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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	
net weight (Kg)	146
gross weight (Kg)	173
breadth (mm)	1010
depth (mm)	850
height (mm)	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:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation using rock wool covering;
- 2 rooms measuring 720x720x140h mm ;
- 4 adjustable thermostats for sole and top ;
- chamber temperature from: +50° to +500 °C ;
- 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-FYL4+4/M

ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 720x720x140 mm, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500 °C, Weight 146 kg, V.230/1,

€ 1.110,19 VAT escluded Shipping to be calculed

