



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Mod.FM-FME9+9 - ELECTRIC PIZZA OVEN for 9+9 Pizzas with 2 independent ROOMS of mm.910x910x140h, Mechanical controls:

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **2 chambers** of mm.910x910x140h ;
- **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

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	19,2
net weight (Kg)	252
gross weight (Kg)	275
breadth (mm)	1150
depth (mm)	1020
height (mm)	750

AVAILABLE MODELS

FM-FME9+9/T**Technochef - Electric pizza oven, 2 chambers, mod. FME9 + 9**

ELECTRIC PIZZA OVEN with 2 CHAMBERS
 mm.910x910x140h, with GLASS DOOR, refractory hob,
 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
 temp. From + 50 ° to +500 ° C, Weight 252 Kg, V.400 /
 3 + N, kw 19.2, external dimensions
 mm.1150x1020x750h

Delivery**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFOFME9****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-CAPPAFME9****Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF**

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

Delivery from 8 to 15 days