



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,25
net weight (Kg)	59
breadth (mm)	740
depth (mm)	600
height (mm)	550

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2 PIZZAS, CHAMBER with REFRACTORY TOP measuring 61x52 cm, with ACTIVE CARBON SUCTION HOOD, KUBE EVO line,

- **Structure in stainless steel and pre-painted sheet metal ;**
- **Refractory stone hob ;**
- **Evaporated rock wool insulation ;**
- **Armored resistances ;**
- Glass oven door;
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°1;
- **Chamber dimensions mm 610x 520x110h ;**
- Max **capacity 2 pizzas 30cm diameter** or **1 60x40cm baking tray ;**
- **Operating temperature 50°C - 400°C ;**
- **2 thermostats ;**
- Interior lighting;
- **Excellent for cooking traditional, frozen pre-cooked and rotisserie pizzas.**

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE1EVO	ELECTRIC PIZZA OVEN for 2 Pizzas with ACTIVATED CARBON SUCTION HOOD, KUBE EVO line, for 2 PIZZAS diameter 300 mm, CHAMBER 610x520x110h mm with REFRACTORY STONE TOP, V.230/1, Kw.3,25, Weight 59 Kg, dim.mm.740x600/740x550h	€ 990,42 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

