



**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 - 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	4,85
<b>net weight (Kg)</b>	79
<b>breadth (mm)</b>	740
<b>depth (mm)</b>	600
<b>height (mm)</b>	740

#### PROFESSIONAL DESCRIPTION

**ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS 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°2;
- **Chamber dimensions mm 610x 520x110h (x2);**
- Max **capacity 2+2 pizzas or 1+1 60x40 cm tray ;**
- **Operating temperature 50°C - 400°C ;**
- **3 Thermostats ;**
- Interior lighting;
- **Excellent for cooking traditional, frozen pre-cooked and rotisserie pizzas.**

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>RSI-KUBE2EVO</b>	Electric OVEN for 2+2 Pizzas, 2 CHAMBERS measuring 610x520x110h mm with REFRACTORY STONE TOP, KUBE EVO line, with ACTIVATED CARBON SUCTION HOOD, V.230/400, Kw.4.85, Weight 79 Kg, dim.mm. 740x600/740x740h	<b>€ 1.296,20</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

