

## TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721805911
FAX + 390721809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu


## ELECTRIC TUNNEL PIZZA OVEN WITH 800mm WIDE BELT, YIELD 120 PIZZAS/HOUR MAX $\varnothing$ 32, complete with BASE SUPPORT with WHEELS:

- Built entirely in stainless steel, complete with base support with wheels.
- Convection (ventilated) cooking in a $1100 \times 800 \times 100 \mathrm{hm}$ chamber, equipped with a SIDE DOOR to control cooking and facilitate cleaning operations
- Operating temperature of $320^{\circ}$ 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 functions of the machine.
- Possibility of superimposing up to 3 rooms.
- External dimensions mm: 2250x1560x600h.
- External dimensions with support mm: $2250 \times 1560 \times 1130 \mathrm{~h}$.


## Accessories/Options

- Low version stainless steel support for 3 stacked ovens


## CE mark

Made in Italy

| TECHNICAL CARD |  |
| :---: | :---: |
| power supply | Trifase |
| Volts | V 400/3 +N |
| frequency ( Hz ) | 50 |
| motor power capacity (Kw) | 24,4 |
| net weight ( Kg ) | 411 |

TECHNOCHEF - Low Stand Inox Support Stand,
Mod.SBC / 80
Stainless steel support stand complete with 4 wheels (2
with brake), low version for 3 overlapping tunnel ovens Mod.C / 80.



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.





Plzzas quantitles are calculated with a cooking time of $3: 30$,
at $320^{\circ} \mathrm{C}$ of temperature and with a tresh plzza, not frozen.
Le quantita di pizze sono calcolate con un tempo di cottura di Le quantia al pizze sono calcolate con un tempo ar cottura di
3i30, allite temperatura di $320^{\circ} \mathrm{C}$ e con una preparazione da zero,
non con prodott surgelati.

Die Produkivitat pro Stunde wird mit den folgenden Parametern
berechnet: Kochzeit von $3: 30$ Minuten, Temperatur $320^{\circ} \mathrm{C}$, frischer Teig (nicht tietgekanit).
Les quantitees des pizzes sont calculeees avec un temps de cuisson de 3.30 , a la temperature de $320^{\circ} \mathrm{C}$ et avec unps de crisson de 3.30 , a la temperature de $320^{\circ} \mathrm{C}$ et avec une pizza
fralche. pas surgele.
Las cantidades de pizzas se calculan con un tiempo de coccion
de $3: 30$, a la temperatura de $320^{\circ} \mathrm{C}$ y con una pizza treccoca. no congelada.
no
Вреия приготозления 3.30 минуты, температура $320^{\circ} \mathrm{C}$, свежее
тесто (не замороженное).

