



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	33
<b>gross weight (Kg)</b>	40
<b>breadth (mm)</b>	600
<b>depth (mm)</b>	560
<b>height (mm)</b>	400

#### PROFESSIONAL DESCRIPTION

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

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

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-MICROV22C</b>	ELECTRIC PIZZA OVEN, 1 CHAMBER mm.405x405x220h, with GLASS DOOR and Lighting, Refractory cooking surface, 2 ADJUSTABLE THERMOSTATS for BOTTOM and TOP, temperature from +50° to +500 °C, V.230/1, Kw.2.2, Weight Kg.33,	<b>€ 544,22</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

external dimensions mm.600x560x400h