



**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>	4,8
<b>net weight (Kg)</b>	66,5
<b>breadth (mm)</b>	740
<b>depth (mm)</b>	600
<b>height (mm)</b>	600

#### PROFESSIONAL DESCRIPTION

**ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS with REFRACTORY TOP , KUBE Compact Line,**

- **Structure in stainless steel and pre-painted sheet metal ;**
- **Cooking chamber in aluminized sheet metal ;**
- **Refractory stone hob ;**
- **Evaporated rock wool insulation ;**
- **Armored resistances ;**
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°2;
- **Chamber dimensions mm 610x520x110h ;**
- 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-KUBE2</b>	ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS measuring 610x520x110h mm with REFRACTORY STONE TOP, V.230/400, Kw.4.8, Weight 66.5 Kg, dim.mm.740x600/740x600h	<b>€ 908,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

