

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-MICROV1C	ELECTRIC PIZZA OVEN for 1 pizza, with 1 CHAMBER measuring 405x405x110h mm, version with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, V.230/ 1, Kw.2,2, Weight 27 Kg, dim.mm.555x460x290h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Mod.FM-MICROV1C - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 405x405x110h mm, version with GLASS DOOR:

- $\quad \circ \ \, \text{front cladding in stainless steel} \, ; \\$
- $\circ \ \ \textbf{refractory hob} \ ;$
- $\circ \ \ \textbf{thermal insulation} \ \text{using rock wool covering;} \\$
- $\circ~$ 1 chamber measuring 405x405x110h mm ;
- $\circ~$ 2 adjustable thermostats for sole and top ;
- $\circ~$ chamber temperature~ from: +50° to +500 °C ;
- $\circ~$ door with Pyrex inspection glass (on request with blind door);
- ideal for cooking pizza, focaccia, etc.

CE mark Made in Italy

Made III Italy		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	2,2	
net weight (Kg)	27	
gross weight (Kg)	35	
breadth (mm)	555	
depth (mm)	460	
height (mm)	290	