



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
CU-GT140/1TS	GIOTTO electric pizza oven with REVOLVING refractory COOKTOP Diameter 1400 mm and sheet metal chamber, integrated PYROLYSIS, ECONOMY and FAST RECOVERY functions, V 400/3+N, Kw 17,7, Weight 580 Kg, external dimensions mm 1666x1738x1696h	

PROFESSIONAL DESCRIPTION

SINGLE-CHAMBER ELECTRIC OVEN with ROTATING PLATFORM by Cuppone, GIOTTO, with Ø 1400 mm COOKING CHAMBER :

- **external cladding in stainless steel** ,
- **cordierite brick hob** mounted on a rotating frame,
- evaporated rock wool insulation,
- **cooking chamber diameter mm 1400** ,
- pizza cooking capacity:
- **no. 10 pizzas diameter 350 mm** ,
- **no. 5 pizzas diameter 500 mm** ,
- **control of the direction and rotation speed of the hob** ;
- **double internal lighting** with halogen lamps,
- **door with panoramic glass** ,
- adjustable steam vent,
- maximum operating temperature 400°C,
- **armored electrical resistors in the sky and under the stalls** ,
- **Touch Screen control system** with the possibility of setting the chamber temperature and the power of the two groups of resistances (top and bottom) in a differentiated manner from 0% to 100%;
- **integrated PYROLYSIS, ECONOMY and FAST RECOVERY** functions,
- **cooking programming** ;
- end of cooking buzzer;
- weekly timer;
- agenda;
- **safety thermostat** ,
- **cooling fan** ,
- **emergency electromechanical control system** ,
- facilitated accessibility to all electrical components;
- during transport and installation, possibility of rotating the oven on the support equipped with wheels, bringing the overall dimensions to 79 cm in width and 190 cm in height to allow transit through normal doors;
- maintain a minimum distance of at least 50 mm between the oven and other flammable equipment or materials;
- maximum absorption: Kw max 17.7;
- average consumption: kW/h 10.6.

CE mark
Made in Italy

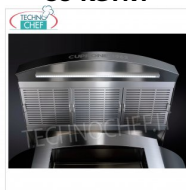
TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	17,7
net weight (Kg)	580
gross weight (Kg)	656
breadth (mm)	1666
depth (mm)	1738
height (mm)	1696

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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CU-KGTNT



TECHNOCHEF- Extractor hood for pizza oven, Mod. KGTNT
Suction hood for pizza oven, Weight 87 Kg, dim.mm.1205x1452x408h

CU-KGTAS



TECHNOCHEF- Motorized extraction hood for pizza oven, Mod.KGTAS
Motorized extraction hood for pizza oven, V 230/1, kW 0.13, Weight 90 Kg, dim.mm.1205x1452x408h









