

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 1080x1080x140h mm entirely in REFRACTORY, DIGITAL Commands:

- front cladding in stainless steel;
- cooking chamber entirely in refractory material;
- thermal insulation using rock wool covering;
- 2 chambers measuring 1080x1080x140h mm;
- $\circ~$ 4 adjustable thermostats for sole and top ;
- $\circ~$ 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

Delivery

