



TECNOSERVICE'21 srl
 by Tinti Sergio
 Via Carlo Pisacane, 134
 61032 Fano (PU) Italy
 P.IVA IT0200411413

Tel. +39 0721 805911
 FAX +39 0721 809794
 e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/50GAS	Gas tunnel pizza oven with 500 mm wide stainless steel mesh belt, ventilated cooking, yield 43 pizzas/hour max, complete with base support, Thermal Power Kw 20.1, V.230/1, Gross weight Kg 338, dim.mm .1860x1200x500h	€ 6.640,14 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS TUNNEL PIZZA OVEN WITH 500mm WIDE BELT, YIELD 43 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 **750x500x100h mm chamber**, equipped with a **SIDE DOOR** to **control cooking** and **facilitate cleaning operations**.
- The line of stainless steel tunnel ovens is suitable for different cooking needs (bread, pizza, vegetables, gastronomic preparations).
- 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

- Low version stainless steel support for 3 stacked ovens

CE mark
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
Thermal input (Kw)	20,1

net weight (Kg)	275
gross weight (Kg)	338
breadth (mm)	1860
depth (mm)	1200
height (mm)	500

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-SBC/50



TECHNOCHEF - Low Stand Inox Support Stand, Mod.SBC / 50

Stainless steel support stand complete with 4 wheels (2 with brake) low version for 3 overlapping tunnel ovens Mod.C / 50, weight 23 Kg, dim.mm.850x1040x270h

€ 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

	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	0	26	40	57	57
Плитцы в час					

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).