



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



TECHNICAL CARD

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

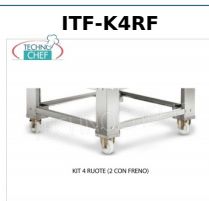
CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EGA/I	MODULAR gas pizza oven, for 4 pizzas, version with STAINLESS STEEL FRONT, 610x640x150h mm CHAMBER with REFRACTORY TOP, thermal power 12000 Kcal/h, Weight 120 Kg, external dimensions 960x1050x520h mm	Delivery from 8 to 15 days

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 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) 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				86/70/50	97	74	25/21/15					7/6/3

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