



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>Thermal input (Kw)</b>	10,4
<b>net weight (Kg)</b>	140
<b>gross weight (Kg)</b>	190
<b>breadth (mm)</b>	1425
<b>depth (mm)</b>	1015
<b>height (mm)</b>	450

#### PROFESSIONAL DESCRIPTION

**GAS TUNNEL PIZZA OVEN WITH 400mm WIDE BELT, OUTPUT 26 PIZZAS/HOUR MAX Ø 32, complete with BASE SUPPORT with WHEELS:**

- Built entirely of **stainless steel**, suitable for various cooking needs (bread, pizza, vegetables, gastronomic preparations);
- Convection cooking (ventilated) in a **540x400x100h mm chamber**, equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations**.
- Operating temperature 0°- 350°;
- **Stainless steel** mesh belt with **adjustable speed**.
- The conveyor belt ensures greater productivity and, thanks to the cooking inspection door, makes it unnecessary to check the oven during use;
- 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.

#### Optional :

- Stainless steel support Low version for 3 stacked ovens

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
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**PFD-TUNNELC/40GAS**

Gas tunnel pizza oven with 400 mm wide stainless steel mesh belt, fan-assisted cooking, max output 26 pizzas/hour, complete with base support, Thermal Power Kw 10.4, V.230/1, Gross weight Kg 190, dim.mm.1425x1015x450h

**€ 3.952,79***VAT excluded***Shipping to be calculated****Delivery** from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****PFD-SBC/40****DESCRIPTION****TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/40****PRICE/DELIVERY****€ 379,27***VAT excluded***Shipping to be calculated****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**  
**PRODUCTIVITE**  
**PRODUCTIVIDAD**  
**ПРОИЗВОДИТЕЛЬНОСТЬ**

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

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 quantités des pizzas sont calculées avec un temps de cuisson de 3:30, à la température 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).