



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Volts	V 400/3 +N
frequency (Hz)	50
gross weight (Kg)	217
breadth (mm)	1485
depth (mm)	935
height (mm)	425

PROFESSIONAL DESCRIPTION

Electric PIZZA OVEN for 6 PIZZAS Ø 34 cm, COOKING CHAMBER 105x70x15.5h cm, Modular, DIGITAL CONTROLS, Temp. 60 - 500 °C, KING Line TOP Version:

- Construction entirely in **stainless steel**
- **Revolutionary IWOS (Italian Wood Oven Substitute) cooking system** that mechanically reproduces the **circulatory movement of the air** in a **wood-fired oven**, in practice: -- The air underneath the refractory stone, heated by the resistors is channeled into the cooking chamber through special slots placed on the sides of the sole, - in this way the pizza is cooked by the heat of the refractory material and by a flow of boiling air, as happens in a wood-fired oven.
- **Pizza capacity - 6 x Ø 34 cm ;**
- **Modular and stackable** up to a **maximum of 3 ovens;**
- **Cooking chamber entirely made of refractory material (sole, sides and top) with visible heating element in the top ;**
- **Rectified refractory stone** (completely smooth);
- High temperature **sealing sheath** to better insulate the door of the oven;
- Adjustable cooking fume exhaust;
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- **Digital control panel** and optimized software;
- Independent ceiling and floor power control;
- **Adjustable temperature from 60 to 500°C,**
- **Auto mode** to program the automatic switch-on time;
- Possibility to store up to **9 cooking programs;**
- **Electronic system that indicates and identifies any malfunctions;**
- **Economy button** to save energy when there are no pizzas cooking;

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- **External dimensions** (with handle and cable): mm 1485x1140x425h
- 400 Volt AC 3/N/PE

Optional:

- **GA-SUPB6/1** Base Stand Pedestal for 1 Camera
- **GA-SUPB6/2** Base Stand Pedestal for 2 Cameras
- **GA- CAP6** Stainless Steel Extractor Hood
- **GA-CL6** Leavening Cell

CE MARK
Made in ITALY

AVAILABLE MODELS



GA-KING6G

Electric PIZZA Oven, Pizza Capacity 6 x Ø 34 cm, CHAMBER 105x70x15.5h ENTIRELY IN REFRACTORY, Temp. 60 - 500 °C, Kw 10.4 - V. 400/3+N, Weight 217 kg, dim. mm. 1485x935x425h

€ 3.576,30

VAT excluded
Shipping to be calculated

Delivery

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
GA-ST2/KG6G 	Steel Base Support for 2 Cameras	€ 797,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
GA-PROOFER/E 	Leavening Cell for Pizza Oven	€ 822,88 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
GA-ST1/KG6G 	Steel Base Support for 1 Module Pizza OVEN	€ 847,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
GA-HOOD/KG6G 	Extractor Hood for Pizza Oven	€ 847,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



