

TECNOSERVICE'21 srl

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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 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS TUNNEL PIZZA OVEN WITH 500mm WIDE BELT, YIELD 43 PIZZAS/HOUR MAX \emptyset 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).
- $\circ~$ Operating temperature 0° 350°.
- $\circ~$ 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

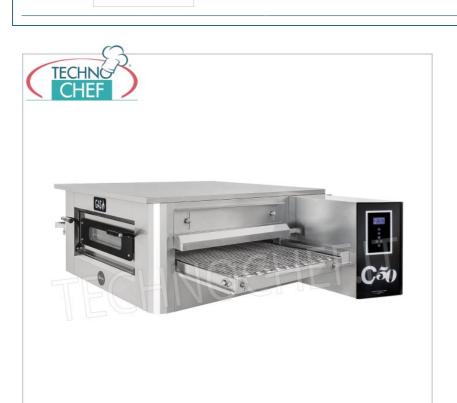
CE mark Made in Italy

TECHNICAL CARD				
power supply	Monofase			
Volts	V 230/1			
Thermal input (Kw)	20,1			
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 Mod.SBC / 50	Stand Inox Support Stand,	€ 369,15 VAT escluded Shipping to be calculed			

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

Delivery from 4 to 9 days











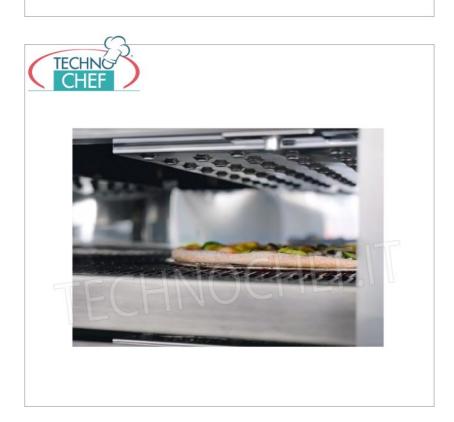


















PRODUCTIVITY
PRODUCTIVITÀ
DIE PRODUCTIVITÀ
PRODUCTIVITÈ
PRODUCTIVIDAD
ПРОИЗВОДИТЕЛЬНОСТЬ

	0	C 40	C 50	C 65	C 80
Number of pizzas/hour Numero pizze/ora	25	43	86	137	206
Pizzen pro Stunde Numero des pizzas/heure Número de pizzas/hora Пиццы в час	32	26	43	103	120
	(40)	23	29	51	86
	(45)	0	26	40	57

Pizzas quantities are calculated with a cooking time of 3:30, at 320 $^{\circ}\text{C}$ 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 3:20°C, frischer Teig (nicht tiefgekühlt).

Les quantitées des pizzas sont calculéees avec un temps de cuisson de 3:30, à la température de 3:20°C et avec une pizza fraîche, pas surgelée.

Las cantidades de pizzas se calcular con un tiempo de cocción de 3:30, a la temperatura de 3:20°C y con una pizza fresca, no congelada.

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