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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	9
net weight (Kg)	195
gross weight (Kg)	222
breadth (mm)	1150
depth (mm)	1210
height (mm)	420

PROFESSIONAL DESCRIPTION

Mod.FM-FMD6 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x1080x140h mm, with GLASS DOOR:

- $\circ~$ stainless steel front cladding ;
- cooking chamber entirely in refractory material ;
- thermal insulation using rock wool cladding;
- 1 bedroom measuring 720x1080x140h mm ;
- 2 adjustable thermostats for sole and ceiling ;
- chamber temperature from: +50° to +500 °C ;
- digital controls ,
- door with Pyrex inspection glass;
- ideal for cooking pizza, focaccia, etc.
- available in SINGLE-PHASE or THREE-PHASE version.

CE mark

Made in Italy

AVAILABLE MODELS

FM-FMD6/M

ELECTRIC PIZZA OVEN with 1 CHAMBER measuring mm.720x1080x140h, with GLASS DOOR, cooking chamber entirely in refractory material, 2 ADJUSTABLE THERMOSTATS for BOTTOM and TOP, digital controls, temp. from +50° to +500 °C, Weight 195 Kg, V.230/1, kw 9,

€ 1.431,88 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

