



**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>	12,5
<b>net weight (Kg)</b>	220
<b>breadth (mm)</b>	1620
<b>depth (mm)</b>	1260
<b>height (mm)</b>	400






#### PROFESSIONAL DESCRIPTION

**ELECTRIC PIZZA OVEN , MODULAR, Modular for 12 PIZZAS, EURO STAND line:**

- version with **INOX front**,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** measuring **1230x930x170h mm**,
- **loading capacity per room** : **12 PIZZAS** diam. 300 mm or **4 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** ,
- **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 **50 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

CODE	DESCRIPTION	PRICE/DELIVERY
ITF-ES12/I	MODULAR electric pizza oven, for 12 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 1230x930x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 12.5 Kw, 220 Kg weight, external dimensions 1620x1260x400h mm	<b>€ 5.211,44</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
ITF-PPD 	Feet for leavening cells	<b>€ 80,68</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
ITF-KRF 	4 wheel kit	<b>€ 200,95</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
ITF-SES12 	Painted steel support	<b>€ 672,80</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
ITF-KS12 	Single hood module with stainless steel front	<b>€ 672,80</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
ITF-BS12/I 	Proofing cell with stainless steel front	<b>€ 1.580,53</b> <i>VAT escluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



**Modulo cappa**  
KS12 - dim.mm.1620x1430x160h

**Modulo cottura camera**  
ES12/I - dim.mm.1230x930x170h

**Modulo cottura camera**  
ES12/I - dim.mm.1230x930x170h

**Modulo cottura camera**  
ES12/I - dim.mm.1230x930x170h

**Cella di lievitazione**  
BS12 - dim.mm.1620x1260x700h



**Modulo cappa**  
KS12 - dim.mm.1620x1430x160h

**Modulo cottura camera**  
ES12/I - dim.mm.1230x930x170h

**Supporto aperto per forno**  
SES12 - dim.mm.1630x1260x860h



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

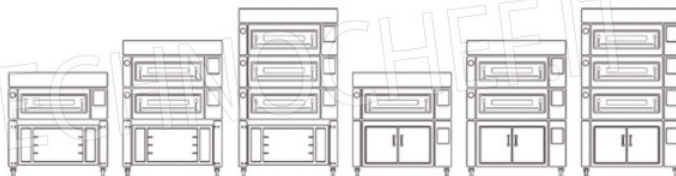
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

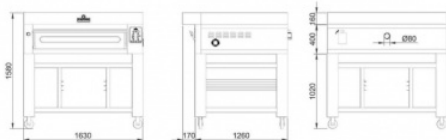
Euro





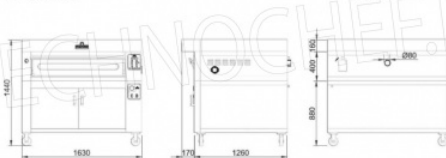
1 CAMERA + SUPPORTO ALTO

1 DECK + HIGH STAND



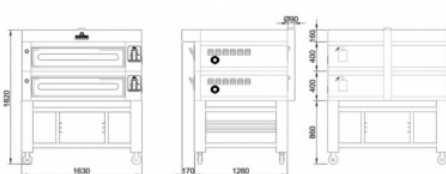
1 CAMERA + CELLA DI LIEVITAZIONE ALTA

1 DECK + HIGH PROVER



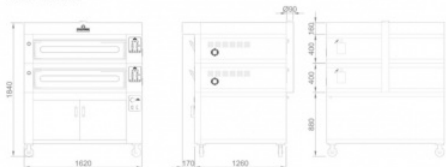
2 CAMERE + SUPPORTO ALTO

2 DECKS + HIGH STAND



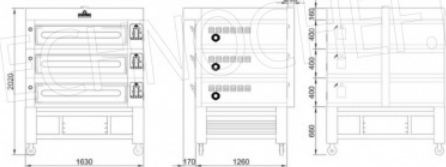
2 CAMERE + CELLA DI LIEVITAZIONE ALTA

2 DECKS + HIGH PROVER



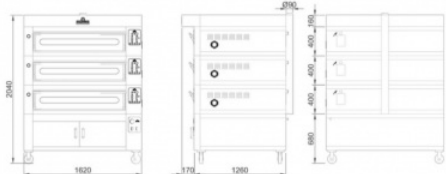
3 CAMERE + SUPPORTO BASSO

3 DECKS + LOW STAND



3 CAMERE + CELLA DI LIEVITAZIONE BASSA

3 DECKS + LOW PROVER

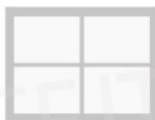




# CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EC12 I/R  
ES12 I/R

DIMENSIONI INTERNE  
Internal dimensions  
A/H 17 x L/W 123 x P/D 93 cm  
12 Pizze Ø 30 cm  
4 Teglie 60x40 cm  
4 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
EC12 / ES12 I/R - DECK	17	123	93	40	162	126	260/220	400/3/50-60	12,5	6	20	0/450	
EC12 / ES12 - HOOD				16	162	143	45						
BC12 / BS12 - PROVER				70/50	162	126	120/105	230/1/50-60	1	0,5		0/90	28/12
SEC12 / SES12 - STAND				86/70/50	163	126	56/51/44						24/9/9

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front