



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	120
<b>breadth (mm)</b>	960
<b>depth (mm)</b>	1050
<b>height (mm)</b>	520

#### PROFESSIONAL DESCRIPTION

##### **GAS PIZZA OVEN, MODULAR, for 4 PIZZAS, ECO GAS Line:**

- version with **INOX front** ,
- **cooking chambers in aluminized steel with REFRACTORY TOP** , high performance,
- **CHAMBER dimensions 610x640x150h mm** ,
- **loading capacity per room : 4 PIZZAS diam. 300 mm or 1 600x400 mm baking tray**,
- **cooking module including hood** ,
- atmospheric burners placed under the refractory surface,
- **gas supply with safety valves** ;
- **thermal insulation** ,
- **maximum cooking temperature 420 °C** ,
- **digital regulation of the cooking chamber temperature** ,
- vapor exhaust on the back of the chamber,
- **independent controls** for each room,
- **stabilized flame burners with automatic ignition** ,
- **door with tempered glass window** ,
- counterbalanced front doors,
- **halogen lamps** with high resistance and light capacity.

##### **Accessories/Options:**

- **oven supports with tray holder guides** made of painted steel, available with **heights of 500 mm, 700 mm and 860 mm** ,
- **leavening cells** for monobloc ovens, version with stainless steel front, electric heating **with thermostatic control (temp. 0°/+90°C)** available with **heights of 500 mm and 700 mm** to adapt to modules with 1 or 2 chambers,
- **feet per leavening cell** ,

- **4 wheel kit** , 2 of which with brake.

## MADE IN ITALY

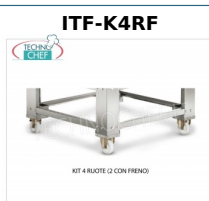
CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-EGA/I</b>	MODULAR gas pizza oven, for 4 pizzas, version with STAINLESS STEEL FRONT, 610x640x150h mm CHAMBER with REFRACTORY TOP, thermal power 12000 Kcal/h, Weight 120 Kg, external dimensions 960x1050x520h mm	<b>Delivery</b> from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY



**Feet for leavening cells**

**Delivery** from 4 to 9 days



**4 wheel kit**

**Delivery** from 4 to 9 days



**Oven painted steel support**

**Delivery** from 8 to 15 days



**Leavening cell with stainless steel front**

**Delivery** from 8 to 15 days



**Modulo cottura camera**  
EGA/I - dim.mm.610x640x150h



**Modulo cottura camera**  
EGA/I - dim.mm.610x640x150h



**Supporto aperto per forno**  
SEGA - dim.mm.970x740x860h



## ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbalanciata. Scarico vapori.



ECO-GAS EGB

### EFFICIENCY & TECHNOLOGY

420°C DI TEMPERATURA MASSIMA DI COTTURA

ISOLAMENTO TERMICO GARANTITO

BRUCIATORI ATMOSFERICI CON VALVOLE DI SICUREZZA POSTI SOTTO IL PIANO COTTURA

REGOLAZIONE DIGITALE DELLA TEMPERATURA DELLA CAMERA DI COTTURA



### CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EGA I/R

DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 61 x P/D 64 cm  
4 Pizze Ø 30 cm  
1 Teglia 60x40 cm  
1 Baking pan 60x40 cm



### DATI TECNICI TECHNICAL CHART



EcoGas EGA	Dimensioni interne (cm) Internal dimensions (cm)			Dimensioni esterne (cm) External dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power	Potenza Power	Temperatura Temperature	N° Teglie # Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	Kcal	Kcal/h	°C	60x40 cm
EGA I/R	15	61	64	47 + 5	96	105	120	230/1/50-60	12000	6500	0/450	1
BGA I/R				70	96	70	60	230/1/50-60			0/90	7
SEGA				85/70/50	97	74	25/21/15					7/6/3

R = Frontale rustico / Country Style Front I = Frontale Acciaio Inox / Stainless Steel Front