

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	86
gross weight (Kg)	108
breadth (mm)	1010
depth (mm)	850
height (mm)	420

PROFESSIONAL DESCRIPTION

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

- $\ \, \circ \ \, \text{front cladding in stainless steel} \, ; \\$
- refractory hob;
- thermal insulation using rock wool covering;
- 1 chamber measuring 405x405x110h mm;
- $\circ~$ 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
FM-FML4+4/M	ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 720x720x140h mm, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, Weight 146 Kg, V.230/1 , 12 kw, external dimensions mm.1010x850x750h	€ 1.320,61 VAT escluded Shipping to be calculed Delivery