

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

frequency (Hz)	50
motor power capacity (Kw)	14,4
net weight (Kg)	159
gross weight (Kg)	174
breadth (mm)	900
depth (mm)	1080
height (mm)	750

## PROFESSIONAL DESCRIPTION

Mod.FM-FES6+6 - ELECTRIC PIZZA OVEN for 6+6 Pizzas, 2 Independent CHAMBERS measuring 660x995x140h mm, MECHANICAL controls without PYROMETERS:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation using rock wool covering;
- 2 rooms measuring 660x995x140h 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-FES6+6/M

ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring mm.660X995x140h, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temp. from +50° to +500 °C, Weight 159 Kg, V.230/1,

€ 1.134,38 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

