



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EC9/I	MODULAR electric pizza oven, for 9 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 930x930x170h, V.400/3, Kw.9,5, Weight 200 Kg, external dimensions mm 1320x1260x400h	€ 4.627,54 <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 CLASSIC line :




- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **930x930x170h mm** , with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room : 9 PIZZAS diam. 300 mm or 2 600x400 mm baking trays** ,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling,
- **digital control panel** ,
- **control of the separate hob and ceiling powers** ,
- **maximum cooking temperature 450 °C** ,
- thermal insulation,
- adjustable valve for steam exhaust,
- **Armored NEEDLE resistors inserted 1 for each hole of the REFRACTORY** on the top and bottom, **ensure maximum TEMPERATURE UNIFORMITY** ,...at the same time being **EASILY REPLACEABLE INDIVIDUALLY** from the back **WITHOUT DISASSEMBLY the REFRACTORY**,
- **door with tempered glass window** ,
- counterbalanced front door,
- **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,
- **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 +N
	frequency (Hz)	50
	motor power capacity (Kw)	9,5
	net weight (Kg)	200
	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)	€ 79,11 <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)	€ 195,10 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
ITF-KC9 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens Mod. EC9 / I and EC9 / R, dim.mm.1320x1430x160h	€ 584,94 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

ITF-SEC9



Painted steel support

Painted steel support for Mod. EC9 / I and EC9 / R oven,
Weight 52 Kg, dim.mm.1330x1260x860h

€ 599,68

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

ITF-BC9/I



Leavening cell with stainless steel front

Proofing cell for ovens Mod. EC9/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

€ 1.497,26

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days



Modulo cappa

KC9 - dim.mm.1320x1430x160h



Modulo cottura camera

EC9/I - dim.mm.930x930x170h



Modulo cottura camera

EC9/I - dim.mm.930x930x170h



Modulo cottura camera

EC9/I - dim.mm.930x930x170h



Cella di lievitazione

BC9 - dim.mm.1320x1260x700h



Modulo cappa

KC9 - dim.mm.1320x1430x160h

Modulo cottura camera

EC9/I - dim.mm.930x930x170h

Supporto aperto per forno

SEC9 - dim.mm.1330x1260x860h



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



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

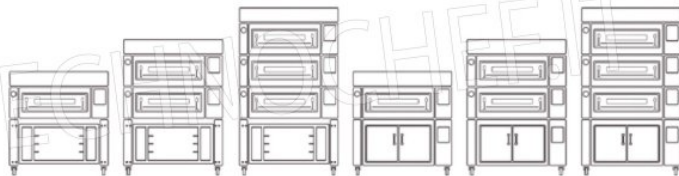
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro





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