



PROFESSIONAL DESCRIPTION

Mod.FM-FYL4 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.720x720x140h, with GLASS DOOR:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation by rock wool lining;
- 1 chamber of mm.720x720x140h ;
- 2 adjustable thermostats for sole and top ;
- chamber temperature from: +50° to +500 °C ;
- 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)	6,0
net weight (Kg)	86
gross weight (Kg)	108
breadth (mm)	1010
depth (mm)	850
height (mm)	420

AVAILABLE MODELS

FM-FYL4/M



TechnoChef - Electric pizza oven, 1 chamber, mod. FYL4

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.720x720x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 86 Kg, V.230 / 1 , kw 6, external dimensions mm.1010x850x420h

Delivery from 8 to 15 days

FM-FYL4/T**Technochef - Electric pizza oven, 1 chamber, mod. FYL4**

ELECTRIC PIZZA OVEN with 1 CHAMBER
mm.720x720x140h, with GLASS DOOR, refractory hob,
2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
temp. From + 50 ° to +500 ° C, Weight 86 Kg, V.400 / 3
+ N, kw 6, external dimensions mm.1010x850x420h

Delivery from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFOFMD4****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-CAPPAFMD4****Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF**

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

Delivery from 8 to 15 days