

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

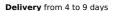
50
18
350
377
1150
1210
750

PROFESSIONAL DESCRIPTION

Mod.FMD6+6 - ELECTRIC PIZZA OVEN for 6+6 large pizzas, 2 independent cooking chambers measuring 720x1080x140h mm entirely in refractory material, DIGITAL controls:

- front cladding in stainless steel;
- cooking chamber entirely in refractory material;
- thermal insulation using rock wool covering;
- 2 rooms measuring 720x1080x140h mm;
- $\circ~$ 4 adjustable thermostats for sole and top ;
- $\circ~$ chamber temperature~ from: +50° to +500 °C ;
- $\circ \ \ \text{digital controls} \ ,$
- doors with Pyrex inspection glass;
- ideal for cooking pizza, focaccia, etc.
- available in **SINGLE-PHASE** OR **THREE-PHASE** version.

CE mark Made in Italy





material, 4 ADJUSTABLE THERMOSTATS for BOTTOM and TOP, digital controls, temp. from +50° to +500 °C, Weight 350 Kg, V.230/1, kw 18, external dimensions m

FM-FMD6+6/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 720x1080x140 mm, with GLASS DOOR, cooking chamber entirely in refractory material, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, digital controls, temp. from +50° to +500°C, Weight 350 Kg, V.400/3+N, kw 18, external dimensions

€ 2.559,00

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFOFMD6



Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF

€ 224,75

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

FM-CAPPAFMD6



Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF

€ 747,39

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days