



**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>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	4,4
<b>net weight (Kg)</b>	54
<b>gross weight (Kg)</b>	63
<b>breadth (mm)</b>	555
<b>depth (mm)</b>	460
<b>height (mm)</b>	530

#### PROFESSIONAL DESCRIPTION

**ELECTRIC PIZZA OVEN for 2 Large Pizzas, 2 INDEPENDENT CHAMBERS for 2 PIZZAS, Version with BLIND DOORS,**

- **stainless steel front covering** ,
- **refractory hob** ,
- thermal insulation using rock wool covering,
- **2 cooking chambers measuring 405x405x110h mm** , with independent controls,
- 2 adjustable thermostats for each room (top and floor).
- **Chamber temperature from: 50° to 500°C.**

**CE mark**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-MICRO2C</b>	MONOBLOC electric pizza oven for 2 large pizzas, 2 independent chambers measuring 405x405x110h mm, available single-phase or three-phase, kW 4.4, dim. external mm 555x460x530h	<b>€ 665,15</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days