



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Mod.FM-FMD9+9 - ELECTRIC PIZZA OVEN for 9+9 Large Pizzas, 2 Independent Cooking CHAMBERS measuring 1080x1080x140h mm entirely in REFRACTORY, DIGITAL Commands:

- front cladding in stainless steel ;
- cooking chamber entirely in refractory material ;
- thermal insulation using rock wool covering;
- 2 chambers measuring 1080x1080x140h mm ;
- 4 adjustable thermostats for sole and top ;
- chamber temperature from: +50° to +500 °C ;
- digital controls;
- door with Pyrex inspection glass;
- ideal for cooking pizza, focaccia, etc.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	465
gross weight (Kg)	485
breadth (mm)	1520
depth (mm)	1210
height (mm)	750

AVAILABLE MODELS

FM-FMD9+9



Technochef - Electric pizza oven, 2 chambers, mod. FMD9 + 9

2 CHAMBER ELECTRIC PIZZA OVEN

mm.1080x1080x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, digital controls, temp. From + 50 ° to +500 ° C, Weight 465 Kg, V.400 / 3 + N, kw 26.4, external dimensions mm.1520x1210x750h

Delivery