



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-LCC/I</b>	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 600x1200x170h, V.400/3, Weight 200 Kg, Kw.8,5, external dimensions mm 1000x1560x400h	<b>Delivery</b> from 8 to 15 days
PROFESSIONAL DESCRIPTION		

## ELECTRIC PIZZA OVEN , MODULAR, Modular for 8 PIZZAS :

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **600x1200x170h mm**, with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room: 8 PIZZAS diam. 300 mm** or **3 600x400 mm trays** ,
- vapor exhaust on the back of the chamber,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling,
- **digital control panel as standard** ,
- **independent commands** for each room,
- **separate digital adjustment of the top and hob power** ,
- **thermal insulation** ,
- **maximum cooking temperature 450 °C** ,
- adjustable valve for steam exhaust,
- **Armored NEEDLE resistors inserted 1 for each hole of the REFRACTORY** of the top and bottom, **ensure maximum UNIFORMITY of TEMPERATURE** ,...at the same time being **EASILY REPLACEABLE INDIVIDUALLY** from the back **without dismantling the Refractory**,
- 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, available with stainless steel or rustic 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 for leavening cells**
- **single hood module with stainless steel front** ,
- **4 wheel kit**, 2 of which with brake.

## MADE IN ITALY

### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	8,5
<b>net weight (Kg)</b>	200
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	1560
<b>height (mm)</b>	400

### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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#### ITF-PPD



**Delivery** from 4 to 9 days

#### Feet for leavening cells

Feet for leavening cells (h min 8 / max 20 cm)

#### ITF-KRF



**Delivery** from 4 to 9 days

#### 4 wheel kit

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

#### ITF-KCC



**Delivery** from 8 to 15 days

#### Unique hood module with rustic front

Single hood module with rustic front for ovens mod. LCC / I and LCC / R, dim.mm.1000x1730x160h

#### ITF-SCCC



**Delivery** from 8 to 15 days

#### UNICO painted steel support for oven

UNICO painted steel support for oven Mod. LCC / I and LCC / R, dim.mm.1010x1560x860h

#### ITF-BCC/I



**Delivery** from 4 to 9 days

#### Leavening cell with stainless front

Proving room for oven Mod. LCC / I version with stainless steel front, electric heating with thermostatic control (temp.0 ° / + 90 ° C), V.230 / 1, Kw.1.00, dim.mm.1000x1560x700h





Modulo cappa



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Camera cottura cm 60x120x17h



Supporto aperto per forno



**Modulo cappa**

KCC - dim.mm.1000x1730x160h

**Modulo cottura camera**

LCC/I - dim.mm.600x1200x170h

**Cella di lievitazione**

BCC - 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

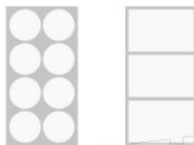


Camera di cottura totalmente rivestita in **materiale refrattario**.  
**Resistenze corazzate Hype** inserite nel materiale refrattario.



**CAPACITÀ DI CARICO PER CAMERA**  
LOADING CAPACITY PER DECK

**LCC I/R**    **DIMENSIONI INTERNE**  
**LSC I/R**    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	8,3	4,5	13	0/450	
RCC / RSC - 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