

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

50
12,8
187
212
1150
735
750

PROFESSIONAL DESCRIPTION

Mod.FM-FME6+6 - ELECTRIC PIZZA OVEN for 6+6 Large Pizzas, with 2 independent transversal CHAMBERS measuring 915x610x140h mm, Mechanical Controls:

- front cladding in stainless steel;
- refractory hob;
- thermal insulation using rock wool covering;
- 2 chambers measuring 915x610x140h mm;
- 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 187 Kg, V.230/1, kw 12.8, external dimensions mm.1150x735x750h

FM-FMEW6+6/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring mm.915x610x140h, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500°C, Weight 187 Kg, V.400/3+N, kw 12.8, external dimensions mm.1150x735x750h

€ 1.710,03

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFOFMEW6



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

€ 197,87

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

FM-CAPPAFMEW6



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

€ 747,39

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days