



**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)  
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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 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	14,2
<b>net weight (Kg)</b>	255
<b>gross weight (Kg)</b>	318
<b>breadth (mm)</b>	1858
<b>depth (mm)</b>	1210
<b>height (mm)</b>	500

#### PROFESSIONAL DESCRIPTION


**ELECTRIC TUNNEL PIZZA OVEN WITH 500mm WIDE CONVEYOR BELT, OUTPUT 43 PIZZAS/HOUR MAX Ø 32, complete with BASE SUPPORT with WHEELS:**

- Built entirely of **stainless steel**, complete with base support with wheels.
- Convection cooking (ventilated) in a **750x500x100h mm chamber**, equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations**.
- Operating temperature of 320° adjustable and controlled with PT 1000 probe, 2 resistors on the top and 2 on the bottom.
- Furthermore, the temperature is monitored by a **PT1000** probe.
- **Stainless steel** mesh belt with **adjustable speed**.
- Easy-to-read, intuitive digital control panel allows you to program **ON** and **OFF**, and control all the machine functions.
- Possibility of overlapping up to 3 rooms.

#### Accessories/Options:

- Stainless steel support Low version for 3 stacked ovens

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>PFD-TUNNELC/50</b>	Electric tunnel pizza oven with 500 mm wide stainless steel mesh belt, fan-assisted cooking, max output 43 pizzas/hour, complete with base support, V 400/3 + N, Gross weight 318 kg, Kw 14.2 - dim. mm. 1858x1210x500h	<b>Delivery</b> from 8 to 15 days
<b>TECHNICAL CARD</b>		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>PFD-SBC/50</b> 	<b>TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/50</b>	<b>Delivery</b> from 4 to 9 days





**PANNELLO DI CONTROLLO ELETTRICO DIGITALE**

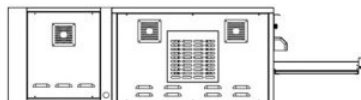
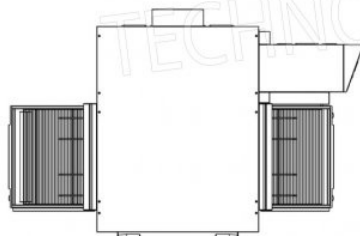
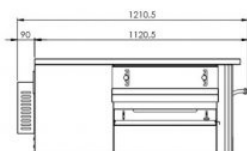
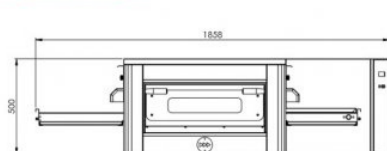
L'utilizzo del pannello di controllo è semplice e intuitivo; consente di programmare l'orario di accensione e spegnimento, la velocità del nastro e la temperatura del cielo e della platea.











**PRODUCTIVITY**  
**PRODUTTIVITÀ**  
**DIE PRODUKTIVITÄT**  
**PRODUCTIVITE**  
**PRODUCTIVIDAD**  
**ПРОИЗВОДИТЕЛЬНОСТЬ**

	0	C 40	C 50	C 65	C 80
<b>Number of pizzas/hour</b>	<b>25</b>	<b>43</b>	<b>86</b>	<b>137</b>	<b>206</b>
Numero pizze/ora					
Pizzen pro Stunde	<b>32</b>	<b>26</b>	<b>43</b>	<b>103</b>	<b>120</b>
Numero des pizzas/heure					
Numero de pizzas/hora	<b>40</b>	<b>23</b>	<b>29</b>	<b>51</b>	<b>86</b>
Пидццц в час	<b>45</b>	<b>0</b>	<b>26</b>	<b>40</b>	<b>57</b>

**Pizzas quantities are calculated with a cooking time of 3:30, at 320°C of temperature and with a fresh pizza, not frozen.**

Le quantità di pizze sono calcolate con un tempo di cottura di 3:30, alla temperatura di 320°C e con una preparazione da zero, non con prodotti surgelati.

Die Produktivität pro Stunde wird mit den folgenden Parametern berechnet: Kochzeit von 3:30 Minuten, Temperatur 320°C, frischer Teig (nicht tiefgekühlt).

Les quantités des pizzas sont calculées avec un temps de cuisson de 3:30, à la température de 320°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calculan con un tiempo de cocción de 3:30, a la temperatura de 320°C y con una pizza fresca, no congelada.

Время приготовления 3:30 минуты, температура 320°C, свежее тесто (не замороженное).