

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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;
- $\circ~$ chamber temperature from: +50° to +500 °C ;
- \circ door with Pyrex inspection glass ;
- $\circ\;$ 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.

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x660x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 $^{\circ}$ to +500 $^{\circ}$ 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

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

FM-CAVFES4



FIMAR - SUPPORT STAND for PIZZA OVEN

Support stand for mod. FES4