

## TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

50
18
215
240
1370
850
750

## PROFESSIONAL DESCRIPTION

Mod.FM-FMLW6+6 - ELECTRIC PIZZA OVEN for 6+6 Large Pizzas with 2 Independent Transversal CHAMBERS measuring 1080x720x140h mm, Mechanical Controls:

- front cladding in stainless steel;
- refractory hob;
- thermal insulation using rock wool covering;
- 2 rooms measuring 1080x720x140h mm;
- $\circ~$  4 adjustable thermostats for sole and top ;
- $\circ~$  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





THERMOSTATS for the BOTTOM and TOP, temp. from  $+50^{\circ}$  to  $+500^{\circ}$ C, Weight 215 Kg, V.230/1, kw 18, external dimensions 1370x850x750h mm

# FM-FMLW6+6/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 1080x720x140h mm, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500°C, Weight 215 Kg, V.400/3+N, 18 kw, external dimensions 1370x850x750h mm

€ 2.118,80

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

#### **TECHNICAL CARD**

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

## FM-CAVFOFMDW6



Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF

€ 229,63

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days

## FM-CAPPAFMLW6



**FIMAR - SUCTION HOOD for PIZZA OVEN** 

€ 783,66

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days