



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/65	Electric tunnel pizza oven with 650 mm wide stainless steel mesh belt, ventilated cooking, yield 103 pizzas/hour max, complete with base support, V.400/3+N, Weight 367 Kg, Kw.17.4, dim.mm. 2070x1320x560h	€ 8.231,39 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC TUNNEL PIZZA OVEN WITH 650 mm WIDE BELT, YIELD 103 PIZZAS/HOUR MAX Ø 32, complete with BASE SUPPORT with WHEELS:

- Built entirely in **stainless steel, complete with base support with wheels** ;
- Convection (ventilated) cooking in a **1000x650x100h mm chamber** , equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations** .
- Operating temperature of 320° adjustable and controlled with PT 1000 probe, 2 resistors on the top and 2 on the bottom.
- Furthermore, the temperature is monitored by a **PT1000** probe.
- **Stainless steel mesh belt with adjustable speed** .
- Easy to read, intuitive digital control panel, allows you to program **ON** and **OFF** , and control all the functions of the machine.
- Possibility of superimposing up to 3 rooms.

Accessories/Options

- Low version stainless steel support for 3 stacked ovens

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	17,4
net weight (Kg)	284

gross weight (Kg) 367

breadth (mm) 2070

depth (mm) 1320

height (mm) 560

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-SBC/65



TECHNOCHEF - Low Support Stainless Steel Stand, Mod. SBC / 65

Stainless steel support stand complete with 4 wheels (2 with brake), low version for 3 overlapping tunnel ovens Mod.C / 65, weight 26 Kg, dim.mm.1110x1200x270h

€ 369,15

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days





PANNELLO DI CONTROLLO ELETTRICO DIGITALE
L'utilizzo del pannello di controllo è semplice e intuitivo; consente di programmare l'orario di accensione e spegnimento, la velocità del nastro e la temperatura del cielo e della platea.









PRODUCTIVITY
PRODUTTIVITÀ
DIE PRODUKTIVITÄT
PRODUCTIVITE
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

	Ø	C 40	C 50	C 65	C 80
Number of pizzas/hour	25	43	86	137	206
Numero pizze/ora	25	43	86	137	206
Pizzen pro Stunde	25	43	86	137	206
Numéro des pizzas/heure	25	43	86	137	206
Numero de pizzas/hora	25	43	86	137	206
Питццы в час	25	43	86	137	206

Pizzas quantities are calculated with a cooking time of 3:30, at 320° C of temperature and with a fresh pizza, not frozen.

Le quantità di pizze sono calcolate con un tempo di cottura di 3:30, alla temperatura di 320°C e con una preparazione da zero, non con prodotti surgelati.

Die Produktivität pro Stunde wird mit den folgenden Parametern berechnet: Kochzeit von 3:30 Minuten, Temperatur 320°C, frischer Teig (nicht tiefgekühlt).

Les quantités des pizzas sont calculées avec un temps de cuisson de 3:30, à la température de 320°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calculan con un tiempo de cocción de 3:30, a la temperatura de 320°C y con una pizza fresca, no congelada.

Время приготовления 3:30 минуты, температура 320°C, свежее тесто (не замороженное).

TECHNO