



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-EC6/I</b>	MODULAR electric pizza oven, for 8 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 1230x630x170h, V.400/3, Kw.8,5, Weight 200 Kg, external dimensions mm 1620x960x400h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

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

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **1230x630x170h mm**, with **high-performance and resistant cooking surface and ceiling**,
- **loading capacity per room : 8 PIZZAS diam. 300 mm** or **3 600x400 mm trays** ,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling,
- **digital control panel** ,
- **control of the separate hob and ceiling powers** ,
- **maximum cooking temperature 450 °C** ,
- thermal insulation,
- vapor exhaust on the back of the chamber,
- **Armored NEEDLE resistors inserted 1 for each hole of the REFRACTORY** on the top and bottom, **ensure maximum TEMPERATURE UNIFORMITY** ,...at the same time being **EASILY REPLACEABLE INDIVIDUALLY** from the back **WITHOUT DISASSEMBLY the REFRACTORY**,
- **door with tempered glass window** ,
- counterbalanced front door,
- 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,
- **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>	1620
<b>depth (mm)</b>	960
<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-SEC6****Delivery** from 8 to 15 days**Painted steel support**

Support in painted steel for oven Mod. EC6 / I and EC6 / R, Weight 52 Kg, dim.mm.1630x960x860h

**ITF-KC6****Delivery** from 8 to 15 days**Single hood module with stainless steel front**

Single hood module with stainless steel front for ovens Mod. EC6 / I and EC6 / R, dim.mm.1620x1130x160h

**ITF-BC6/I****Delivery** from 8 to 15 days**Leavening cell with stainless steel front**

Proofing cell for ovens Mod.EC6/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

**Modulo cappa**

KC6 - dim.mm.1620x1130x160h

**Modulo cottura camera**

EC6/I - dim.mm.1230x630x170h

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EC6/I - dim.mm.1230x630x170h

**Cella di lievitazione**

BC6 - dim.mm.1620x960x700h



**Modulo cappa**  
KC6 - dim.mm.1620x1130x160h

**Modulo cottura camera**  
EC6/I - dim.mm.1230x630x170h

**Supporto aperto per forno**  
SEC6 - dim.mm.1630x960x860h





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



## 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



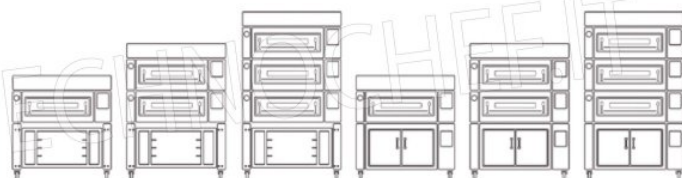
Composizioni EURO

EURO Compositions

EURO Compositions

EURO Varianten

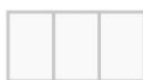
EURO Composiciones



## 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



## 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	
KCS / KSE - HOOD				16	162	113	37						
BC6 / BS6 - PROVER				70/50	162	96	80/65	230/1/50-60	1	0,5		0/90	28/12
SEC6 / SES6 - STAND				86/70/90	163	96	52/47/40						16/6/6

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front