



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE2	ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS mm 610x520x110h with REFRACTORY STONE TOP, V.230/400, Kw.4,8 , Weight 66,5 Kg, dim.mm.740x600/740x600h	Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2+2 PIZZAS, 2 CHAMBERS with REFRACTORY TOP , KUBE Compact Line,

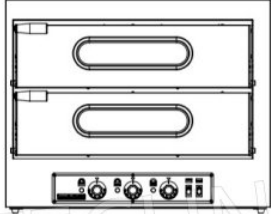
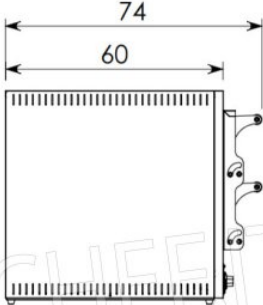
- **Structure in stainless steel** and pre- painted sheet metal ;
- **Baking chamber in aluminised sheet ;**
- **Baking surface in refractory stone ;**
- **Evaporated rock wool insulation ;**
- **armored resistors ;**
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°2;
- **Chamber dimensions mm 610x 520x110h ;**
- 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)	4,8
net weight (Kg)	66,5

breadth (mm)	740
depth (mm)	600
height (mm)	600

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+1