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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Mod.FM-FYL4+4 - ELECTRIC PIZZA OVEN for 4+4 Large Pizzas, with 2 independent CHAMBERS of mm.720x720x140h, Mechanical Controls .. Without PYROMETER:

- front cladding in stainless steel ;
- refractory hob ;
- thermal insulation by rock wool coating;
- 2 chambers of mm.720x720x140h ;
- 4 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)	12,0	
net weight (Kg)	146	
gross weight (Kg)	173	
breadth (mm)	1010	
depth (mm)	850	
height (mm)	750	
AVAILABLE MODELS		

FM-FYL4+4/M	Technochef - Electric pizza oven, 2 chambers, mod. FYL4 + 4 ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.720x720x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 146 Kg, V.230 / 1, kw 12, external dimensions mm.1010x850x750h	Delivery from 8 to 15 days
FM-FYL4+4/T	Technochef - Electric pizza oven, 2 chambers, mod. FYL4 + 4 ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.720x720x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 146 Kg, V.400 / 3 + N, kw 12, external dimensions mm.1010x850x750h	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	Delivery from 8 to 15 days