

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	18
net weight (Kg)	365
gross weight (Kg)	390
breadth (mm)	1520
depth (mm)	850
height (mm)	750

PROFESSIONAL DESCRIPTION

Mod.FM-FMDW6 - ELECTRIC PIZZA OVEN for 6+6 Large Pizzas, 2 Independent TRANSVERSAL CHAMBERS measuring 1080x720x140h mm entirely in REFRACTORY, DIGITAL Commands:

- front cladding in stainless steel;
- cooking chamber entirely in refractory;
- thermal insulation using rock wool covering;
- 2 rooms measuring 1080x720x140h 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





THERMOSTATS for the BOTTOM and TOP, digital controls, temp. from +50° to +500°C, Weight 365 Kg, V.230/1, kw 18, external dimensions mm.1520x850x750h

FM-FMDW6+6/T



ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring mm.1080x720x140h, with GLASS DOOR, refractory cooking surface, 4 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, digital controls, temp. from +50° to +500°C, Weight 365 Kg, V.400/3+N, kw 18, external dimensions mm.1520x850x750h

€ 3.035,49

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFOFMDW6



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

€ 229,63

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

FM-CAPPAFMLW6



FIMAR - SUCTION HOOD for PIZZA OVEN

€ 783,66

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days