



PROFESSIONAL DESCRIPTION

Mod.FM-FME4 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.610x610x140h, with GLASS DOOR:

- **front cladding in stainless steel** ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **1 chamber** of **mm. 610x610x140h** ;
- **2 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
net weight (Kg)	66
gross weight (Kg)	86
breadth (mm)	900
depth (mm)	735
height (mm)	420

AVAILABLE MODELS

FM-FME4/M



TechnoChef - Electric pizza oven, 1 chamber, mod. FME4

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.610x610x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 66 Kg, V.230 / 1 , kw 4,2, external dimensions mm.900x735x420h

Delivery

FM-FME4/T**Technochef - Electric pizza oven, 1 chamber, mod. FME4**

ELECTRIC PIZZA OVEN with 1 CHAMBER
mm.610x610x140h, with GLASS DOOR, refractory hob,
2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
temp. From + 50 ° to +500 ° C, Weight 66 Kg, V.400 / 3
+ N, kw 4,2, external dimensions mm.900x735x420h

Delivery**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFOFME4****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-CAPPAFME4****Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF**

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

Delivery from 8 to 15 days