



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
PFD-TUNNELC/65GAS	Gas tunnel pizza oven with stainless steel mesh belt 650 mm wide, ventilated cooking, yield 103 pizzas/hour max, complete with base support, thermal power 22.6 kW, gross weight 387 kg, dim.mm.2070x1375x560h	€ 8.536,34 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS TUNNEL PIZZA OVEN WITH 650mm 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 650x1000x100h 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.

Accessories/Options:

- 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)	22,6
net weight (Kg)	304

gross weight (Kg)	387
breadth (mm)	2070
depth (mm)	1375
height (mm)	560

TECHNICAL CARD

CODE/PICTURES

PFD-SBC/65



DESCRIPTION

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

PRICE/DELIVERY

€ 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).

