

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

MODULAR electric PASTRY OVEN Modular, for 2 600x400 mm TRAYS, PAST FOOD line:

- stainless steel front for all models ,
- MODULES with 600x800 mm cooking CHAMBER, in aluminised sheet metal and EMBOSSED SHEET METAL TOP made with a HEIGHT of 170 or 270 mm;
- Capacity: 2 600x400 mm trays,
- vapor exhaust on the back of the chamber,
- DIGITAL CONTROL panel as standard,
- electronic thermostatic control of the ceiling and floor temperatures,
- $\circ~$ maximum cooking temperature 450 °C ,
- armored resistance in the sky and in the audience,
- o digital thermometer for displaying temperature in each room,
- o door with tempered glass window,
- o protected internal lighting,
- **ergonomic counterbalanced** swing door hinged at the bottom.

OPTIONAL/ACCESSORIES:

- oven supports with tray holder guides made of painted steel, available with heights of 500 mm, 700 mm and 860 mm,
- leavening cells for monobloc ovens, available with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C) available with heights of 500 mm and 700 mm to adapt to modules with 1 or 2 chambers,
- feet for leavening cells ,
- 4 wheel kit, 2 of which with brake,
- steamer kit,
- $\circ\hspace{0.1cm}$ hood module with stainless steel front ,
- refractory hob .

CE mark Made in Italy



VAT escluded Shipping to be calculed

Delivery from 8 to 15 days





Electric baking module for pastry, chamber mm 600x800x270h

€ 3.635,70

VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

	CAR	

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

ITF-PPC



Feet for leavening cells

€ 88,83

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

ITF-PRA



Refractory floor

€ 148,34

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

ITF-KRFPA



4 wheel kit

€ 222,74

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

ITF-KPA/KPD



Hood module with stainless steel front

€ 552,14

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

ITF-SP60/80



Painted steel support

€ 473,04

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

ITF-VR1



Steamer kit

€ 1.232,14

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

ITF-BPFA/BPFD



Stainless steel front leavening cell

€ 1.536,58

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days













PASTFOOD

Forno elettrico modulare con camera di cottura in lamiera di acciaio alluminata di altezze diverse. Piano di cottura in refrattario o in lamiera bugnata. Elementi riscaldanti elettrici ad altissime prestazioni.



EFFICIENCY & TECHNOLOGY

O > VALVOLA REGOLABILE PER SCARICO VAPORI

ISOLAMENTO TERMICO GARANTITO

RESISTENZE CORAZZATE IN ACCIAIO INOX

P + REGOLAZIONE SEPARATA POTENZA CIELO
P = E PIANO DI COTTURA

SPORTELLO CON FINESTRA IN VETRO TEMPERATO

PASTFOOD - H27



