



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EC8/I	MODULAR electric pizza oven, for 6 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 930x630x170h, V.400/3, Kw.7.3, Weight 176 Kg, external dimensions mm 1320x960x400h	€ 4.502,64 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC PIZZA OVEN , MODULAR, Modular for 6 PIZZAS, EURO CLASSIC line :

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **930x630x170h mm**, with high-performance and resistant cooking surface and top,
- **loading capacity per room: 6 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,
- vapor exhaust on the back of the chamber,
- **independent controls** for each room,
- **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 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,
- 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)	7,3
net weight (Kg)	176
breadth (mm)	1320
depth (mm)	960
height (mm)	400

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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ITF-PPD



€ 79,11

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

Feet for leavening cells

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

ITF-KRF



€ 195,10

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

4 wheel kit

Kit 4 wheels, 2 of which with brake (h 16 cm)

ITF-KC8

Single hood module with stainless steel front
 Single hood module with stainless steel front for ovens
 Mod. EC8 / I and EC8 / R, dim.mm.1320x1130x160h

€ 566,32

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**ITF-SEC8****Painted steel support**

Support in painted steel for oven Mod. EC8 / I and EC8 /
 R, Weight 49 Kg, dim.mm.1330x960x860h

€ 599,68

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**ITF-BC8/I****Leavening cell with stainless steel front**

Proofing cell for ovens Mod.EC8/I, version with stainless
 steel front, electric heating with thermostatic control
 (temp.0°/+90°C), V.230/1, Kw.1.00, Weight 70 Kg, dim
 .mm.1320x960x700h

€ 1.456,92

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

Modulo cappa
 KC8 - dim.mm.1320x1130x160h



Modulo cottura camera
 EC8/I - dim.mm.930x630x170h



Modulo cottura camera
 EC8/I - dim.mm.930x630x170h



Modulo cottura camera
 EC8/I - dim.mm.930x630x170h



Cella di lievitazione
 BC8 - dim.mm.1320x960x700h



Modulo cappa
KC8 - dim.mm.1320x1130x160h

Modulo cottura camera
EC8/I - dim.mm.930x630x170h

Supporto aperto per forno
SEC8 - dim.mm.1330x960x860h





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

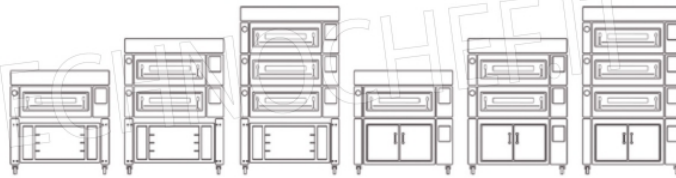
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro



CAPACITÀ DI CARICO PER CAMERA
LOADING CAPACITY PER DECK

EC8 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 93 x P/D 63 cm
6 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
EC8 I/R - DECK	17	93	63	40	132	96	176	400/3/50-60	7,3	3,8	12	0/450	
EC8 - HOOD				36	132	113	30						
BC8 - PROVER				70/50	132	96	70/55	230/1/50-60	1	0,5		0/90	14/6
SEC8 - STAND				86/70/50	133	96	45/44/37						16/6/6

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front