



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

**Electric PIZZA OVEN for 6 PIZZAS Ø 34 cm, COOKING CHAMBER cm 105x70x15,5h, Modular Sectional, DIGITAL CONTROLS, Temp. 60 - 500 °C, KING Line TOP Version:**

- Construction Totally in **stainless steel**
- **Revolutionary cooking system IWOS** (Italian Wood Oven Substitute) which mechanically reproduces the **circulatory movement of the air** in a **wood-burning oven** , in practice: -- The air underneath the refractory stone, heated by the resistances, is channeled into the cooking chamber through special Slots placed on the sides of the sole - in this way the pizza is cooked by the heat of the refractory and by a flow of boiling air, as happens in a wood oven.
- **Pizza capacity - 6 x Ø 34 cm ;**
- **Modular and stackable** up to a **maximum of 3 ovens;**
- **Cooking chamber entirely in refractory ( sole, sides and ceiling ) with resistance in the visible ceiling ;**
- **Rectified refractory stone** (completely smooth);
- **Sealing sheath** for high temperatures to best insulate the door of the oven;
- Adjustable cooking fumes outlet;
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- **Digital control panel** and optimized software;
- Power control of independent top and bottom;
- **Adjustable temperature from 60 to 500°C,**
- **Auto mode** to program the automatic switch-on time;
- Possibility of memorizing up to **9 cooking programs;**
- **Electronic system that indicates and identifies any malfunctions;**
- **Economy button** to save energy when there are no pizzas cooking;
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- **External dimensions** (with handle and cable): mm 1485x1140x425h
- 400 Volt AC 3/N/PE

**Options:**

- **GA-SUPB6/1** Pedestal Base Support for 1 Camera
- **GA-SUPB6/2** Pedestal Base Support for 2 Cameras
- **GA- CAP6** Stainless Steel Extractor Hood
- **GA-CL6** Leavening Cell

**CE MARK**  
**Made in Italy**

TECHNICAL CARD	
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>gross weight (Kg)</b>	217
<b>breadth (mm)</b>	1485
<b>depth (mm)</b>	935
<b>height (mm)</b>	425

**AVAILABLE MODELS**

**GA-KING6G**



**Electric OVEN for 6 PIZZAS Ø 34 cm, Cooking Chamber COMPLETELY in REFRACTORY, mod. KING6GTOP**  
Professional Electric PIZZA Oven, Pizza Capacity 6 x Ø 34 cm, CHAMBER 105x70x15,5h ENTIRELY in REFRACTORY, Digital Controls, Temp. 60 - 500 °C, Kw 10,4 - V. 400/3+N, Weight 217 kg , size mm. 1485x935x425h

**Delivery**

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY

**GA-SUPB6/2****Steel Base Support for 2 Chambers**

Pedestal for KING6G Oven, for 2 Modules, Steel Structure, Standard low shelf, Weight 88 kg, Dim. mm. 1470x920x965h

**Delivery** from 4 to 9 days

**GA-SUPB6/1****--- Steel Base Support for 1 Module Pizza OVEN, cod. SUPB6/1 Room**

Pedestal for KING6G Oven, for 1 Module, Steel Structure, Standard low shelf, Weight 98 kg, Dim. mm. 1470x920x1165h

**Delivery** from 4 to 9 days

**GA-CAP6****Extractor Hood for Pizza Oven**

Extractor Hood for KING6G Oven, Stainless Steel, Adjustable Speed, Kw 0.11, 705 mc/h, V. 203, Weight 62 kg, dim. mm 1485x1300x352h

**Delivery** from 4 to 9 days

**GA-CL6****Leavening cell for Pizza Oven**

Proofer for KING6G Oven, Stainless Steel, W 800, Kg 36, mm 720x820x610 - Does not replace the pedestal, to be inserted in the lower compartment of the pedestal itself.

**Delivery** from 4 to 9 days





