



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)	12,0
net weight (Kg)	235
gross weight (Kg)	262
breadth (mm)	1150
depth (mm)	850
height (mm)	750

PROFESSIONAL DESCRIPTION

Mod.FM-FMD4+4 - ELECTRIC PIZZA OVEN for 4+4 Large Pizzas, 2 independent CHAMBERS measuring 720x720x140h mm ENTIRELY in REFRACTORY, DIGITAL Commands:


















































































- front cladding in stainless steel ;
- cooking chamber entirely in refractory material ;
- thermal insulation using rock wool covering;
- 2 rooms measuring 720x720x140h mm ;
- digital controls;
- 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

CODE	DESCRIPTION	PRICE/DELIVERY
FM-FMD4+4	ELECTRIC PIZZA OVEN for 4+4 large pizzas, 2 independent cooking chambers of mm.720x720x140h ENTIRELY in REFRACTORY, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, temp. from +50° to	€ 2.022,04 <i>VAT excluded</i> Shipping to be calculated

+500 °C, V.230/1, Kw .6, Weight 146 Kg, external dimensions mm.1010x850x420h **Delivery** from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
FM-CAVFOFMD4                                           	TechnoChef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF	€ 192,99 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
FM-CAPPAFMD4                                      	TechnoChef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF	€ 708,68 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days