



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/80	Electric tunnel pizza oven with 800 mm wide stainless steel mesh belt, ventilated cooking, yield 120 pizzas/hour max, complete with base support with wheels, Gross weight 505 kg, V.400/3+ N, Kw.24.4, Weight 505 Kg, dim.mm.2250x1560x600h	€ 9.785,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC TUNNEL PIZZA OVEN WITH 800mm WIDE BELT, YIELD 120 PIZZAS/HOUR MAX Ø 32, complete with BASE SUPPORT with WHEELS:

- Built entirely in **stainless steel, complete with base support with wheels.**
- Convection (ventilated) cooking in a **1100x800x100h mm chamber**, equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations**.
- Operating temperature of 320° adjustable and controlled with PT 1000 probe, 2 resistors on the top and 2 on the bottom.
- Furthermore, the temperature is monitored by a **PT1000** probe.
- **Stainless steel** mesh belt with **adjustable speed**.
- Easy to read, intuitive digital control panel, allows you to program **ON** and **OFF**, and control all the functions of the machine.
- Possibility of superimposing up to 3 rooms.
- External dimensions mm: 2250x1560x600h.
- External dimensions with support mm: 2250x1560x1130h.

Accessories/Options

- Low version stainless steel support for 3 stacked ovens

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	24,4
net weight (Kg)	411

gross weight (Kg)	505
breadth (mm)	2250
depth (mm)	1560
height (mm)	600

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-SBC/80



TECHNOCHEF - Low Stand Inox Support Stand, Mod.SBC / 80

Stainless steel support stand complete with 4 wheels (2 with brake), low version for 3 overlapping tunnel ovens Mod.C / 80.

€ 369,15

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days





PANNELLO DI CONTROLLO ELETTRICO DIGITALE

L'utilizzo del pannello di controllo è semplice e intuitivo; consente di programmare l'orario di accensione e spegnimento, la velocità del nastro e la temperatura del cielo e della platea.









PRODUCTIVITY
PRODUTTIVITÀ
DIE PRODUKTIVITÄT
PRODUCTIVITE
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

	0	C 40	C 50	C 65	C 80
Number of pizzas/hour	25	43	86	137	206
Numero pizze/ora	32	26	43	103	120
Pizzen pro Stunde	40	23	29	51	86
Numéro des pizzas/heure	45	0	26	40	57
Numero de pizzas/hora					
Пидцы в час					

Pizzas quantities are calculated with a cooking time of 3:30, at 320°C of temperature and with a fresh pizza, not frozen.

Le quantità di pizze sono calcolate con un tempo di cottura di 3:30, alla temperatura di 320°C e con una preparazione da zero, non con prodotti surgelati.

Die Produktivität pro Stunde wird mit den folgenden Parametern berechnet: Kochzeit von 3:30 Minuten, Temperatur 320°C, frischer Teig (nicht tiefgekühlt).

Les quantités des pizzas sont calculées avec un temps de cuisson de 3:30, à la température de 320°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calculan con un tiempo de cocción de 3:30, a la temperatura de 320°C y con una pizza fresca, no congelada.

Время приготовления 3:30 минуты, температура 320°C, свежее тесто (не замороженное).