

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|--------------|--|---|
| RSI-KUBE1EVO | ELECTRIC PIZZA OVEN for 2 Pizzas with ACTIVATED CARBON EXTRACTOR HOOD, KUBE EVO Line, for 2 PIZZAS diameter 300 mm, CHAMBER mm 610x520x110h with REFRACTORY STONE TOP, V.230/1, Kw.3,25, Weight 59 Kg, dim.mm.740x600/740x550h | € 990,42 VAT escluded Shipping to be calculed Delivery from 8 to 15 days |

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2 PIZZAS, CHAMBER with REFRACTORY TOP measuring 61x52 cm, with ACTIVATED CARBON EXTRACTOR HOOD, KUBE EVO Line,

- Structure in stainless steel and pre- painted sheet metal;
- $\bullet \ \, \textbf{Baking surface in refractory stone} \ ; \\$
- Evaporated rock wool insulation;
- armored resistors ;
- Glass oven door;
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°1;
- \circ Chamber dimensions mm 610x 520x110h;
- Max capacity 2 pizzas diameter 30 cm or 1 pan of 60x40 cm;
- ∘ Operating temperature 50°C 400°C;
- \circ 2 Thermostats ;
- Interior lighting;
- $\circ\,$ Excellent for cooking traditional, pre-cooked frozen and rotisserie <code>pizzas</code>.

CE MARK MADE IN ITALY

| TECHNICAL CARD | | |
|----------------|----------|--|
| power supply | Monofase | |
| Volts | V 230/1 | |
| frequency (Hz) | 50 | |

| motor power capacity (Kw) | 3,25 |
|---------------------------|------|
| net weight (Kg) | 59 |
| breadth (mm) | 740 |
| depth (mm) | 600 |
| height (mm) | 550 |
| | |



