



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	12,5
<b>net weight (Kg)</b>	260
<b>breadth (mm)</b>	1620
<b>depth (mm)</b>	1260
<b>height (mm)</b>	400

#### 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

CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-EC12/I</b>	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	<b>Delivery</b> from 8 to 15 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>ITF-PPD</b> 	<b>Feet for leavening cells</b>	<b>Delivery</b> from 4 to 9 days
<b>ITF-KRF</b> 	<b>4 wheel kit</b>	<b>Delivery</b> from 4 to 9 days
<b>ITF-SEC12</b> 	<b>Painted steel support</b>	<b>Delivery</b> from 8 to 15 days
<b>ITF-KC12</b> 	<b>Single hood module with stainless steel front</b>	<b>Delivery</b> from 8 to 15 days
<b>ITF-BC12/I</b> 	<b>Proofing cell with stainless steel front</b>	<b>Delivery</b> from 8 to 15 days



**Modulo cappa**  
KC12 - dim.mm.1620x1430x160h

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

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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

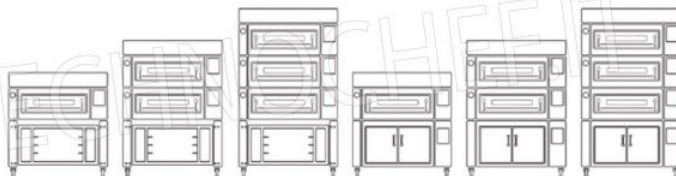
EURO Compositions

EURO Compositions

EURO Varianten

EURO Composiciones

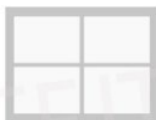
Euro





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

**EC12 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	
EC12 / KS12 - HOOD				16	162	143	45						
BC12 / BS12 - PROVER				70/50	162	126	120/105	230/1/50-60	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