



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EC12/I	MODULAR electric pizza oven, for 12 pizzas diam. 300 mm, version with STAINLESS STEEL FRONT, CHAMBER COMPLETELY in REFRACTORY mm 1230x930x170h, V.400/3, Kw.12,5, Weight 260 Kg, external dimensions mm 1620x1260x400h	Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC PIZZA OVEN , MODULAR, Modular for 12 PIZZAS, EURO CLASSIC line :

- version with **stainless steel front** ,
- **COOKING CHAMBER TOTALLY in REFRACTORY** measuring **1230x930x170h mm** , with high-performance and resistant cooking surface and ceiling,
- **loading capacity per room : 12 PIZZAS diam. 300 mm or 4 600x400 mm trays** ,
- **“hy-pe” stainless steel armored heating elements** integrated into the refractory of the hob and the ceiling,
- **digital control panel** ,
- **separate hob and sky power control** ,
- **maximum cooking temperature 450 °C**,
- thermal insulation,
- vapor exhaust on the back of the chamber,
- **independent controls** for each room,
- **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 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** ,
- **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)	12,5
net weight (Kg)	260
breadth (mm)	1620
depth (mm)	1260
height (mm)	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-SEC12**Painted steel support**

Painted steel support for oven Mod.EC12 / I and EC12 / R, Weight 56 Kg, dim.mm.1630x1260x860h

Delivery from 8 to 15 days

ITF-KC12**Single hood module with stainless steel front**

Single hood module with stainless steel front for ovens Mod. EC12 / I and EC12 / R, Weight 45 Kg, dim.mm.1620x1430x160h

Delivery from 8 to 15 days

ITF-BC12/I**Proofing cell with stainless steel front**

Proofing cell for ovens Mod.EC12/I, version with stainless steel front, electric heating with thermostatic control (temp.0°/+90°C), V.230/1, Kw.1.00, Weight 120 Kg, dim .mm.1620x1260x700h

Delivery from 8 to 15 days



Modulo cappa
KC12 - dim.mm.1620x1430x160h

Modulo cottura camera
EC12/I - dim.mm.1230x930x170h

Modulo cottura camera
EC12/I - dim.mm.1230x930x170h

Modulo cottura camera
EC12/I - dim.mm.1230x930x170h

Cella di lievitazione
BC12 - dim.mm.1620x1260x700h



Modulo cappa
KC12 - dim.mm.1620x1430x160h

Modulo cottura camera
EC12/I - dim.mm 1230x930x170h

Supporto aperto per forno
SEC12 - dim.mm.1630x1260x860h





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



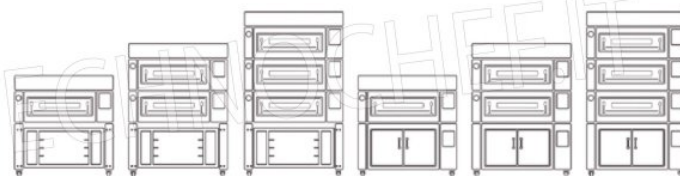
Composizioni EURO

EURO Compositions

EURO Compositions

EURO Varianten

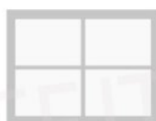
EURO Composiciones



CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

EC12 I/R
ES12 I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 17 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



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
EC12 / ES12 I/R - DECK	17	123	93	40	162	126	260/220	400/3/50-60	12.5	6	20	0/450	
BC12 / BS12 - HOOD				16	162	143	45						
BC12 / BS12 - PROVER				70/50	162	126	120/105	230/L/50-60	1	0.5		0/90	28/12
SEC12 / SES12 - STAND				86/70/50	163	126	56/51/44						24/9/9

I = Frontale Acciaio Inox / Stainless Steel Front

R = Frontale rustico / Country Style Front