

TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
FM-FML4+4/M	ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.720x720x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 $^{\circ}$ to +500 $^{\circ}$ C, Weight 146 Kg, V.230 / 1 , kw 12, external dimensions mm.1010x850x750h	Delivery

PROFESSIONAL DESCRIPTION

Mod.FM-FML4 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.720x720x140h, with GLASS DOOR:

- $\circ \ \ \textbf{front cladding in stainless steel} \ ;$
- $\circ \ \ \textbf{refractory hob} \ ;$
- $\circ~$ thermal insulation by means of rock wool lining;
- \circ 1 chamber of mm.405x405x110h;
- $\circ~$ 2 adjustable thermostats for sole and ceiling ;
- $\circ~$ room temperature from: + 50 ° to +500 ° C ;
- door with inspection glass in pirex (on request with blind door);
- ideal for cooking pizza, focaccia, etc.

CE mark Made in Italy

TECHNICAL CARD		
net weight (Kg)	86	
gross weight (Kg)	108	
breadth (mm)	1010	
depth (mm)	850	
height (mm)	420	
depth (mm)	850	