



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-LCB/I	MODULAR electric pizza oven, for 6 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 600x900x170h, V.400/3, Kw.7,2, Weight 175 Kg, external dimensions mm 1000x1260x400h	€ 3.719,87 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC PIZZA OVEN , MODULAR, Modular for 6 PIZZAS :




- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **600x900x170h mm** , with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room : 6 PIZZAS diam. 300 mm or 2 600x400 mm trays;**
- vapor exhaust on the back of the chamber,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling;
- **digital control panel as standard** ,
- **independent controls** for each room,
- **thermal insulation** ,
- **maximum cooking temperature 450 °C,**
- **adjustable valve for steam exhaust** ,
- **separate digital adjustment of the top and hob power** ,
- **Armored NEEDLE resistors inserted 1 for each hole of the REFRACTORY** of the top and bottom, **ensure maximum UNIFORMITY of TEMPERATURE** ,...at the same time being **EASILY REPLACEABLE INDIVIDUALLY** from the back **without dismantling the Refractory,**
- **door with tempered glass window** ,
- counterbalanced front doors,
- **halogen lamps** with high resistance and light capacity.

Accessories/Options:

- **oven supports** with **tray holder guides** made of painted steel, available with **heights** of **500 mm , 700 mm** and **860 mm,**
- **leavening cells** for monobloc ovens, with stainless steel front, electric heating **with thermostatic control (temp. 0°/+90°C)** available with **heights** of **500 mm** and **700 mm** to adapt to modules with 1 or 2 chambers,
- feet for leavening cells,
- **single hood module with stainless steel front,**
- **4 wheel kit** , 2 of which with brake.

MADE IN ITALY

TECHNICAL CARD		
	power supply	Trifase
	Volts	V 400/3
	frequency (Hz)	50
	motor power capacity (Kw)	7,2
	net weight (Kg)	175
	breadth (mm)	1000
	depth (mm)	1260
	height (mm)	400

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells Feet for leavening cells (h min 8 / max 20 cm)	€ 79,11 <i>VAT escluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-KRF 	4 wheel kit Kit 4 wheels, 2 of which with brake (h 16 cm)	€ 195,10 <i>VAT escluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-KCB 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens mod. LCB / I and LCB / R, dim.mm.1000x1430x160h	€ 435,21 <i>VAT escluded</i> Shipping to be calculated Delivery from 8 to 15 days

ITF-SCCB



Painted steel support

UNICO painted steel support for oven Mod. LCB / I and LCB / R, Weight 49 Kg, dim.mm.1010x1260x860h

€ 445,30

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

ITF-BCB/I



Proofing cell with stainless steel front

Proofing cell for oven Mod. LCB/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V 230/1, Kw.1.00, Weight 80 Kg, dim. mm.1000x1260x700h

€ 1.443,73

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days



Modulo cappa



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Camera cottura cm 60x90x17h



Supporto aperto per forno



Modulo cappa
KCB - dim.mm.1000x1430x160h

Modulo cottura camera
LCB/I - dim.mm.600x900x170h

Cella di lievitazione
BCB - dim.mm.1000x1260x700h



EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria. Disponibile in versione CLASSIC e STAND. Possibilità di inserire la "vaporiera" su ogni camera di cottura.



PANNELLO COMANDI DIGITALE



Regolazione separata potenza cielo e piano di cottura

EFFICIENCY & TECHNOLOGY



450° 450°C DI TEMPERATURA MASSIMA DI COTTURA



ISOLAMENTO TERMICO GARANTITO



VALVOLA REGOLABILE PER SCARICO VAPORI



MODULO CAPPA CON MOTORE E KIT
ABBATTIMENTO VAPORI E ODORI OPZIONALI

OPTIONAL



CL



Camera di cottura totalmente rivestita in **materiale refrattario**.
Resistenze corazzate Hype inserite nel materiale refrattario.



CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

LCB I/R
LSB I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 90 cm
6 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



CL	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
LCB / LSB I/R - DECK	17	60	90	40	100	126	175/143	400/3/50-60	7,2	4	11	0/450	
KCB / KSB - HOOD				36	100	143	30	230/1/50-60	0,3	0,3			
BCB / BSB - PROVER		70/50	100	126	80/65		80/65	230/1/50-60	1	0,5		0/90	14/5
SCBB / SCBB - STAND				86/70/50	101	126	49/44/37						16/6/6