



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-ES6/I	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER 1230x630x170h mm with REFRACTORY TOP, V.400/3, Kw.8.5, Weight 165 Kg, external dimensions 1620x960x400h mm	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN , MODULAR, Modular for 8 PIZZAS, EURO STAND line :

- version with **INOX front** ,
- **COOKING CHAMBER** in aluminised steel with **REFRACTORY HOB** , measuring **1230x630x170h mm**;
- **loading capacity per room: 8 PIZZAS diam. 300 mm or 3 600x400 mm trays**,
- **maximum cooking temperature 450 °C** ,
- thermal insulation,
- vapor exhaust on the back of the chamber,
- **Separate DIGITAL adjustment of the top and hob power** ,
- **INDEPENDENT COMMANDS** for each room,
- **ARMORED resistances under the REFRACTORY TOP and in the HEAPS**, ensure maximum temperature uniformity ,
- **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 proofer
- **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)	1620
depth (mm)	960
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-SES6 	Painted steel support UNICO painted steel support for Mod. ES6 / I and ES6 / R oven, Weight 52 Kg, dim.mm.1630x960x860h	Delivery from 8 to 15 days
ITF-KS6 	Single hood module with stainless steel front Single hood module with stainless steel front for ovens mod. ES6 / I and ES6 / R, dim.mm.1000x1430x160h	Delivery from 8 to 15 days
ITF-BS6/I 	Proofing cell with stainless steel front Proofing cell for oven Mod. ES6/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V 230/1, Kw.1.00, Weight 80 Kg, dim. mm.1620x960x700h	Delivery from 8 to 15 days



Modulo cappa
KS6 - dim.mm.1620x1130x160h

Modulo cottura camera
ES6/I - dim.mm.1230x630x170h

Modulo cottura camera
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Modulo cottura camera
ES6/I - dim.mm.1230x630x170h

Cella di lievitazione
BS6 - dim.mm.1620x960x700h



Modulo cappa
KS6 - dim.mm.1620x1130x160h

Modulo cottura camera
ES6/I - dim.mm.1230x630x170h

Supporto aperto per forno
SES6 - dim.mm.1630x960x860h



TECHNOCHEF.IT



Piano di cottura in **materiale refrattario** e **resistenze corazzate**.



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



Composizioni EURO

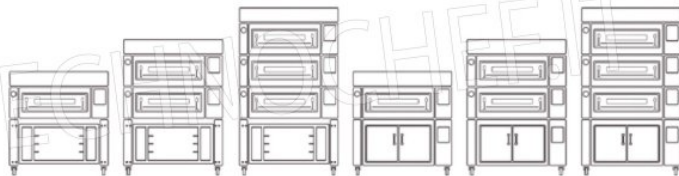
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

Euro

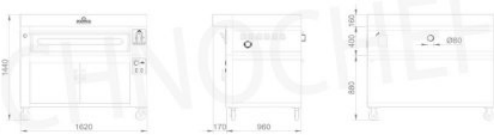




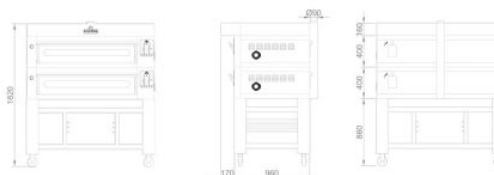
1 CAMERA + SUPPORTO ALTO
1 DECK + HIGH STAND



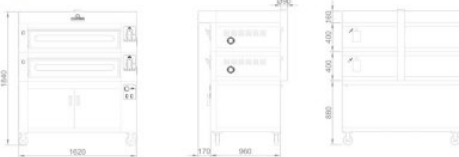
1 CAMERA + CELLA DI LIEVITAZIONE ALTA
1 DECK + HIGH PROOF



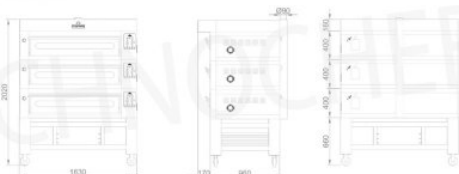
2 CAMERE + SUPPORTO ALTO
2 DECKS + HIGH STAND



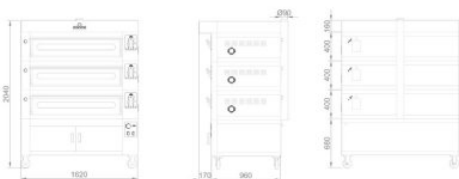
2 CAMERE + CELLA DI LIEVITAZIONE ALTA
2 DECKS + HIGH PROOF



3 CAMERE + SUPPORTO BASSO
3 DECKS + LOW STAND



3 CAMERE + CELLA DI LIEVITAZIONE BASSA
3 DECKS + LOW PROOF





CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EC6 I/R
ES6 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 123 x P/D 63 cm
8 Pizze Ø 30 cm
3 Teglie 60x40 cm
3 Baking pans 60x40 cm



TECHNOCHEF.IT

DATI TECNICI TECHNICAL CHART



Euro	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
EC6 / ES6 I/R - DECK	17	123	63	40	162	96	200/165	400/3/50-60	8,5	4	13	0/450	
EC6 / RS6 - HOOD				16	162	113	37						
EC6 / BS6 - PROVER				70/50	162	96	80/65	230/1/50-60	1	0,5		0/90	28/12
SEC6 / SES6 - STAND				86/70/50	163	96	52/47/40						16/6/6

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front