



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



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CODE	DESCRIPTION	PRICE/DELIVERY
<b>AP-FOROPERA</b>	WOOD-FIRED PIZZA OVEN 'OPERA', with 1200x1000 mm refractory hob, capacity 7 pizzas Ø 33 cm, weight 355 Kg, dim.mm.1460x1500x760h	
PROFESSIONAL DESCRIPTION		

**WOOD-fired PIZZA OVEN 'OPERA', capacity 7 pizzas Ø 33 cm, available both with BASE on wheels and in TOP version :**

- Opera is the **largest professional wood-fired oven in the entire range and with high performance** , available both with and without a base. This professional cooking tool is **perfect for any type of catering business** , **excellent for modern front-cooking thanks to the unique design** . which makes the oven an integral part of the room's furnishings;
- **entirely powder coated, it can be used both indoors and outdoors** , where it can be easily moved thanks to the wheels (in the version with base);
- in addition to pizza, the opera professional oven **can also be used to grill, stew, roast and prepare numerous succulent dishes with a unique flavour** ;
- **8 mm thick refractory cooking surface** , absorbs heat and releases it slowly, allowing fast and homogeneous cooking;
- refractory type: silico-aluminous brick;
- **stainless steel vault** ;
- external structure made of ceramic fiber and iron sheet;
- **hob dimensions WxD** : 120x100 cm;
- **minutes to heat** : 20' to reach 200°C' / 40' to reach 450°C;
- bread batch: 14 Kg;
- **number of pizzas at a time** : round pizza 7 - Ø 33 cm / pizza by the meter 3 - 90x30 cm / trays 5 - GN1/1;
- **pizzas in 60 minutes** : 150;
- consumption: 7.5 Kg/h Wood;
- recommended fuel: logs, prunings;
- **maximum temperature** : 450°C;
- flue: Ø 25 cm;
- minimum draft: 11 Pa; fume volumetric flow: 49.6 g/s;
- CO emissions at 13% O2: 0.35% 4444 mg/Nm3;
- fume temperature: 387°C.

**IMPORTANT NOTE :**

The oven is delivered in **a wooden crate** (included in the price) **disassembled into 2 pieces** (oven and base support).

**When introducing goods into the premises, it must be taken into account that :**

- **for the oven there must be doors with a clear opening of 76 cm** ;
- **the support is welded** (not removable) and has a **height of 94 cm** .

**CE mark**

**Made in Italy**

**TECHNICAL CARD**

**CODE/PICTURES**

**12-FBAOPERA**



**DESCRIPTION**

**BASE on WHEELS for OPERA oven**

Non-removable base on wheels in welded steel, Weight 100 Kg, Dim cm 146x150x94h

**PRICE/DELIVERY**

**€ 2.179,58**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 10 to 18 days



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Round pizza - Pizza tonda  
7 - Ø 33 cm - Ø 13 in



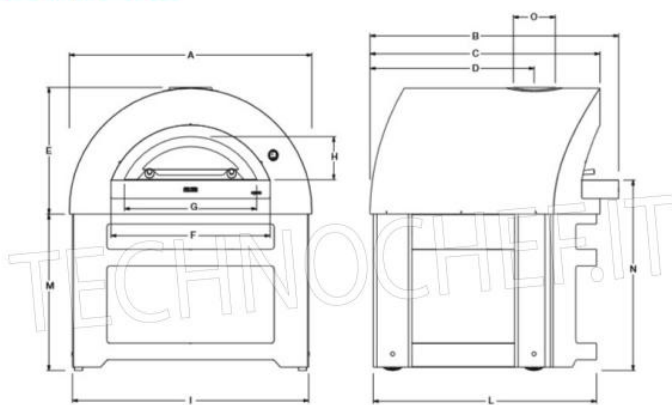
Pizza by the meter - Pizza al metro  
3 - 90x30 cm - 35x12 in



Trays - Teglie  
5 - GN1/1



## Misure / Dimensions



<b>A</b>	146 cm / 57 in	<b>B</b>	150 cm / 59 in	<b>C</b>	139 cm / 54 in
<b>D</b>	99 cm / 38 in	<b>E</b>	76 cm / 30 in	<b>F</b>	96 cm / 38 in
<b>G</b>	68,5 cm / 26,9 in	<b>H</b>	20,9 cm / 8,2 in	<b>I</b>	142 cm / 56 in
<b>L</b>	135 cm / 53 in	<b>M</b>	94 cm / 37 in	<b>N</b>	115 cm / 45 in
<b>O</b>	25 cm / 10 in				



## Componenti / Parts list

CODICE	N°	DESCRIZIONE
a	SOPE-01-002	1 Camera Forno
b	RMB4040	8 Tavelloni Bianchi 40x40x5
b	RBA3020	20 Tavella Rossa 30x20x3
c	SOPG-01-043	1 Sportello
d	SOPE-01-030	1 Davanzale
e	SOPE-01-021-VE	1 Corpo struttura
f	YT63-190	1 Termometro
g	FBA-OPERA	1 Base (*)
h	SOPE-01-072	2 Aste per movimentazione

