

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,6
net weight (Kg)	17
breadth (mm)	550
depth (mm)	430
height (mm)	255

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN for heating and cooking PIZZAS and focaccias, ideal for pizzerias and rotisseries:

- built in stainless steel , with a cooking chamber in aluminized sheet metal ,
- $\circ \ \ \text{refractory stone cooking surface} \ ,$
- thermal insulation by means of evaporated rock wool coating,
- $\circ~$ chamber measuring 410x360x110h mm , for 1 pizza with a diameter of 330 mm ;
- $\circ\,$ 2 adjustable thermostats for ceiling and floor ,
- temperature 0°/ 350°C;
- o armored resistances;
- greater precision and energy saving;
- glass on the door to check the product during cooking;
- **lighting** in protected room.

CE MARK MADE IN ITALY

CODE DESCRIPTION PRICE/DELIVERY

