



PROFESSIONAL DESCRIPTION

Mod.FM-FES4 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x660x140h, with GLASS DOOR:

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** by rock wool coating;
- **1 chamber** of mm. 660x660x140h ;
- **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)	4,2
net weight (Kg)	73
gross weight (Kg)	85
breadth (mm)	900
depth (mm)	785
height (mm)	420

AVAILABLE MODELS

FM-FES4/M



TechnoChef - Electric pizza oven, 1 chamber, mod. FES4

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x660x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 73 Kg, V.230 / 1 , kw 4,2, external dimensions mm.900x785x420h

Delivery from 4 to 9 days

FM-FES4/T**Technochef - Electric pizza oven, 1 chamber, mod.****FES4**

ELECTRIC PIZZA OVEN with 1 CHAMBER
 mm.660x660x140h, with GLASS DOOR, refractory hob,
 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD,
 temp. From + 50 ° to +500 ° C, Weight 73 Kg, V.400 / 3
 + N, kw 4,2, external dimensions mm.900x785x420h

Delivery from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFES4****FIMAR - SUPPORT STAND for PIZZA OVEN**

Support stand for mod. FES4

Delivery from 8 to 15 days