



**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>	9,5
<b>net weight (Kg)</b>	165
<b>breadth (mm)</b>	1320
<b>depth (mm)</b>	1260
<b>height (mm)</b>	400

#### PROFESSIONAL DESCRIPTION

**ELECTRIC PIZZA OVEN , MODULAR, Modular for 9 PIZZAS, EURO STAND line :**

- version with **INOX front** ,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** measuring 930x930x170h mm ,
- **loading capacity per room : 9 PIZZAS** diam. 300 mm or 2 600x400 mm baking trays,
- **maximum cooking temperature 450°C** ,
- **thermal insulation** ,
- vapor exhaust on the back of the chamber,
- **Separate DIGITAL adjustment of the top and hob power** ,
- **INDEPENDENT COMMANDS** for each room,
- **ARMORED resistances under the REFRACTORY TOP** and in the **HEAPS**, ensure maximum temperature uniformity ,
- **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 proofer**

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

#### MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-ES9/I</b>	MODULAR electric pizza oven, for 9 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 930x930x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 9.5 Kw, Weight 165 Kg, external dimensions 1320x1260x400h mm	<b>€ 4.250,17</b> <i>VAT excluded</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 excluded</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 excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>ITF-KS9</b> 	<b>Single hood module with stainless steel front</b>	<b>€ 602,49</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-SES9</b> 	<b>Painted steel support</b>	<b>€ 617,66</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>ITF-BS9/I</b> 	<b>Proofing cell with stainless steel front</b>	<b>€ 1.542,18</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



**Modulo cappa**  
KS9 - dim.mm.1320x1430x160h



**Modulo cottura camera**  
ES9/I - dim.mm.930x930x170h



**Modulo cottura camera**  
ES9/I - dim.mm.930x930x170h



**Modulo cottura camera**  
ES9/I - dim.mm.930x930x170h



**Cella di lievitazione**  
BS9 - dim.mm.1320x1260x700h



**Modulo cappa**  
KS9 - dim.mm.1320x1430x160h

**Modulo cottura camera**  
ES9/I - dim.mm.930x930x170h

**Supporto aperto per forno**  
SES9 - dim.mm.1330x1260x860h



Piano di cottura in **materiale refrattario** e **resistenze corazzate**.



## 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.



CL



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



Composizioni EURO

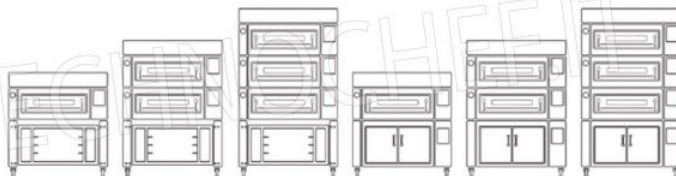
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro

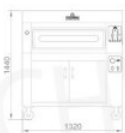




1 CAMERA - SUPPORTO ALTO  
1 DECK - HIGH STAND



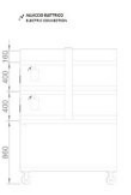
1 CAMERA - CELLA DI VENTILAZIONE ALTA  
1 DECK - HIGH PROVER



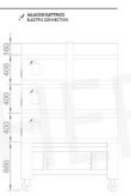
2 CAMERE - SUPPORTO ALTO  
2 DECK - HIGH STAND



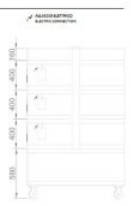
2 CAMERE - CELLA DI VENTILAZIONE ALTA  
2 DECK - HIGH PROVER



3 CAMERE - SUPPORTO BASSO  
3 DECK - LOW STAND



3 CAMERE - CELLA DI VENTILAZIONE BASSA  
3 DECK - LOW PROVER





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

EC9 I/R  
ES9 I/R

**DIMENSIONI INTERNE**  
Internal dimensions  
A/H 17 x L/W 93 x P/D 93 cm  
9 Pizze Ø 30 cm  
2 Teglie 60x40 cm  
2 Baking pans 60x40 cm



**DATI TECNICI**  
TECHNICAL CHART



Euro	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	Ampere	°C	60x40 cm
EC9 / ES9 I/R - DECK	17	93	93	40	132	126	200/165	400/3/50-60	9,5	4,5	15	0/450	
EC9 / ES9 - HOOD				16	132	143	37						
BC9 / BS9 - PROVER				70/50	132	126	110/95	230/1/50-60	1	0,5		0/90	14/6
SEC9 / SES9 - STAND				86/70/50	133	126	52/47/40						24/9/9

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front