

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PFD-TUNNELC/40GAS  Gas tunnel pizza oven with 400 mm wide stainless steel mesh belt, ventilated cooking, yield 26 pizzas/hour max, Thermal Power Kw 10.4, V.230/1, Gross weight Kg 190, dim.mm.1425x1015x450h  € 3.771,77  VAT escluded Shipping to be calculed Delivery from 8 to 15 days	CODE	DESCRIPTION	PRICE/DELIVERY
	PFD-TUNNELC/40GAS	Thermal Power Kw 10.4, V.230/1, Gross weight Kg 190,	VAT escluded Shipping to be calculed

## PROFESSIONAL DESCRIPTION

# GAS TUNNEL PIZZA OVEN WITH 400mm WIDE BELT, YIELD 26 PIZZAS/HOUR MAX Ø 32 :

- Built entirely in stainless steel, suitable for different cooking needs (bread, pizza, vegetables, gastronomic preparations);
- Convection (ventilated) cooking in a 540x400x100h mm chamber, equipped with a SIDE DOOR to control cooking and facilitate cleaning operations.
- Operating temperature 0°- 350°;
- Stainless steel mesh belt with adjustable speed .
- The conveyor belt guarantees greater productivity and, thanks to the cooking inspection door, it does not make it necessary to check the oven during its use;
- 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.

### Optional:

Basic supports

#### CE mark Made in Italy

TECHNICAL CARD					
power supply	Monofase				
Volts	V 230/1				
Thermal input (Kw)	10,4				
net weight (Kg)	140				
gross weight (Kg)	190				
breadth (mm)	1425				

	<b>depth (mm)</b> 1015	
	height (mm) 450	
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
PFD-SBC/40	TECHNOCHEF - Stainless Steel Soversion, Mod. SBC / 40 Stainless steel support stand comple with brake) low version for 3 overlap Mod.C / 40, Weight 14 Kg, dim.mm.6	ete with 4 wheels (2 ping tunnel ovens Shipping to be calculed  Delivery from 4 to 9 days
PFD-SC/40		€ 428.76



**TECHNOCHEF - Stainless Support Stand, Mod. SC/40**Stainless steel support stand complete with 4 wheels (2 with brake) for Tunnel pizza oven Mod.C40, Weight 24 Kg, dim.mm.600x865x632h

€ 428,76 VAT escluded
Shipping to be calculed

**Delivery** from 4 to 9 days







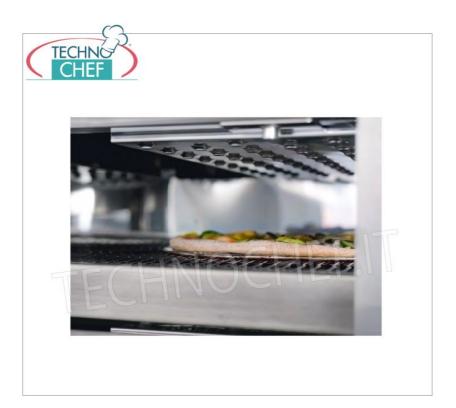




















PRODUCTIVITY
PRODUCTIVITÀ
DIE PRODUCTIVITÀ
PRODUCTIVITÈ
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

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

Pizzas quantities are calculated with a cooking time of 3:30, at 320  $^{\circ}\text{C}$  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 3:20°C, frischer Teig (nicht tiefgekühlt).

Les quantitées des pizzas sont calculéees avec un temps de cuisson de 3:30, à la température de 3:20°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calcular con un tiempo de cocción de 3:30, a la temperatura de 3:20°C y con una pizza fresca, no congelada.

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