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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	6,0
net weight (Kg)	135
gross weight (Kg)	157
breadth (mm)	1150
depth (mm)	850
height (mm)	420

PROFESSIONAL DESCRIPTION

Mod.FM-FMD4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR:

- front cladding in stainless steel ;
- cooking chamber entirely in refractory material ;
- thermal insulation using rock wool covering;
- 1 bedroom measuring 720x720x140h mm;
- 2 adjustable thermostats for sole and top ;
- chamber temperature from: +50° to +500 °C ;
- digital control panel ;
- door with Pyrex inspection glass;
- ideal for cooking pizza, focaccia, etc.
- available in **SINGLE-PHASE** OR **THREE-PHASE** version (to be specified when ordering).

CE mark

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
FM-FMD4	ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR, cooking chamber entirely in refractory material, 2 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, Kw.6, Weight 86 Kg , external dimensions mm.1150x850x420h	€ 1.144,06 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

