



TECNOSERVICE'21 srl

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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** ;
- **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/T	ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 720x720x140h mm, with GLASS DOOR, cooking chamber entirely in refractory material, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, digital controls, temperature from +50° to +500 °C, Weight 235 Kg, V.400/3+N, kw 12, external dimensions mm.1150x850x750h	€ 2.022,04 <i>VAT excluded</i> Shipping to be calculated Delivery