



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>CU- GT110/ITS</b>	GIOTTO electric pizza oven with ROTATING COOKING TOP in refractory material 1100 mm diameter and sheet metal chamber, integrated PYROLYSIS, ECONOMY and FAST RECOVERY functions, V 400/3 + N, Kw 14.6, Weight 460 Kg, external dimensions mm 1366x1438x1696h	
PROFESSIONAL DESCRIPTION		

**SINGLE CHAMBER ELECTRIC OVEN with ROTATING PLATE by Cuppone, GIOTTO, with COOKING CHAMBER Ø 1100 mm:**

- **external cladding in stainless steel x** ,
- **cordierite brick hob** mounted on a rotating frame,
- evaporated rock wool insulation,
- **cooking chamber diameter 1100 mm** ,
- pizza cooking capacity:
- **n. 6 pizzas diameter 350 mm** ,
- **n. 3 pizzas diameter 500 mm** ,
- **control of the direction and speed of rotation of the hob** ,
- **double internal lighting** with halogen lamps,
- **with panoramic glass door or**,
- adjustable vapor vent,
- maximum use temperature 400 ° C;
- **armored electric heaters in the sky and under the stalls** ,
- **Touch Screen control system** with the **possibility of setting the chamber temperature and the power of the two groups of resistances** (top and floor) **in a differentiated way** from 0% to 100%,
- **integrated PYROLYSIS, ECONOMY and FAST RECOVERY functions** ,
- **cooking programming** ,
- end of cooking buzzer,
- weekly timer;
- agenda,
- **safety thermostat** ,
- cooling fan,
- **emergency electromechanical control system** ,
- facilitated accessibility to all electrical components,
- during transport and installation, possibility to rotate the oven on the support equipped with wheels, bringing the overall dimensions to 79 cm in width and 190 cm in height to allow transit through normal doors,
- maintain a minimum distance of at least 50 mm between the oven and other flammable equipment or materials,
- maximum absorption: Kw max 14.6,
- average consumption: kW / h 9.

**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	14,6
<b>net weight (Kg)</b>	460
<b>gross weight (Kg)</b>	517
<b>breadth (mm)</b>	1366
<b>depth (mm)</b>	1438
<b>height (mm)</b>	1696

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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**CU-KGTNT**

**TECHNOCHEF- Extractor hood for pizza oven, Mod. KGTNT**  
 Suction hood for pizza oven, Weight 87 Kg,  
 dim.mm.1205x1452x408h

**CU-KGTAS**

**TECHNOCHEF- Motorized extraction hood for pizza oven, Mod.KGTAS**  
 Motorized extraction hood for pizza oven, V 230/1, kW 0.13, Weight 90 Kg, dim.mm.1205x1452x408h









