

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

50
12,0
146
173
1010
850
750

PROFESSIONAL DESCRIPTION

Mod.FM-FML4+4 - ELECTRIC PIZZA OVEN for 4+4 Pizzas, 2 independent CHAMBERS measuring 720x720x140h mm, Mechanical Controls:

- front cladding in stainless steel;
- refractory hob;
- thermal insulation using rock wool covering;
- \circ 2 rooms measuring 720x720x140h mm;
- $\circ~$ 4 adjustable thermostats for sole and top ;
- chamber **temperature** from: **+50°** to **+500 °C**;
- $\circ \ \ \text{equipped with } \textbf{pyrometers} \ ;$
- door with Pyrex inspection glass;
- $\circ\;$ ideal for cooking pizza, focaccia, etc.
- available in **SINGLE-PHASE** OR **THREE-PHASE** version.

CE mark Made in Italy

CODE DESCRIPTION PRICE/DELIVERY

V.230/1, Kw.6, Weight 86 Kg, external dimensions $\,$ Delivery from 8 to 15 days mm.1010x850x420h TECHNICAL CARD CODE/PICTURES DESCRIPTION PRICE/DELIVERY FM-CAVFOFMD4 **Technochef - SUPPORT STAND for FRESH PASTA** € 192,99 MACHINE, MOD.ACCARMPF VAT escluded
Shipping to be calculed **Delivery** from 8 to 15 days **Technochef - SUPPORT STAND for FRESH PASTA** FM-CAPPAFMD4 € 708,68 MACHINE, MOD.ACCARMPF TECHNO VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days