



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	8,4
net weight (Kg)	123
gross weight (Kg)	136
breadth (mm)	900
depth (mm)	785
height (mm)	750

PROFESSIONAL DESCRIPTION

Mod.FM-FES4+4 - ELECTRIC PIZZA OVEN for 4+4 Pizzas, 2 independent CHAMBERS measuring 610x610x140h mm, MECHANICAL Controls, Without PYROMETERS:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation using rock wool covering;
- 2 rooms measuring 660x660x140h 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-FES4+4/M

ELECTRIC PIZZA OVEN with 2 CHAMBERS
measuring mm.660X660x140h, with GLASS
DOOR, refractory cooking surface, 4 ADJUSTABLE
THERMOSTATS for the BOTTOM and TOP, temp.
from +50° to +500 °C, Weight 123 Kg, V.230/1,

€ 933,62

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days



kw 8.4, external dimensions mm.900x785x750h

FM-FES4+4/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS
measuring mm.660x660x140h, with GLASS
DOOR, refractory cooking surface, 4 ADJUSTABLE
THERMOSTATS for the BOTTOM and TOP, temp.
from +50° to +500 °C, Weight 123 Kg,
V.400/3+N, kw 8.4, external dimensions
mm.900x785x750h

€ 933,62

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFES4+4



FIMAR - SUPPORT STAND for PIZZA OVEN

€ 183,21

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days