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CODE	DESCRIPTION	PRICE/DELIVERY
RSI-KUBE1	ELECTRIC PIZZA OVEN for 2 PIZZAS diameter 300 mm, CHAMBER 610x520x110h mm with REFRACTORY STONE TOP, V.230/1, Kw.3.2, Weight 46.5 Kg, dim.mm.740x600/740x410h	€ 602,52 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC PIZZA OVEN, KUBE EVO Line, CHAMBER for 2 PIZZAS Ø 30 CM with REFRACTORY TOP :

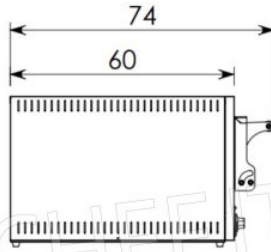
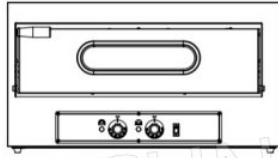
- **Structure in stainless steel and pre-painted sheet metal ;**
- **Cooking chamber in aluminized sheet metal ;**
- **Refractory stone hob ;**
- **Evaporated rock wool insulation ;**
- **Armored resistances ;**
- **Mechanical controls** under the door, for a more compact oven;
- Cooking chamber n°1;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

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,2
net weight (Kg)	46,5

breadth (mm)	740
depth (mm)	600
height (mm)	410



TECHNOCHEF.IT

TOTALE PIZZE Ø 30 cm
 TOTAL PIZZA Ø 30 cm
 GESAMTZAHL PIZZEN Ø 30 CM
 TOTAL DES PIZZAS Ø 30 cm
 TOTAL PIZZAS Ø 30 cm



N° TEGLIE 60X40 cm
 N° OF PANS 60X40 cm
 N° BACKBLECH 60X40 cm
 N° PLAQUES 60X40 cm
 N° BANDEJAS 60X40 cm

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