



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RSI-SMALL/G	Electric pizza oven for 1 PIZZA diameter 330 mm, 1 CHAMBER mm 410x360x110h with refractory top, V 230/1 , Kw 1,6, external dimensions mm 550x430x255h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN for heating and cooking PIZZAS and focaccia, ideal for pizzerias and delicatessens :

- built in stainless steel , with cooking chamber in aluminized plate ,
- cooking surface in refractory stone ,
- thermal insulation by coating in evaporated rock wool,
- chamber mm 410x360x110h , for 1 pizza diameter 330 mm ;
- 2 adjustable thermostats for top and bottom ,
- temperature 0°/ 350°C ;
- armored resistors;
- higher accuracy and energy savings ;
- glass on the door to check the product during cooking;
- protected room lighting .

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,6
net weight (Kg)	17
breadth (mm)	550
depth (mm)	430
height (mm)	255



TOTALE PIZZE Ø 33 cm

