



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	19,5
net weight (Kg)	163
breadth (mm)	1220
depth (mm)	2110
height (mm)	410

PROFESSIONAL DESCRIPTION

STATIC ELECTRIC TUNNEL PIZZA OVEN, MODULAR, STACKABLE :

- **made of stainless steel ;**
- **63 cm wide copper-coated steel mesh conveyor belt ;**
- **hob and top with stainless steel armored heating elements ;**
- **internal dimensions of the cooking chamber mm L 670 x D 1140 x H 110 ;**
- **static cooking system ;**
- **adjustable belt speed ;**
- thanks to the **exceptional insulation** the **external temperature of the oven remains at 30°C** to always guarantee maximum safety during working hours;
- **thermal insulation** guaranteed by the choice of the best materials on the market;
- **+30% cooking capacity compared to conventional ovens ;**
- **digital control of separate hob and ceiling temperatures ;**
- **adjustable temperature from: 30° to 450° C ... maximum cooking ;**
- **2 removable crumb trays** positioned at the entrance and exit of the tunnel simplify oven cleaning;
- **adjustable inlet and outlet shutters ;**
- **simplicity of use, perfect cooking with very low consumption** allow it to be used even by non-specialised personnel;
- **Tunnel is excellent for cooking multiple products** , such as pizzas, focaccias, Arabic bread, tortillas, piadinas, bruschetta, crostini, chicken wings, meats;
- **special configurations** on request.

Surrender :

- pizza diam. 15 cm - 476 pcs/hour;
- pizza diam. 20 cm - 282 pcs/hour;
- pizza diam. 25 cm - 183 pcs/hour;
- pizza diam. 30 cm - 126 pcs/hour;
- pizza diam. 35 cm - 102 pcs/hour;
- pizza diam. 45 cm - 42 pcs/hour;
- pizza diam. 50 cm - 35 pcs/hour.



Accessories/Options:

- base support can be requested with a height of 760/560/360 mm
- it is possible to have the oven with the belt in **REFRACTORY STRAP**
- Encoder kit that allows you to digitally manage times and temperatures of the top and bottom, the PCL allows you to set up to 25 programs extremely quickly and precisely, keeping the cooking values constant thanks to an encoder applied to the motor.

CE mark**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
ITF-TCB	Static electric tunnel oven with stainless steel mesh belt 630 mm wide, cooking chamber 670x1140x110h mm, V.400/3, 19.5 kW, weight 163 kg, external dimensions 1220x2110x410h mm	

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-STCB1 	Base support for tunnel oven Mod.TCB	
ITF-KITENCODER 	TECHNOCHEF - Encoder kit for pizza tunnel ovens, Mod.KITENCODER	



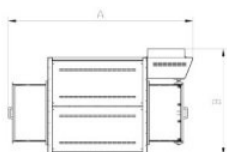


KIT ENCODER OPTIONAL

Consente di gestire in modo digitale tempi di cottura e temperature di cielo e piano cottura.

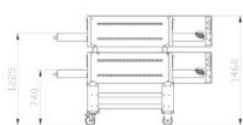


VISTA DALL'ALTO
TOP VIEW

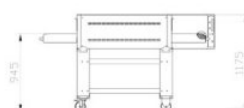


Tunnel	A	B
TCA	177	108
TCB	233	122
TCC	247	142

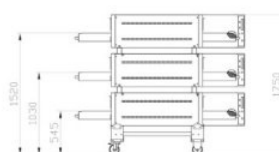
2 CAMERE + SUPPORTO MEDIO
2 DECKS + MEDIUM STAND



1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND



3 CAMERE + SUPPORTO BASSO
3 DECKS + LOW STAND





DATI TECNICI
TECHNICAL CHART



Tunnel	Dimensioni interne (cm)			Dimensioni esterne (cm)			Tappeto	Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura
	Internal dimensions (cm)			External dimensions (cm)			Conveyor	Weight	Supply	Power	Power	Absorption	Temperature
	A/H	L/W	P/D	A/H	L/W	P/D	L/W	KG	V/Ph/Hz	KW	KW/h	Ampsere	°C
TCA - DECK	11	53	80	41	108	177	45	114	400/3/50-60	12,5	6	19	0/450
TCB - DECK	11	67	114	41	122	211	63	163	400/3/50-60	19,5	10	30	0/450
TCC - DECK	11	87	150	41	142	247	83	233	400/3/50-60	34	17	52	0/450
STCA1 - STAND				76/56/36	99	81		40					
STCB1 - STAND				76/56/36	113	115		43					
STCC1 - STAND				76/56/36	133	151		48					