



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBELEVO	ELECTRIC PIZZA OVEN for 2 Pizzas with ACTIVATED CARBON EXTRACTOR HOOD, KUBE EVO Line, for 2 PIZZAS diameter 300 mm, CHAMBER mm 610x520x110h with REFRACTORY STONE TOP, V.230/1, Kw.3,25, Weight 59 Kg, dim.mm.740x600/740x550h	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2 PIZZAS, CHAMBER with REFRACTORY TOP measuring 61x52 cm, with ACTIVATED CARBON EXTRACTOR HOOD, KUBE EVO Line,

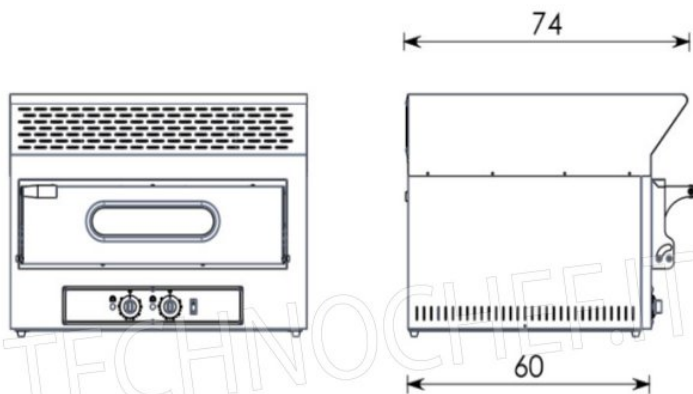
- **Structure in stainless steel** and pre- painted sheet metal ;
- **Baking surface in refractory stone ;**
- **Evaporated rock wool insulation ;**
- **armored resistors ;**
- Glass oven door;
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°1;
- **Chamber dimensions mm 610x 520x110h ;**
- Max **capacity 2 pizzas diameter 30 cm** or **1 pan of 60x40 cm ;**
- **Operating temperature 50°C - 400°C ;**
- **2 Thermostats ;**
- Interior lighting;
- **Excellent for cooking traditional, pre-cooked frozen and rotisserie pizzas.**

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50

motor power capacity (Kw)	3,25
net weight (Kg)	59
breadth (mm)	740
depth (mm)	600
height (mm)	550



TOTALE PIZZE Ø 30 cm
 TOTAL PIZZA Ø 30 cm
 GESAMTZAHL PIZZEN Ø 30 CM
 TOTAL DES PIZZAS Ø 30 cm
 TOTAL PIZZAS Ø 30 cm
 N° TEGLIE 60X40 cm
 N° OF PANS 60X40 cm
 N° BACKBLECH 60X40 cm
 N° PLAQUES 60X40 cm
 N° BANDEJAS 60X40 cm



1