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Services and Technologies for professional catering since 1973



## GAS PIZZA OVEN, MODULAR, for 4 PIZZAS, ECO GAS Line:

- version with INOX front ,
- cooking chambers in aluminized steel with REFRACTORY TOP , high performance,
- CHAMBER dimensions 610x640x150h mm ,
- loading capacity per room : 4 PIZZAS diam. 300 mm or 1 600x400 mm baking tray,
- $\circ~$  cooking module including hood ,
- atmospheric burners placed under the refractory surface,
- gas supply with safety valves ;
- thermal insulation ,
- maximum cooking temperature 420 °C ,
- digital regulation of the cooking chamber temperature ,
- vapor exhaust on the back of the chamber,
- independent controls for each room,
- stabilized flame burners with automatic ignition ,
- 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, version 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 per leavening cell ,
- 4 wheel kit, 2 of which with brake.

## MADE IN ITALY

	not woight (Kr)	120	
	net weight (Kg)		
	breadth (mm)	960	
	depth (mm)	1050	
	height (mm)	520	
	TECHNIC	AL CARD	
CODE/PICTURES		DESCRIPTION	PRICE/DELIVER
ITF-PPD	Feet for leavening Feet for leavening cel	<b>cells</b> Is (h min 8 / max 20 cm)	€ 76,71 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
ITF-K4RF	<b>4 wheel kit</b> Kit 4 wheels, 2 of whi	ch with brake (h 13 cm)	€ 189,62 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	<b>Oven painted stee</b> UNICO painted steel EGA / R, Weight 25 K	<b>l support</b> support for oven mod.EGA / I and g, dim.mm.970x740x860h	€ 371,60 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

ITF-BGA/I



**Leavening cell with stainless steel front** Proofing cell for ovens Mod.EGA/I version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V.230/1, Kw.1.00, Weight 60 Kg, dim. mm.960x700x700h



Delivery from 8 to 15 days







EGA I/R DIMENSIONI INTERNE Internal dimensions A/H 15 x L/W 61 x P/D 64 cm 4 Pizze Ø 30 cm 1 Teglia 60x40 cm 1 Baking pan 60x40 cm									DECK	CITY PEF	CAPA	UADING	
		- 15	F			C	4 cm	x P/D 6	x L/W 61 Ø 30 cm 60x40 cr	A/H 15 4 Pizze 1 Teglia		_	
DATI TECNICI TECHNICAL CHART												RT	
Dimensioni interne (cm) Dimensioni esterne (cm) Peso Alimentazione Potenza Potenza Temperatura									-				
Ecogas	# Baking pan	Temperature #				Weight	ins (cm)	I dimensio	Externa	ons (cm)	al dimensi	Intern	
		8	Mediam	Massima	ø	Ľ					8	0	EGA
	60x40 cm	•с	Kcal/h	Kcal	V/Ph/Hz	KG	P/D	L/W	A/H	P/D	L/W	A/H	
A/H L/W P/D A/H L/W P/D KG V/Ph/Hz Kcal Kcal/h *C		0/450	6500	12000	230/1/50-60	120	105	96	47+5	64	61	15	
A/H L/W P/D A/H L/W P/D KG V/Ph/Hz KGA KGA/h *C   KGA I/R 15 61 64 47 + 5 96 105 120 230/L/50-60 12000 6500 0/450	1					60	70	96	70				BGA I/R