>4 wheel kit</b>	<b>€ 200,95</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>ITF-KSC</b> 	<b>Single hood module with stainless steel front</b>	<b>€ 508,99</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-SCSC</b> 	<b>Painted steel support</b>	<b>€ 522,58</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-BSC/I</b> 	<b>Proofing cell with stainless steel front</b>	<b>€ 1.558,16</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



Modulo cappa



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Supporto aperto per forno



**Modulo cappa**  
KSC - dim.mm.1000x1730x160h

**Modulo cottura camera**  
LSC/I - dim.mm.600x1200x170h

**Cella di lievitazione**  
BSC - dim.mm.1000x1260x700h



## EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria. Disponibile in versione CLASSIC e STAND. Possibilità di inserire la "vaporiera" su ogni camera di cottura.



PANNELLO COMANDI DIGITALE



Regolazione separata potenza cielo e piano di cottura

### EFFICIENCY & TECHNOLOGY



450° 450°C DI TEMPERATURA MASSIMA DI COTTURA



ISOLAMENTO TERMICO GARANTITO



VALVOLA REGOLABILE PER SCARICO VAPORI



MODULO CAPPa CON MOTORE E KIT ABBATTIMENTO VAPORI E ODORI OPZIONALI

OPTIONAL



CL



Camera in lamiera di acciaio  
alluminata e piano cottura  
in refrattario. Resistenze  
corazzate in acciaio Inox.

**CAPACITÀ DI CARICO PER CAMERA**  
**LOADING CAPACITY PER DECK**

LCC I/R  
LSC I/R

DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 60 x P/D 120 cm  
8 Pizze Ø 30 cm  
3 Teglie 60x40 cm  
3 Baking pans 60x40 cm



**DATI TECNICI**  
**TECHNICAL CHART**



CL	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Amperes	°C	60x40 cm
LCC / LSC I/R - DECK	17	60	120	40	100	156	200/165	400/3/50-60	8,3	4,5	13	0/450	
KCC / KSC - HOOD				16	100	173	37	230/1/50-60	0,3	0,3			
BCC / BSC - PROVER				70/50	100	156	90/75	230/1/50-60	1	0,5		0/90	28/12
SCCC / SCSC - STAND				86/70/50	101	156	52/47/40						16/6/6