



PROFESSIONAL DESCRIPTION

Mod.FM-FMLW6+6 - ELECTRIC PIZZA OVEN for 6+6 Large Pizzas with 2 Independent Transversal Chambers of mm.1080x720x140h, Mechanical Controls:

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **2 chambers** of mm.1080x720x140h ;
- **4 adjustable thermostats** for **sole** and **top** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- equipped with **pyrometers** ;
- **door with Pyrex inspection glass** ;
- ideal for cooking pizza, focaccia, etc.
- available in **SINGLE- PHASE** OR **THREE- PHASE** version.

CE mark
Made in Italy

TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	18
net weight (Kg)	215
gross weight (Kg)	240
breadth (mm)	1370
depth (mm)	850
height (mm)	750

AVAILABLE MODELS

FM-FMLW6+6/M

Technochef - Electric pizza oven, 2 chambers, mod. FMLW6 + 6
 ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.1080x720x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 215 Kg, V.230 / 1 , kw 18, external dimensions mm.1370x850x750h

Delivery from 8 to 15 days

FM-FMLW6+6/T

Technochef - Electric pizza oven, 2 chambers, mod. FMLW6 + 6
 ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.1080x720x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 215 Kg, V.400 / 3 + N, kw 18, external dimensions mm. 1370x850x750h

Delivery from 8 to 15 days

TECHNICAL CARD**CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFOFMDW6**

Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF
 Support stand for mod. FMMPF1.5 - FMMPF2.5 - FMMPF4

Delivery from 8 to 15 days

FM-CAPPAFMLW6

FIMAR - SUCTION HOOD for PIZZA OVEN
 Extractor hood for mod. FMLW6 / FMLW6 + 6 / FMDW6 / FMDW6 + 6

Delivery from 8 to 15 days