



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-ES9/I	MODULAR electric pizza oven, for 9 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 930x930x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 9.5 Kw, Weight 165 Kg, external dimensions 1320x1260x400h mm	€ 4.006,14 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN , MODULAR, Modular for 9 PIZZAS, EURO STAND line :

- version with **INOX front** ,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** measuring 930x930x170h mm ,
- **loading capacity per room** : 9 PIZZAS diam. 300 mm or 2 600x400 mm baking trays,
- **maximum cooking temperature** 450°C ,
- **thermal insulation** ,
- vapor exhaust on the back of the chamber,
- **Separate DIGITAL adjustment of the top and hob power** ,
- **INDEPENDENT COMMANDS** for each room,
- **ARMORED resistances under the REFRACTORY TOP** and in the **HEAPS**, ensure maximum temperature uniformity ,
- **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 proofer**
- **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)	9,5
net weight (Kg)	165
breadth (mm)	1320
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)	€ 76,71 <i>VAT excluded</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)	€ 189,62 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-KS9 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens mod. ES9 / I and ES9 / R, dim.mm.1320x1430x160h	€ 567,87 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-SES9 	Painted steel support UNICO painted steel support for oven Mod. ES9 / I and ES9 / R, Weight 52 Kg, dim.mm.1330x1260x860h	€ 581,84 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
ITF-BS9/I 	Proofing cell with stainless steel front Proofing cell for oven Mod. ES9/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V 230/1, Kw.1.00, Weight 110 Kg, dim. mm.1320x1260x700h	€ 1.453,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



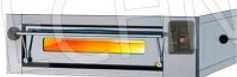
Modulo cappa
KS9 - dim.mm.1320x1430x160h



Modulo cottura camera
ES9/I - dim.mm.930x930x170h



Modulo cottura camera
ES9/I - dim.mm.930x930x170h



Modulo cottura camera
ES9/I - dim.mm.930x930x170h



Cella di lievitazione
BS9 - dim.mm.1320x1260x700h



Modulo cappa
KS9 - dim.mm.1320x1430x160h

Modulo cottura camera
ES9/I - dim.mm.930x930x170h

Supporto aperto per forno
SES9 - dim.mm.1330x1260x860h



Piano di cottura in **materiale refrattario** e **resistenze corazzate**.



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.



CL



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



Composizioni EURO

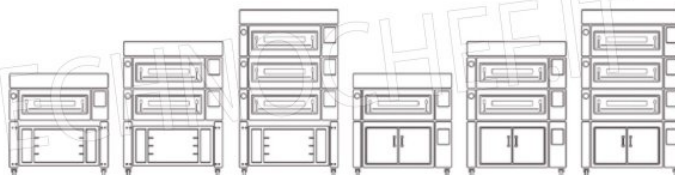
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro





1 CAMERA - SUPPORTO ALTO
1 DECK - HIGH STAND



1 CAMERA - CELLA DI LEVITAZIONE ALTA
1 DECK - HIGH PROVER



2 CAMERE - SUPPORTO ALTO
2 DECKS - HIGH STAND



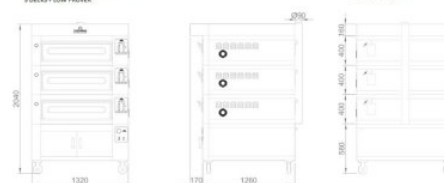
2 CAMERE - CELLA DI LEVITAZIONE ALTA
2 DECKS - HIGH PROVER



3 CAMERE - SUPPORTO BASSO
3 DECKS - LOW STAND



3 CAMERE - CELLA DI LEVITAZIONE BASSA
3 DECKS - LOW PROVER





CAPACITÀ DI CARICO PER CAMERA
LOADING CAPACITY PER DECK

EC9 I/R
ES9 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 93 cm
9 Pizze Ø 30 cm
2 Teglie 60x40 cm
2 Baking pans 60x40 cm



DATI TECNICI
TECHNICAL CHART



Euro	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
EC9 / ES9 I/R - DECK	17	93	93	40	132	126	200/165	400/3/50-60	9,5	4,5	15	0/450	
KC9 / KS9 - HOOD				16	132	143	37						
BC9 / BS9 - PROVER				70/50	132	126	110/95	230/1/50-60	1	0,5		0/90	14/6
SEC9 / SES9 - STAND				86/70/50	133	126	52/47/40						24/9/9

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front