

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE2	ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS mm 610x520x110h with REFRACTORY STONE TOP, V.230/400, Kw.4,8 , Weight 66,5 Kg, dim.mm.740x600/740x600h	€ 908,31 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS with REFRACTORY TOP, KUBE Compact Line,

- Structure in stainless steel and pre- painted sheet metal;
 Baking chamber in aluminised sheet;
- Baking surface in refractory stone;
- Evaporated rock wool insulation;
- armored resistors ;
- Mechanical controls under the door, for a more compact oven;
- Cooking chamber n°2;
- $\circ~$ Chamber dimensions mm 610x 520x110h ;
- Max capacity 2+2 pizzas or 1+1 60x40 cm tray;
- Operating temperature 50°C 400°C;
- 3 Thermostats;
- Interior lighting;
- $\circ\,$ Excellent for cooking traditional, pre-cooked frozen and rotisserie pizzas.

CE MARK MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1 - 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	4,8	

net weight (Kg)	66,5
breadth (mm)	740
depth (mm)	600
height (mm)	600

