



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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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>	22,6
<b>net weight (Kg)</b>	304
<b>gross weight (Kg)</b>	387
<b>breadth (mm)</b>	2070
<b>depth (mm)</b>	1375
<b>height (mm)</b>	560

#### PROFESSIONAL DESCRIPTION

**GAS TUNNEL PIZZA OVEN WITH 650mm WIDE BELT, OUTPUT 103 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 650x1000x100h chamber, equipped with a **SIDE DOOR to control cooking and facilitate cleaning operations**.
- The line of stainless steel tunnel ovens is suitable for different cooking needs (bread, pizza, vegetables, gastronomic preparations).
- 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.

#### Accessories/Options:

- Stainless steel support Low version for 3 stacked ovens

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

CODE	DESCRIPTION	PRICE/DELIVERY
<b>PFD-TUNNELC/65GAS</b>	Gas tunnel pizza oven with 650 mm wide stainless steel mesh belt, fan-assisted cooking, max. output 103 pizzas/hour, complete with base support, Thermal Power 22.6 Kw, Gross weight 387 Kg, dim.mm.2070x1375x560h	<b>€ 8.781,11</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>PFD-SBC/65</b> 	<b>TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/65</b>	<b>€ 379,27</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> 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**  
**PRODUCTIVITEIT**  
**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	
Numéro des pizzas/heure	23	29	51	86	
Numero de pizzas/hora	23	29	51	86	
Пидцы в час	0	26	40	57	

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).

