



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>ITF-TCA</b>	Static electric tunnel oven with stainless steel mesh belt 500 mm wide, cooking chamber 530x800x110h mm, V.400/3, 12.5 kW, weight 114 kg, external dimensions 1080x1770x410h mm	

**PROFESSIONAL DESCRIPTION**

## STATIC ELECTRIC TUNNEL PIZZA OVEN , MODULAR, STACKABLE:

- **made of stainless steel ;**
- **50 cm wide copper-plated stainless steel mesh conveyor belt ;**
- **hob and top with stainless steel armored heating elements ;**
- **cooking chamber mm L 530 x D 800 x H 110 ;**
- static cooking system;
- **adjustable belt speed ;**
- thanks to the **exceptional insulation** the **external temperature of the oven remains at 30°C** to always guarantee **maximum safety** during working hours;
- **thermal insulation** guaranteed by the choice of the best materials on the market;
- **+30% cooking capacity compared to conventional ovens ;**
- **digital control of separate hob and ceiling temperatures ;**
- **450° C maximum cooking temperature ;**
- **2 removable crumb trays** positioned at the entrance and exit of the tunnel simplify oven cleaning;
- **adjustable inlet and outlet shutters ;**
- **simplicity of use, perfect cooking with very low consumption** allow it to be used even by non-specialised personnel;
- **Tunnel is excellent for cooking multiple products** , such as pizzas, focaccias, Arabic bread, tortillas, piadinas, bruschetta, crostini, chicken wings, meats;
- **special configurations** on request.

### Surrender :

- pizza diam. 15 cm - 170 pcs/hour;
- pizza diam. 20 cm - 120 pcs/hour;
- pizza diam. 25 cm - 56 pcs/hour;
- pizza diam. 30 cm - 46 pcs/hour;
- pizza diam. 35 cm - 40 pcs/hour;
- pizza diam. 45 cm - 34 pcs/hour.

### Accessories/Options :

- base support can be requested with a height of 760/560/360 mm
- it is possible to have the oven with the belt in **REFRACTORY STRAP**
- Encoder kit that allows you to digitally manage times and temperatures of the top and bottom, the PCL allows you to set up to 25 programs extremely quickly and precisely, keeping the cooking values constant thanks to an encoder applied to the motor.


### CE mark

Made in Italy

#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	12,5
<b>net weight (Kg)</b>	114
<b>breadth (mm)</b>	1080
<b>depth (mm)</b>	1770
<b>height (mm)</b>	410

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>ITF-STCA1</b> 	<b>TECHNOCHEF - Base support for tunnel oven, Mod. TCA</b> Base support for tunnel oven Mod.TCA, complete with wheels, Weight 40 Kg, dim.mm.990x810x760h	

## ITF-KITENCODER



### **TECHNOCHEF - Encoder kit for pizza tunnel ovens, Mod.KITENCODER**

Encoder Kit allows you to digitally manage times and temperatures of the top and bottom, with the possibility of setting up to 25 programs.



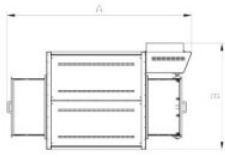
#### **KIT ENCODER OPTIONAL**

Consente di gestire in modo digitale tempi di cottura e temperature di cielo e piano cottura.



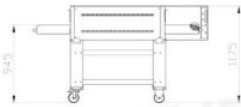


VISTA DALL'ALTO  
TOP VIEW

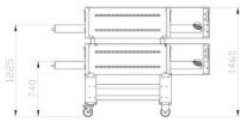


Tunnel	A	B
TCA	177	108
TCB	211	121
TCX	247	142

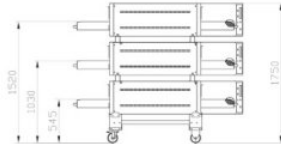
1 CAMERA + SUPPORTO ALTO  
1 DECK + HIGH STAND



2 CAMERE + SUPPORTO MEDIO  
2 DECKS + MEDIUM STAND



3 CAMERE + SUPPORTO BASSO  
3 DECKS + LOW STAND



DATI TECNICI  
TECHNICAL CHART



Tunnel	Dimensioni interne (cm)			Dimensioni esterne (cm)			Tappeto	Peso	Alimentazione	Potenza	Potenza	Assorbimento	Temperatura
	Internal dimensions (cm)			External dimensions (cm)			Conveyor	Weight	Supply	Power	Power	Absorption	Temperature
	A/H	L/W	P/D	A/H	L/W	P/D	L/W	KG	V/Ph/Hz	KW	KW/h	Ampere	°C
TCA - DECK	11	53	80	41	108	177	45	114	400/3/50-60	12,5	6	19	0/450
TCB - DECK	11	67	114	41	122	211	63	163	400/3/50-60	19,5	10	30	0/450
TCX - DECK	11	87	150	41	142	247	83	233	400/3/50-60	34	17	52	0/450
STCA1 - STAND				76/56/36	99	81		40					
STCB1 - STAND				76/56/36	113	115		43					
STCC1 - STAND				76/56/36	133	151		48					