



#### PROFESSIONAL DESCRIPTION

##### **Mod.FM-FES6 - ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x995x140h, with GLASS DOOR:**

- **front cladding in stainless steel ;**
- **refractory hob ;**
- **thermal insulation** by rock wool lining;
- **1 chamber** of mm.660x995x140h ;
- **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

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	7,2
<b>net weight (Kg)</b>	93
<b>gross weight (Kg)</b>	106
<b>breadth (mm)</b>	900
<b>depth (mm)</b>	1080
<b>height (mm)</b>	420

#### AVAILABLE MODELS

##### **FM-FES6/M**



##### **TechnoChef - Electric pizza oven, 1 chamber, mod. FES6**

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x995x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 93 Kg, V.230 / 1 , kw 7.2, external dimensions mm.900x1080x420h

**Delivery** from 4 to 9 days

**FM-FES6/T****Technochef - Electric pizza oven, 1 chamber, mod. FES6**

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x995x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 93 Kg, V.400 / 3 + N, kw 7.2, external dimensions mm.900x1080x420h

**Delivery** from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****FM-CAVFOFES6****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-CAPPAFME6****Technochef - SUPPORT STAND for FRESH PASTA MACHINE, MOD.ACCARMPF**

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

**Delivery** from 8 to 15 days