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Services and Technologies for professional catering since 1973

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	24,4
net weight (Kg)	411
gross weight (Kg)	505
breadth (mm)	2250
depth (mm)	1560
height (mm)	600

PROFESSIONAL DESCRIPTION

ELECTRIC TUNNEL PIZZA OVEN WITH 800mm WIDE CONVEYOR BELT, OUTPUT 120 PIZZAS/HOUR MAX Ø 32, complete with BASE SUPPORT with WHEELS:
.

○ Built entirely of **stainless steel, complete with base support with wheels.**

○ Convection cooking (ventilated) in **a 1100x800x100h mm chamber** , equipped with **a SIDE DOOR** to **control cooking** and **facilitate cleaning operations** .

○ Operating temperature of 320° adjustable and controlled with PT 1000 probe, 2 resistors on the top and 2 on the bottom.

○ Furthermore, the temperature is monitored by a **PT1000** probe.

○ **Stainless steel** mesh belt with **adjustable speed** .

○ Easy-to-read, intuitive digital control panel allows you to program **ON** and **OFF** , and control all the machine functions.

○ Possibility of overlapping up to 3 rooms.

○ External dimensions mm: 2250x1560x600h.

○ External dimensions with support mm: 2250x1560x1130h.

Accessories/Optional
○ Stainless steel support Low version for 3 stacked ovens

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/80	Electric tunnel pizza oven with 800 mm wide stainless steel mesh belt, fan-assisted cooking, max. output 120 pizzas/hour, complete with base support with wheels, Gross weight 505 kg, V.400/3+ N, Kw.24.4, Weight 505 kg, dim.mm.2250x1560x600h	**€ 10.060,54** *VAT escluded* **Shipping to be calculed** **Delivery** from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	**DESCRIPTION**	**PRICE/DELIVERY**
PFD-SBC/80	**TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/80**	**€ 379,27** *VAT escluded* **Shipping to be calculed** **Delivery** from 4 to 9 days

PANNELLO DI CONTROLLO ELETTRICO DIGITALE
L'utilizzo del pannello di controllo è semplice e intuitivo;
consente di programmare l'orario di accensione e spegnimento,
la velocità del nastro e la temperatura del cielo e della platea.

PRODUCTIVITY
PRODUTTIVITÀ
DIE PRODUKTIVITÄT
PRODUCTIVITÉ
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

Pizzas quantities are calculated with a cooking time of 3:30, at 320°C of temperature and with a fresh pizza, not frozen.

Le quantità di pizze sono calcolate con un tempo di cottura di 3:30, alla temperatura di 320°C e con una preparazione da zero, non con prodotti surgelati.

Die Produktivität pro Stunde wird mit den folgenden Parametern berechnet: Kochzeit von 3:30 Minuten, Temperatur 320°C, frischer Teig (nicht tiefgekühlt).

Les quantitées des pizzas sont calculéees avec un temps de cuisson de 3:30, à la témpérature de 320°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calculan con un tiempo de cocción de 3:30, a la temperatura de 320°C y con una pizza fresca, no congelada.

Время приготовления 3:30 минуты, температура 320°C, свежее тесто (не замороженное).

	Ø	C 40	C 50	C 65	C 80
Number of pizzas/hour Numero pizze/ora Pizzen pro Stunde Numéro des pizzas/heure Número de pizzas/hora Пиццы в час	25	43	86	137	206
	32	26	43	103	120
	40	23	29	51	86
	45	0	26	40	57