

### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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

## PROFESSIONAL DESCRIPTION

# GAS TUNNEL PIZZA OVEN WITH 400mm WIDE BELT, OUTPUT 26 PIZZAS/HOUR MAX $\emptyset$ 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:
- $\circ \ \ \text{Easy-to-read, intuitive digital control panel allows you to program ON and \textbf{OFF}} \ , \ \text{and control all the machine functions}.$
- Possibility of overlapping up to 3 rooms.

# Optional:

Stainless steel support Low version for 3 stacked ovens

## CE mark Made in Italy

## **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 escluded

Shipping to be calculed

**Delivery** from 8 to 15 days

## TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-SBC/40



TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/40

€ 379,27

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

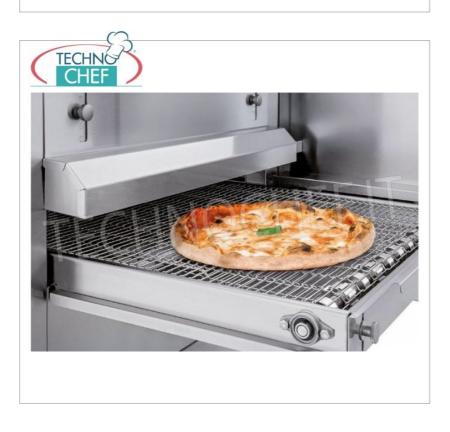






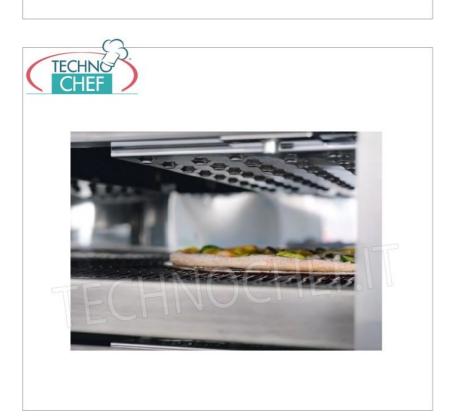


















PRODUCTIVITY
PRODUCTIVITÀ
DIE PRODUCTIVITÀ
PRODUCTIVITÈ
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

0	C 40	C 50	C 65	C 80
25	43	86	137	206
Numero pizze/ora Pizzen pro Stunde Numero des pizzas/heure Número de pizzas/hora Пиццы в час	26	43	103	120
	23	29	51	86
<b>45</b>	0	26	40	57
		(25) 43 (26) 26 (20) 23	25 43 86 32 26 43 40 23 29	43 86 137 26 43 103 27 29 51

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 3:20°C et avec une pizza fraiche, 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 frecca, no congelada.

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