



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EGA/I	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	Delivery from 8 to 15 days
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

TECHNICAL CARD

net weight (Kg)	120
breadth (mm)	960
depth (mm)	1050
height (mm)	520

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells Feet for leavening cells (h min 8 / max 20 cm)	Delivery from 4 to 9 days
ITF-K4RF 	4 wheel kit Kit 4 wheels, 2 of which with brake (h 13 cm)	Delivery from 4 to 9 days
ITF-SEGA 	Oven painted steel support UNICO painted steel support for oven mod. EGA / I and EGA / R, Weight 25 Kg, dim. mm. 970x740x860h	Delivery from 8 to 15 days

ITF-BGA/I



Leavening cell with stainless steel front

Proofing cell for ovens Mod. EGA/I version with stainless steel front, electric heating with thermostatic control (temp. 0°/+90°C), V.230/1, Kw.1.00, Weight 60 Kg, dim. mm.960x700x700h

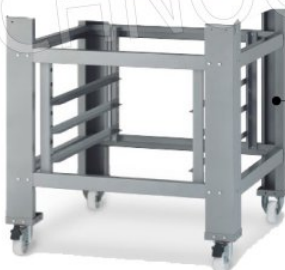
Delivery from 8 to 15 days



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 controbilanciata. 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)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Temperature	# 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				86/70/50	97	74	25/21/15					7/6/3

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