



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	465
gross weight (Kg)	485
breadth (mm)	1520
depth (mm)	1210
height (mm)	750

PROFESSIONAL DESCRIPTION

Mod.FM-FMD9+9 - ELECTRIC PIZZA OVEN for 9+9 Large Pizzas, 2 Independent Cooking CHAMBERS measuring mm.1080x1080x140h entirely in REFRACTORY, DIGITAL controls:

- **stainless steel front cladding ;**
- **cooking chamber entirely in refractory material ;**
- **thermal insulation** using rock wool cladding;
- **2 chambers** measuring **1080x1080x140h mm ;**
- **4 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.

CE mark
Made in Italy

AVAILABLE MODELS

FM-FMD9+9

ELECTRIC PIZZA OVEN 2 CHAMBERS
mm.1080x1080x140h, with GLASS DOOR,
cooking chamber entirely in refractory material,

€ 3.615,98
VAT excluded
Shipping to be calculated



4 ADJUSTABLE THERMOSTATS for BOTTOM and TOP, digital controls, temp. from +50° to +500 °C, Weight 465 Kg, V.400/3+N, kw 26.4, external dimensions m

Delivery from 8 to 15 days