



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-EGC/I</b>	MODULAR gas pizza oven, for 12 pizzas, version with STAINLESS STEEL FRONT, 1230x930x150h mm CHAMBER with REFRACTORY TOP, thermal power 24000 Kcal/h, Weight 240 Kg, external dimensions 1600x1420x520h mm	<b>Delivery</b> from 8 to 15 days
PROFESSIONAL DESCRIPTION		

## GAS PIZZA OVEN, MODULAR, for 12 PIZZAS, ECO GAS Line:

- version with **INOX front** ,
- **cooking chambers in aluminised steel with REFRACTORY TOP, high performance,**
- **CHAMBER dimensions mm 1230x930x150h;**
- **loading capacity per room: 12 PIZZAS diam. 300 mm or 4 600x400 mm trays,**
- **cooking module including hood** ,
- atmospheric burners placed under the refractory surface,
- **gas supply with safety valves** ;
- **thermal insulation** ,
- vapor exhaust on the back of the chamber,
- **maximum cooking temperature 420 °C** ,
- **digital regulation of the cooking chamber temperature** ,
- **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

<b>net weight (Kg)</b>	240
<b>breadth (mm)</b>	1600
<b>depth (mm)</b>	1420
<b>height (mm)</b>	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-KRF



**4 wheel kit**  
Kit 4 wheels, 2 of which with brake (h 16 cm)

**Delivery** from 4 to 9 days

#### ITF-SEGC



**Oven painted steel support**  
UNICO painted steel support for oven model ECC / I and EGC / R, Weight 50 Kg, dim.mm.1600x1040x860h

**Delivery** from 8 to 15 days

#### ITF-BGC/I



#### Leavening cell with stainless steel front

Proofing cell for ovens Mod. EGC/I version with stainless steel front, electric heating with thermostatic control (temp. 0°/+90°C), V.230/1, Kw.1.00, Weight 100 Kg, dim. mm.1600x1000x700h

Delivery from 8 to 15 days



**Modulo cottura camera**  
EGC/I - dim.mm.1230x930x150h



**Modulo cottura camera**  
EGC/I - dim.mm.1230x930x150h



**Cella di lievitazione**  
BGC/I - dim.mm.1600x1000x700h



## 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

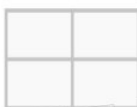
REGOLAZIONE DIGITALE DELLA TEMPERATURA DELLA CAMERA DI COTTURA



### CAPACITÀ DI CARICO PER CAMERA

#### EGC I/R

DIMENSIONI INTERNE  
Internal dimensions  
A/H 15 x L/W 123 x P/D 93 cm  
12 Pizze Ø 30 cm  
4 Teglie 60x40 cm  
4 Baking pans 60x40 cm



### DATI TECNICI TECHNICAL CHART



EcoGas EGC	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	
	EGC I/R	15	123	93	47 + 5	160	142	240	230/1/50-60	24000	12500	0/450	4
	BGC I/R				70	160	100	100	230/1/50-60			0/90	28
SEGC				86/70/50	160	104	50/46/40					18/12/6	
R - Frontale rustico / Frontal Spdo Rust - Frontale Acciaio inox / Stainless Steel Front													

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