



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	8,5
net weight (Kg)	165
breadth (mm)	1620
depth (mm)	960
height (mm)	400

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN , MODULAR, Modular for 8 PIZZAS, EURO STAND line :

- version with **INOX front** ,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** , measuring **1230x630x170h mm**;
- **loading capacity per room: 8 PIZZAS diam. 300 mm or 3 600x400 mm 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
ITF-ES6/I	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER 1230x630x170h mm with REFRACTORY TOP, V.400/3, Kw.8.5, Weight 165 Kg, external dimensions 1620x960x400h mm	€ 4.572,99 <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-KRF 	4 wheel kit	€ 200,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-SES6 	Painted steel support	€ 617,66 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-KS6 	Single hood module with stainless steel front	€ 624,05 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-BS6/I 	Proofing cell with stainless steel front	€ 1.540,58 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



Modulo cappa

KS6 - dim.mm.1620x1130x160h

Modulo cottura camera

ES6/I - dim.mm.1230x630x170h

Modulo cottura camera

ES6/I - dim.mm.1230x630x170h

Modulo cottura camera

ES6/I - dim.mm.1230x630x170h

Cella di lievitazione

BS6 - dim.mm.1620x960x700h



Modulo cappa

KS6 - dim.mm.1620x1130x160h

Modulo cottura camera

ES6/I - dim.mm.1230x630x170h

Supporto aperto per forno

SES6 - dim.mm.1630x960x860h



TECHNOCHEF.IT



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

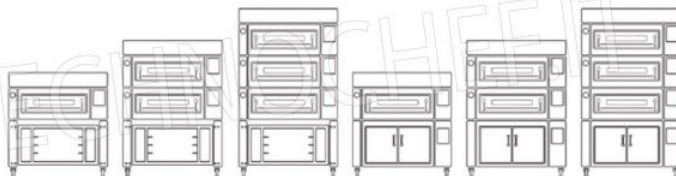
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro

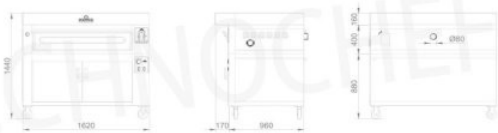




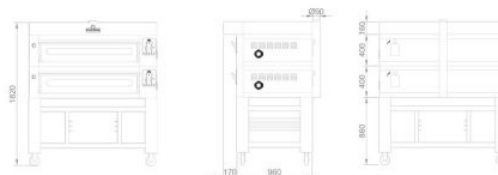
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND



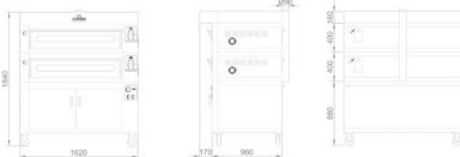
1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROVER



2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND



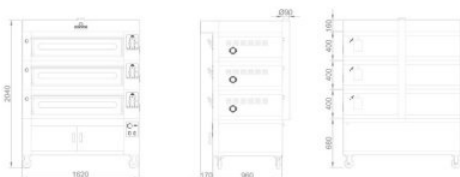
2 CAMERE + CELLA DI LIEVITAZIONE ALTA
2 DECKS + HIGH PROVER



3 CAMERE + SUPPORTO BASSO
3 DECKS + LOW STAND



3 CAMERE + CELLA DI LIEVITAZIONE BASSA
3 DECKS + LOW PROVER





CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EC6 I/R
ES6 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 63 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 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
EC6 / ES6 I/R - DECK	17	123	63	40	162	96	200/165	400/3/50-60	6,5	4	13	0/450	
KCE / KSE - HOOD				16	162	113	37						
BC6 / BS6 - PROVER				70/50	162	96	80/65	230/1/50-60	1	0,5		0/90	28/12
SEC6 / SES6 - STAND				86/70/50	163	96	52/47/40						16/6/6

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front