

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE1EVO	ELECTRIC PIZZA OVEN for 2 Pizzas with ACTIVATED CARBON SUCTION HOOD, KUBE EVO line, for 2 PIZZAS diameter 300 mm, CHAMBER 610x520x110h mm with REFRACTORY STONE TOP, V.230/1, Kw.3,25, Weight 59 Kg, dim.mm.740x600/740x550h	€ 990,42 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN for 2 PIZZAS, CHAMBER with REFRACTORY TOP measuring 61x52 cm, with ACTIVE CARBON SUCTION HOOD, KUBE EVO line,

- Structure in stainless steel and pre-painted sheet metal;
- Refractory stone hob;
- Evaporated rock wool insulation;
- Armored resistances;
- Glass oven door;
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°1;
- \circ Chamber dimensions mm 610x 520x110h;
- Max capacity 2 pizzas 30cm diameter or 1 60x40cm baking tray ;
- ∘ Operating temperature 50°C 400°C;
- $\circ \ \ \textbf{2 thermostats} \ ;$
- Interior lighting;
- $\circ\,$ Excellent for cooking traditional, frozen pre-cooked and rotisserie <code>pizzas</code>.

CE MARK MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	

motor power capacity (Kw)	3,25
net weight (Kg)	59
breadth (mm)	740
depth (mm)	600
height (mm)	550



