

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



PROFESSIONAL DESCRIPTION

Mod.FM-FES4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 660x660x140h mm, with GLASS DOOR:

- front cladding in stainless steel;
- refractory hob;
- thermal insulation using rock wool covering;
- 1 mm chamber. 660x660x140h;
- 2 adjustable thermostats for sole and top;
- $\circ~$ chamber temperature from: +50° to +500 °C ;
- door with Pyrex inspection glass;
- $\circ\;$ ideal for cooking pizza, focaccia, etc.
- $\circ~$ available in SINGLE-PHASE OR THREE-PHASE version.

CE mark Made in Italy

Frade in Italy	
TECHNICAL CARD	
frequency (Hz)	50
motor power capacity (Kw)	4,2
net weight (Kg)	73
gross weight (Kg)	85
breadth (mm)	900
depth (mm)	785
height (mm)	420

AVAILABLE MODELS

FM-FES4/M



$\begin{tabular}{ll} Technochef - Electric pizza oven, {\bf 1} chamber, mod. \\ FES4 \end{tabular}$

ELECTRIC PIZZA OVEN with 1 CHAMBER mm.660x660x140h, with GLASS DOOR, refractory hob, 2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 $^{\circ}$ to +500 $^{\circ}$ C, Weight 73 Kg, V.230 / 1 , kw 4,2, external dimensions mm.900x785x420h

€ 640,96

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

FM-FES4/T



Technochef - Electric pizza oven, 1 chamber, mod. FES4
ELECTRIC PIZZA OVEN with 1 CHAMBER
mm.660x660x140h, with GLASS DOOR, refractory hob,
2 ADJUSTABLE THERMOSTATS for BOTTOM and HEAD, temp. From + 50 ° to +500 ° C, Weight 73 Kg, V.400 / 3 + N, kw 4,2, external dimensions mm.900x785x420h

€ 640,96 VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

FM-CAVFES4



FIMAR - SUPPORT STAND for PIZZA OVEN

Support stand for mod. FES4

€ 183,22 VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days