



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)	3,2
net weight (Kg)	30
breadth (mm)	550
depth (mm)	430
height (mm)	435

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN to heat and cook PIZZAS and focaccias, ideal for pizzerias and rotisseries :

- **built in stainless steel** , with **cooking chamber in aluminized sheet metal** ,
- **refractory stone hob** ,
- thermal insulation using rock wool covering,
- **2 independent cooking chambers measuring 410x360x110h mm** , for 2 pizzas with a diameter of 330 mm ,
- **2 adjustable thermostats for each room** (top and floor),
- greater insulation and isolation of the rooms from each other;
- **temperature 0°/350°C** ,
- armored resistance,
- **greater precision and energy saving** ;
- glass on the door to monitor the product during cooking;
- **lighting** in protected room,

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
RSI-SMALL/G2	Electric pizza oven for pizzas, 2 independent chambers measuring 410x360x110h mm, with refractory top, V. 230/1, 3.2 kW, external dimensions 550x430x435h mm	€ 528,82 <i>VAT excluded</i> <i>Shipping to be calculated</i>



TOTALE PIZZE Ø 33 cm

