

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	24,4
net weight (Kg)	411
gross weight (Kg)	505
breadth (mm)	2250
depth (mm)	1560
height (mm)	600

PROFESSIONAL DESCRIPTION

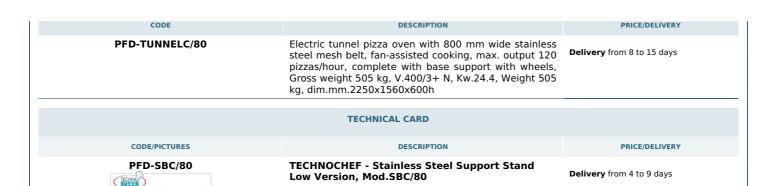
ELECTRIC TUNNEL PIZZA OVEN WITH 800mm WIDE CONVEYOR BELT, OUTPUT 120 PIZZAS/HOUR MAX \emptyset 32, complete with BASE SUPPORT with WHEELS:

- $\circ~$ Built entirely of stainless steel, complete with base support with wheels.
- Convection cooking (ventilated) in a 1100x800x100h mm chamber , equipped with a SIDE DOOR to control cooking and facilitate cleaning operations .
- o 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.
- $\circ~$ Possibility of overlapping up to 3 rooms.
- External dimensions mm: 2250x1560x600h.
- External dimensions with support mm: 2250x1560x1130h.

Accessories/Optional

Stainless steel support Low version for 3 stacked ovens

CE mark Made in Italy



Delivery from 4 to 9 days





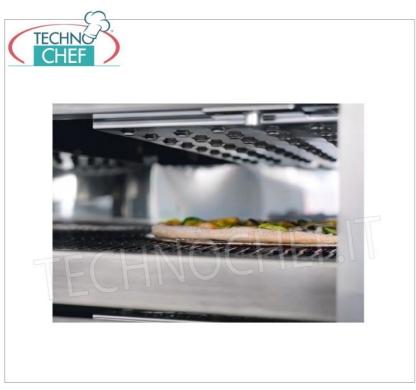
























PRODUCTIVITY
PRODUCTIVITÀ
DIE PRODUCTIVITÈ
PRODUCTIVITÈ
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

Number of pizzas/hour Numero pizze/ora Pizzen pro Stunde Numéro des pizzas/houra 26 Número de pizzas/hora	86 43	137	206
Pizzen pro Stunde Numéro des pizzas/heure 26	43	102	
		103	120
Пиццы в час 23	29	51	86
57 (O	26	40	57

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 tiefgekünlt).

Les quantitées des pizzas sont calculéees avec un temps de cuisson de 3:30, à la témpérature de 3:20°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 3:20°C y con una pizza fresca, no congelada.

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