



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
AP-FOROPERA	WOOD-FIRED PIZZA OVEN 'OPERA', with 1200x1000 mm refractory hob, capacity 7 pizzas Ø 33 cm, weight 355 Kg, dim.mm.1460x1500x760h	
PROFESSIONAL DESCRIPTION		

WOOD-fired PIZZA OVEN 'OPERA', capacity 7 pizzas Ø 33 cm, available both with BASE on wheels and in TOP version :

- Opera is the **largest professional wood-fired oven in the entire range and with high performance** , available both with and without a base. This professional cooking tool is **perfect for any type of catering business** , **excellent for modern front-cooking thanks to the unique design** . which makes the oven an integral part of the room's furnishings;
- **entirely powder coated, it can be used both indoors and outdoors** , where it can be easily moved thanks to the wheels (in the version with base);
- in addition to pizza, the opera professional oven **can also be used to grill, stew, roast and prepare numerous succulent dishes with a unique flavour** ;
- **8 mm thick refractory cooking surface** , absorbs heat and releases it slowly, allowing fast and homogeneous cooking;
- refractory type: silico-aluminous brick;
- **stainless steel vault** ;
- external structure made of ceramic fiber and iron sheet;
- **hob dimensions WxD** : 120x100 cm;
- **minutes to heat** : 20' to reach 200°C' / 40' to reach 450°C;
- bread batch: 14 Kg;
- **number of pizzas at a time** : round pizza 7 - Ø 33 cm / pizza by the meter 3 - 90x30 cm / trays 5 - GN1/1;
- **pizzas in 60 minutes** : 150;
- consumption: 7.5 Kg/h Wood;
- recommended fuel: logs, prunings;
- **maximum temperature** : 450°C;
- flue: Ø 25 cm;
- minimum draft: 11 Pa; fume volumetric flow: 49.6 g/s;
- CO emissions at 13% O2: 0.35% 4444 mg/Nm3;
- fume temperature: 387°C.

IMPORTANT NOTE :

The oven is delivered in **a wooden crate** (included in the price) **disassembled into 2 pieces** (oven and base support).

When introducing goods into the premises, it must be taken into account that :

- **for the oven there must be doors with a clear opening of 76 cm** ;
- **the support is welded** (not removable) and has a **height of 94 cm** .

CE mark

Made in Italy

TECHNICAL CARD

CODE/PICTURES

12-FBAOPERA



DESCRIPTION

BASE on WHEELS for OPERA oven

Non-removable base on wheels in welded steel, Weight 100 Kg, Dim cm 146x150x94h

PRICE/DELIVERY

Delivery from 10 to 18 days



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Round pizza - Pizza tonda
7 - Ø 33 cm - Ø 13 in



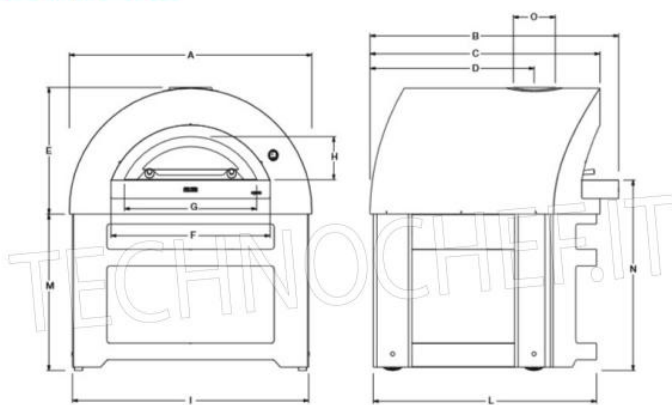
Pizza by the meter - Pizza al metro
3 - 90x30 cm - 35x12 in



Trays - Teglie
5 - GN1/1



Misure / Dimensions



A	146 cm / 57 in	B	150 cm / 59 in	C	139 cm / 54 in
D	99 cm / 38 in	E	76 cm / 30 in	F	96 cm / 38 in
G	68,5 cm / 26,9 in	H	20,9 cm / 8,2 in	I	142 cm / 56 in
L	135 cm / 53 in	M	94 cm / 37 in	N	115 cm / 45 in
O	25 cm / 10 in				



Componenti / Parts list

CODICE	N°	DESCRIZIONE
a	SOPE-01-002	1 Camera Forno
b	RMB4040	8 Tavelloni Bianchi 40x40x5
b	RFA3020	20 Tavella Rossa 30x20x3
c	SOPG-01-043	1 Sportello
d	SOPE-01-030	1 Davanzale
e	SOPE-01-021-VE	1 Corpo struttura
f	YT63-190	1 Termometro
g	FBA-OPERA	1 Base (*)
h	SOPE-01-072	2 Aste per movimentazione

