



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-LSC/I	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, 600x1200x170h mm CHAMBER with REFRACTORY TOP, V.400/3, 8.5 Kw, Weight 165 Kg, external dimensions 1000x1560x400h mm	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

MODULAR **ELECTRIC PIZZA OVEN** , Modular for 8 PIZZAS, CL STAND Line :

- **version with INOX front** ,
- **cooking chamber in aluminised steel** with **REFRACTORY HOB** from mm 600x1200x170h ;
- **loading capacity per room** : 8 PIZZAS diam. 300 mm or 3 600x400 mm trays ;
- vapor exhaust on the back of the chamber,
- **digital control panel as standard** ,
- **separate digital adjustment of the top and hob power** , easily controlled and set by the operator, **allow flawless cooking for every type of food** ;
- **450 °C maximum cooking temperature** ;
- **thermal insulation** guaranteed by the choice of the best materials on the market;
- **ARMORED resistors INSERTED under the REFRACTORY PLATE** and in the **HEAPS**, ensure maximum temperature uniformity ,
- **cooking chambers internally lit** with halogen lamps with high resistance and light capacity;
- adjustable valve for steam exhaust;
- **door with tempered glass window** ;
- **Counterbalanced front doors** improve opening and closing.

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,
- **single hood module with stainless steel front**,
- **4 wheel kit** , 2 of which with brake.

MADE IN ITALY

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	8,5
net weight (Kg)	165
breadth (mm)	1000
depth (mm)	1560
height (mm)	400

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-KSC 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens mod. LSC / I and LSC / R, dim.mm.1000x1730x160h	Delivery from 8 to 15 days
ITF-SCSC 	Painted steel support UNICO painted steel support for oven Mod. LSC / I and LSC / R, dim.mm.1010x1560x860h	Delivery from 8 to 15 days
ITF-BSC/I 	Proofing cell with stainless steel front Proofing cell for oven Mod. LSC/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V.230/1, Kw.1.00, dim.mm.1000x1560x700h	Delivery from 8 to 15 days



Modulo cappa



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Supporto aperto per forno



Modulo cappa
KSC - dim.mm.1000x1730x160h

Modulo cottura camera
LSC/I - dim.mm.600x1200x170h

Cella di lievitazione
BSC - dim.mm.1000x1260x700h



EURO / CL

Forno elettrico modulare per pizzeria, pasticceria e panetteria. Disponibile in versione CLASSIC e STAND. Possibilità di inserire la "vaporiera" su ogni camera di cottura.



CL



PANNELLO COMANDI DIGITALE



Regolazione separata potenza cielo e piano di cottura

EFFICIENCY & TECHNOLOGY



450° 450°C DI TEMPERATURA MASSIMA DI COTTURA



ISOLAMENTO TERMICO GARANTITO



VALVOLA REGOLABILE PER SCARICO VAPORI



MODULO CAPPA CON MOTORE E KIT
ABBATTIMENTO VAPORI E ODORI OPZIONALI

OPTIONAL



Camera in lamiera di acciaio
alluminata e piano cottura
in refrattario. Resistenze
corazzate in acciaio Inox.



CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

LCC I/R
LSC I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 60 x P/D 120 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



CL	Dimensioni interne (cm)			Dimensioni esterne (cm)			Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura	N° Teglie
	Internal dimensions (cm)			External dimensions (cm)			Weight	Supply	Power	Power	Absorption	Temperature	# Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	KW	KW/h	Ampere	°C	60x40 cm
LCC / LSC I/R - DECK	17	60	120	40	100	156	200/165	400/3/50-60	8,5	4,5	13	0/450	
KCC / KSC - HOOD				16	100	173	37	230/1/50-60	0,3	0,3			
BCC / BSC - PROVER				70/50	100	156	90/75	230/1/50-60	1	0,5		0/90	28/12
SCCC / SCSC - STAND				86/70/50	101	156	52/47/40						16/6/6