



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

|                          |      |
|--------------------------|------|
| <b>net weight (Kg)</b>   | 86   |
| <b>gross weight (Kg)</b> | 108  |
| <b>breadth (mm)</b>      | 1010 |
| <b>depth (mm)</b>        | 850  |
| <b>height (mm)</b>       | 420  |

#### PROFESSIONAL DESCRIPTION

**Mod.FM-FML4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR:**

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** using rock wool covering;
- **1 chamber** measuring **405x405x110h** mm;
- **2 adjustable thermostats** for **sole** and **top** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- **door with Pyrex inspection** glass (on request with blind door);
- ideal for cooking pizza, focaccia, etc.

**CE mark**  
**Made in Italy**

| CODE             | DESCRIPTION  | PRICE/DELIVERY  |
|------------------|--|---|
| <b>FM-FML4/T</b> | ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, Weight 86 Kg, V.400/3 +N, kw 6, external dimensions mm.1010x850x420h | <b>€ 836,87</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> |