



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE2EVO	Electric OVEN for 2+2 Pizzas, 2 CHAMBERS mm 610x520x110h with REFRACTORY STONE TOP, KUBE EVO Line, with ACTIVATED CARBON EXTRACTOR HOOD, V.230/400, Kw.4,85, Weight 79 Kg, dim.mm. 740x600/740x740h	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 BEDROOMS 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°2;
- **Chamber dimensions mm 610x 520x110h (x2);**
- Max **capacity 2+2 pizzas** or **1+1 60x40 cm tray ;**
- **Operating temperature 50°C - 400°C ;**
- **3 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 - 400/3
frequency (Hz)	50

motor power capacity (Kw)	4,85
net weight (Kg)	79
breadth (mm)	740
depth (mm)	600
height (mm)	740

