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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	86
gross weight (Kg)	108
breadth (mm)	1010
depth (mm)	850
height (mm)	420

PROFESSIONAL DESCRIPTION

Mod.FM-FML4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR: • front cladding in stainless steel ;

- refractory hob ;
- thermal insulation using rock wool covering;
- 1 chamber measuring 405x405x110h mm;
- 2 adjustable thermostats for sole and top ;
- chamber temperature from: +50° to +500 °C ;
- $\circ~$ door with Pyrex inspection glass (on request with blind door);
- ideal for cooking pizza, focaccia, etc.

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
FM-FMD4/M	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, digital controls, temperature from +50° to +500 °C, Weight 135 Kg, V.230/1, kw 6, external dimensions mm.1150x850x420h	€ 1.144,06 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

