



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)	2,2
net weight (Kg)	29
breadth (mm)	555
depth (mm)	460
height (mm)	360

PROFESSIONAL DESCRIPTION

Mod.FM-MICROVC18 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring mm.405x405x180h, version with GLASS DOOR:

- **stainless steel front cladding** ;
- **refractory hob** ;
- **thermal insulation** using rock wool cladding;
- **1 chamber** measuring **mm.405x405x180h** ;
- **2 adjustable thermostats** for **sole** and **ceiling** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- **door with Pyrex inspection glass** (with blind door on request);
- ideal for cooking pizza, focaccia, etc.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
FM-MICROV18C	ELECTRIC PIZZA OVEN with 1 CHAMBER measuring mm.405x405x180h, version with GLASS DOOR, refractory cooking surface, 2 ADJUSTABLE THERMOSTATS for the BOTTOM and TOP, temperature from +50° to +500 °C, V.230/1, Kw.2.2, Weight Kg.29, external dimensions mm.550x460x360h	€ 432,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days