

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

50
12,0
146
173
1010
850
750

PROFESSIONAL DESCRIPTION

Mod.FM-FYL4+4 - ELECTRIC PIZZA OVEN for 4+4 Large Pizzas, with 2 independent CHAMBERS measuring 720x720x140h mm, Mechanical Controls.. Without PYROMETER:

- $\circ \ \ \textbf{front cladding} \ \textbf{in stainless steel} \ ; \\$
- refractory hob;
- thermal insulation using rock wool covering;
- \circ 2 rooms measuring 720x720x140h mm;
- $\circ~$ 4 adjustable thermostats for sole and top ;
- $\circ~$ chamber temperature~ from: +50° to +500 °C ;
- 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

AVAILABLE MODELS



FM-FYL4+4/T



Technochef - Electric pizza oven, 2 chambers, mod. FYL4 + 4

€ 1.110,19

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFOFMD4



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

€ 192,99

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

FM-CAPPAFMD4



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

€ 708,68

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days