



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

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)	33
gross weight (Kg)	40
breadth (mm)	600
depth (mm)	560
height (mm)	400

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 405x405x220h mm, version with GLASS DOOR:

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** using rock wool covering;
- **1 chamber** measuring **405x405x220h** mm;
- **2 adjustable thermostats** for **sole** and **top** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- **door with Pyrex inspection** glass (on request with blind door);
- **LIGHTING** in the room;
- ideal for cooking pizza, focaccia, etc.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
FM-MICROV22C	ELECTRIC PIZZA OVEN, 1 CHAMBER measuring 405x405x220h mm, with GLASS DOOR and lighting, refractory hob, 2 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, V.230/1, Kw.2 ,2, Weight Kg.33, external dimensions	€ 544,22 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

