

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

86
108
1010
850
420

PROFESSIONAL DESCRIPTION

 ${\bf Mod.FM\text{-}FML4-ELECTRIC\ PIZZA\ OVEN\ with\ 1\ CHAMBER\ measuring\ 720x720x140h\ mm,\ with\ GLASS\ DOOR:}$

- $\ \, \circ \ \, \text{front cladding in stainless steel} \, ; \\$
- 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**;
- 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+4/M	ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 720x720x140h mm, with GLASS DOOR, cooking	€ 2.022,04 VAT escluded
	chamber entirely in refractory material, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, digital controls, temperature from +50° to +500°C, Weight 235 Kg,	Shipping to be calculed Delivery
	V.230/1, kw 12, external dimensions mm.1150x850x750h	-