

### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

50
14,4
150
179
900
1020
750

### PROFESSIONAL DESCRIPTION

Mod.FM-FME6+6 - ELECTRIC PIZZA OVEN for 6+6 Pizzas, with 2 independent CHAMBERS measuring 610x915x140h mm, Mechanical Controls:

- $\circ \ \ \textbf{front cladding} \ \textbf{in stainless steel} \ ; \\$
- refractory hob;
- thermal insulation using rock wool covering;
- $\circ$  2 rooms measuring 610x915x140h 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 °C, Weight 150 Kg, V.230/1, kw 14.4, external dimensions mm.900X1020x750h

# FM-FME6+6/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring mm.610x915x140h, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500°C, Weight 150 Kg, V.400/3+N, kw 14.4, external dimensions mm.900x1020x750h

€ 1.412,53

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days

#### TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

### FM-CAVFOFME6



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

€ 190,55

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days

### **FM-CAPPAFME6**



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

₹ 708,68

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days