



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RSI-SMALL/G2	Electric pizza oven for pizzas, 2 independent chambers of mm 410x360x110h, with refractory top, V. 230/1, Kw 3,2, external dimensions mm 550x430x435h	€ 528,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN for heating and cooking PIZZAS and focaccia, ideal for pizzerias and delicatessens :

- **built in stainless steel** , with **cooking chamber in aluminized plate** ,
- **refractory stone hob** ,
- thermal insulation by rock wool lining,
- **2 independent cooking chambers measuring 410x360x110h mm** , for **2 pizzas diameter 330 mm** ,
- **2 adjustable thermostats for each room** (top and bottom),
- greater insulation and isolation of the rooms from each other;
- **temperature 0°/ 350°C** ,
- armored resistors,
- **higher accuracy and energy savings** ;
- glass on the door to check the product during cooking;
- sheltered room **lighting** ,

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,2
net weight (Kg)	30
breadth (mm)	550
depth (mm)	430
height (mm)	435



TOTALE PIZZE Ø 33 cm

