



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

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 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
------	-------------	----------------

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).