

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
net weight (Kg)	66
gross weight (Kg)	86
breadth (mm)	900
depth (mm)	735
height (mm)	420

PROFESSIONAL DESCRIPTION

Mod.FM-FME4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 610x610x140h mm, with GLASS DOOR:

- front cladding in stainless steel ;
- refractory hob;
- thermal insulation using rock wool covering;
- 1 mm chamber. 610x610x140h;
- 2 adjustable thermostats for sole and top;
- $\circ~$ chamber **temperature** from: **+50°** to **+500 °C** ;
- equipped with **pyrometers**;
- door with Pyrex inspection glass;
- ideal for cooking pizza, focaccia, etc.
- available in **SINGLE-PHASE** OR **THREE-PHASE** version.

CE mark Made in Italy

AVAILABLE MODELS



FM-FME4/T



Technochef - Electric pizza oven, 1 chamber, mod. FME4

€ 711,10

VAT escluded

Shipping to be calculed

Delivery

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFOFME4



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

€ 171,00

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

FM-CAPPAFME4



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

€ 672,41

VAT escluded

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days