

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

 $\label{local_mod_final$

- front cladding in stainless steel;
- refractory hob;
- $\circ~$ thermal insulation by rock wool lining;
- 2 chambers of mm.660x660x140h;
- $\circ~$ 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)	8,4
net weight (Kg)	123
gross weight (Kg)	136
breadth (mm)	900
depth (mm)	785
height (mm)	750

AVAILABLE MODELS

FM-FES4+4/M



FIMAR - Electric pizza oven, 2 chambers, mod.

FES4 + 4

ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.660X660x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 123 Kg, V.230 / 1, km 8 4 external dimensions mm 900X785x750h 1 , kw 8,4, external dimensions mm.900x785x750h

Delivery from 8 to 15 days

FM-FES4+4/T



FIMAR - Electric pizza oven, 2 chambers, mod. FES4 + 4

ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.660x660x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 $^{\circ}$ to +500 $^{\circ}$ C, Weight 123 Kg, V.400 / 3 + N, kw 8.4, external dimensions mm.900x785x750h

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

FM-CAVFES4+4



FIMAR - SUPPORT STAND for PIZZA OVEN

Support stand for mod.FES4+4

Delivery from 8 to 15 days