



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

MODULAR electric PASTRY OVEN Modular, for 4 600x400 mm trays, PAST FOOD line:

- stainless steel front for all models ,
- **MODULES** with 800x1200 mm cooking **CHAMBER**, in aluminised sheet metal and **EMBOSSSED SHEET METAL TOP** made with a **HEIGHT** of 170 or 270 mm;
- **capacity 4 600x400 mm TRAYS**,
- vapor exhaust on the back of the chamber,
- **DIGITAL CONTROL** panel as standard,
- **electronic thermostatic control** of the **ceiling** and **floor temperatures**,
- **maximum cooking temperature 450 °C** ,
- **armored resistance** in the sky and in the audience,
- **digital thermometer** for displaying temperature in each room,
- door with **tempered glass** window,
- **protected internal lighting** ,
- **ergonomic counterbalanced** swing door hinged at the bottom.

OPTIONAL/ACCESSORIES:

- **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 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** ,
- **4 wheel kit** , 2 of which with brake,
- **steamer kit**,
- **hood module with stainless steel front**,
- **refractory hob** .

CE mark
Made in Italy

AVAILABLE MODELS

ITF-PFC
**Electric cooking module for pastry shops,
800x1200x170h mm chamber**

MODULAR electric pastry oven with stainless steel front,
800x1200x170h mm CHAMBER with EMBOSSED STEEL
sheet cooking TOP, V.400/3, 8.2 Kw, Weight 190 Kg,
external dimensions 1200x1560x430h mm

Delivery from 8 to 15 days

ITF-PFF
**Electric cooking module for pastry shops,
800x1200x270h mm chamber**

MODULAR electric pastry oven with stainless steel front,
800x1200x270h mm CHAMBER with EMBOSSED STEEL
sheet cooking TOP, V.400/3, 8.2 Kw, Weight 220 Kg,
external dimensions 1200x1560x530h mm

Delivery from 8 to 15 days

TECHNICAL CARD**CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****ITF-PPC**
Feet for leavening cells

Feet for leavening cells (h 20 cm)

Delivery from 4 to 9 days

ITF-PRC

Particolare del piano di cottura in materiale
refrattario e delle resistenze corazzate.

Refractory floor

Refractory floor 800x1200 mm for pastry bakery ovens

Delivery from 4 to 9 days

ITF-KRF

KIT 4 RUOTE (2 CON FRENO)

4 wheel kit

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

Delivery from 4 to 9 days

ITF-SP80/120
Painted steel support

Painted steel support for pastry ovens Mod.PFC and PFF,
dim.mm 1210x1560x860h

Delivery from 4 to 9 days

ITF-KPC/KPF

MODELLO CAPPA CON FRONTALE INOX

Hood module with stainless steel front

Hood module with stainless steel front for pastry ovens
Mod.KPC and KPF, dim.mm.1200x1730x160h

Delivery from 4 to 9 days

ITF-VR1

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Steamer kit

Steamer kit for pastry ovens (depth increase 21 cm)

Delivery from 4 to 9 days

ITF-BPFC/BPFF
Stainless steel front leavening cell

Stainless steel front leavening cell for ovens mod. PT3/A,
PT3/B, electric heating with thermostatic control
(temp.0°/+90°C), V.230/1, Kw.1,00, Weight 100 Kg,
dim.mm.1200x1560x700h

Delivery from 4 to 9 days



Modulo cappa

Camera cottura
alta 270 mm

Camera cottura
alta 170 mm

Camera cottura
alta 170 mm

Cella di lievitazione



Modulo cappa
KPC / KPF - dim.mm.1200x1730x160h

**Modulo cottura camera
h 270 mm**
PFF - dim.mm..800x1200x270h

**Modulo cottura camera
h 170 mm**
PFC - dim.mm.800x1200x170h

Cella di lievitazione
BPFC / BPFF - dim.mm.1200x1560x700h



Modulo cappa
KPC / KPF - dim.mm.1000x1730x160h

Modulo cottura camera
h 270 mm
PFF - dim.mm.800x1200x270h

Supporto aperto per forno
SP 80/120 - dim.mm.1210x1560x860h





PASTFOOD

Forno elettrico modulare con camera di cottura in lamiera di acciaio alluminata di altezze diverse. Piano di cottura in refrattario o in lamiera bugnata. Elementi riscaldanti elettrici ad altissime prestazioni.



PASTFOOD - H27

EFFICIENCY & TECHNOLOGY

-  VALVOLA REGOLABILE PER SCARICO VAPORI
-  ISOLAMENTO TERMICO GARANTITO
-  RESISTENZE CORAZZATE IN ACCIAIO INOX
-  REGOLAZIONE SEPARATA POTENZA CIELO E PIANO DI COTTURA
-  SPORTELLLO CON FINESTRA IN VETRO TEMPERATO

DIMENSIONI E VARIANTI DIMENSIONS AND VARIATIONS

Composizioni PastFood
con cella di lievitazione.

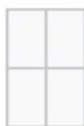


Composizioni PastFood
con stand.

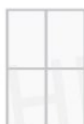


CAPACITÀ DI CARICO PER CAMERA LOADING CAPACITY PER DECK

PFC DIMENSIONI INTERNE
Internal dimensions
A/H 17 x L/W 80 x P/D 120 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



PFF DIMENSIONI INTERNE
Internal dimensions
A/H 27 x L/W 80 x P/D 120 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



PastFood	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
PFC - DECK	17	80	120	43	120	156	190	400/3/50-60	8,2	4,5	13	0/450	
PFF - DECK	27	80	120	53	120	156	220	400/3/50-60	8,2	4,5	13	0/450	
KPC/KPF - HOOD				16	120	173	40						
BPFC/BPFF - PROVER				70/50	120	156	120/105	230/1/50-60	1	0,5		0/90	21/12
SP 80/120 - STAND				86/70/50	121	156	52/48/42						27/18/9