



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**Mod.FM-FML9+9 - ELECTRIC PIZZA OVEN for 9+9 Large Pizzas, with 2 independent ROOMS of mm.1080x1080x140h, Mechanical Controls:**

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **2 chambers** of mm.1080x1080x140h ;
- **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.

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	26,4
<b>net weight (Kg)</b>	350
<b>gross weight (Kg)</b>	370
<b>breadth (mm)</b>	1370
<b>depth (mm)</b>	1210
<b>height (mm)</b>	750

#### AVAILABLE MODELS

**FM-FML9+9/T****Technochef - Electric pizza oven, 2 chambers, mod. FML9 + 9**

ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.1080x1080x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 350 Kg, V.400 / 3 + N, kw 26.4, external dimensions mm.1370x1210x750h

**Delivery** from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAPPAFMD9****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-CAVFOFMD9****Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF**

Support stand for mod. FMMPF1.5 - FMMPF2.5 - FMMPF4

**Delivery** from 8 to 15 days