



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/40GAS	Gas tunnel pizza oven with 400 mm wide stainless steel mesh belt, ventilated cooking, yield 26 pizzas/hour max, Thermal Power Kw 10.4, V.230/1, Gross weight Kg 190, dim.mm.1425x1015x450h	€ 3.771,77 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS TUNNEL PIZZA OVEN WITH 400mm WIDE BELT, YIELD 26 PIZZAS/HOUR MAX Ø 32 :

- Built entirely in **stainless steel**, suitable for different cooking needs (bread, pizza, vegetables, gastronomic preparations);
- Convection (ventilated) cooking in a **540x400x100h mm chamber**, equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations** .
- Operating temperature 0°- 350°;
- **Stainless steel mesh** belt with **adjustable speed** .
- The conveyor belt guarantees greater productivity and, thanks to the cooking inspection door, it does not make it necessary to check the oven during its use;
- 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.

Optional :

- Basic supports

CE mark
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
Thermal input (Kw)	10,4
net weight (Kg)	140
gross weight (Kg)	190
breadth (mm)	1425

depth (mm) 1015

height (mm) 450

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-SBC/40



TECHNOCHEF - Stainless Steel Support Stand Low Version, Mod. SBC / 40

Stainless steel support stand complete with 4 wheels (2 with brake) low version for 3 overlapping tunnel ovens Mod.C / 40, Weight 14 Kg, dim.mm.600x865x300h

€ 369,15

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PFD-SC/40



TECHNOCHEF - Stainless Support Stand, Mod. SC/40

Stainless steel support stand complete with 4 wheels (2 with brake) for Tunnel pizza oven Mod.C40, Weight 24 Kg, dim.mm.600x865x632h

€ 428,76

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



TECHNOCHEF.IT





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

	0	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	26	43	103	120	120
Numero des pizzas/heure	23	29	51	86	86
Numero de pizzas/hora	23	29	51	86	86
Плитцы в час	0	26	40	57	57

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).