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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	9,6
net weight (Kg)	115
gross weight (Kg)	145
breadth (mm)	1150
depth (mm)	1020
height (mm)	420

PROFESSIONAL DESCRIPTION

Mod.FM-FME9 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 910x910x140h mm, with GLASS DOOR:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation using rock wool covering;
- 1 bedroom measuring 910x910x140h mm;
- 2 adjustable thermostats for sole and top ;
- 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-FME9/M

ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 910x910x140h mm, with GLASS DOOR, refractory cooking surface, 2 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500°C, Weight 115 Kg, V.230/1, kw 9.6, external dimensions

€ 1.255,31 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

