



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Mod.FM-FES4 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x660x140h, with GLASS DOOR:

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **1 chamber** of mm. 660x660x140h ;
- **2 adjustable thermostats** for **sole** and **top** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- **door with Pyrex inspection glass** ;
- ideal for cooking pizza, focaccia, etc.
- available in SINGLE- **PHASE** OR THREE- **PHASE** version.

CE mark

Made in Italy

TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	4,2
net weight (Kg)	73
gross weight (Kg)	85
breadth (mm)	900
depth (mm)	785
height (mm)	420

AVAILABLE MODELS

FM-FES4/M



TechnoChef - Electric pizza oven, 1 chamber, mod. FES4

ELECTRIC PIZZA OVEN with 1 CHAMBER
mm.660x660x140h, with GLASS DOOR, refractory hob,
2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
temp. From + 50 ° to +500 ° C, Weight 73 Kg, V.230 / 1
, kw 4,2, external dimensions mm.900x785x420h

€ 640,96

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FM-FES4/T



Technochef - Electric pizza oven, 1 chamber, mod. FES4

ELECTRIC PIZZA OVEN with 1 CHAMBER
mm.660x660x140h, with GLASS DOOR, refractory hob,
2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
temp. From + 50 ° to +500 ° C, Weight 73 Kg, V.400 / 3
+ N, kw 4,2, external dimensions mm.900x785x420h

€ 640,96

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFES4



FIMAR - SUPPORT STAND for PIZZA OVEN

Support stand for mod. FES4

€ 183,22

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days