



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



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EGC/I	MODULAR gas pizza oven, for 12 pizzas, version with STAINLESS STEEL FRONT, 1230x930x150h mm CHAMBER with REFRACTORY TOP, thermal power 24000 Kcal/h, Weight 240 Kg, external dimensions 1600x1420x520h mm	€ 6.524,33 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

GAS PIZZA OVEN, MODULAR, for 12 PIZZAS, ECO GAS Line:

- version with **INOX front** ,
- **cooking chambers in aluminised steel with REFRACTORY TOP, high performance,**
- **CHAMBER dimensions mm 1230x930x150h;**
- **loading capacity per room: 12 PIZZAS diam. 300 mm or 4 600x400 mm trays,**
- **cooking module including hood** ,
- atmospheric burners placed under the refractory surface,
- **gas supply with safety valves** ;
- **thermal insulation** ,
- vapor exhaust on the back of the chamber,
- **maximum cooking temperature 420 °C** ,
- **digital regulation of the cooking chamber temperature** ,
- **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

TECHNICAL CARD

net weight (Kg)	240
breadth (mm)	1600
depth (mm)	1420
height (mm)	520

TECHNICAL CARD

CODE/PICTURES

ITF-PPD



Feet for leavening cells
Feet for leavening cells (h min 8 / max 20 cm)

€ 79,11

VAT excluded
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

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

ITF-SEGC



Oven painted steel support
UNICO painted steel support for oven model ECC / I and EGC / R, Weight 50 Kg, dim.mm.1600x1040x860h

€ 698,20

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

ITF-BGC/I



Leavening cell with stainless steel front

Proofing cell for ovens Mod. EGC/I version with stainless steel front, electric heating with thermostatic control (temp. 0°/+90°C), V.230/1, Kw.1.00, Weight 100 Kg, dim. mm.1600x1000x700h

€ 1.570,18

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days



Modulo cottura camera
EGC/I - dim.mm.1230x930x150h



Modulo cottura camera
EGC/I - dim.mm.1230x930x150h



Cella di lievitazione
BGC/I - dim.mm.1600x1000x700h

ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.



ECO-GAS EGB

EFFICIENCY & TECHNOLOGY



420°C DI TEMPERATURA MASSIMA DI COTTURA



ISOLAMENTO TERMICO GARANTITO



BRUCIATORI ATMOSFERICI CON
VALVOLE DI SICUREZZA POSTI SOTTO
IL PIANO COTTURA



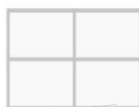
REGOLAZIONE DIGITALE DELLA
TEMPERATURA DELLA CAMERA DI COTTURA



CAPACITÀ DI CARICO PER CAMERA

EGC I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 123 x P/D 93 cm
12 Pizze Ø 30 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



DATI TECNICI
TECHNICAL CHART



EcoGas EGC	Dimensioni interne (cm) Internal dimensions (cm)			Dimensioni esterne (cm) External dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power	Potenza Power	Temperatura Temperature	N° Teglie # Baking pans	
													
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	Kcal	Kcal/h	°C	60x40 cm	
	EGC I/R	15	123	93	47 ± 5	160	142	240	230/1/50-60	24000	12500	0/450	4
BGC I/R				70	160	100	190	230/1/50-60			0/90	28	
SEGC				86/70/50	160	104	50/46/40						18/12/6
R - Frontale rustico / Front panel Spinel Iron - Front plate Acrylic Iron / Stainless Steel Front													

R = Frontale rustico / Country Style Front I = Frontale Acciaio Inox / Stainless Steel Front