



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

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 Ø 32, complete with BASE SUPPORT with WHEELS:

- 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** .
- 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.
- 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

CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/80	Electric tunnel pizza oven with 800 mm wide stainless steel mesh belt, fan-assisted cooking, max. output 120 pizzas/hour, complete with base support with wheels, Gross weight 505 kg, V.400/3+ N, Kw.24.4, Weight 505 kg, dim.mm.2250x1560x600h	Delivery from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
PFD-SBC/80 	TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod.SBC/80	Delivery 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
Number of pizzas/hour	25	43	86	137	206
Numero pizze/ora	25	43	86	137	206
Pizzen pro Stunde	26	43	103	120	
Numéro des pizzas/heure	23	29	51	86	
Numero de pizzas/hora	0	26	40	57	
Питцы в час					

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).