



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+4 - ELECTRIC PIZZA OVEN for 4+4 Pizzas, 2 independent CHAMBERS measuring 610x610x140h mm, MECHANICAL Controls, Without PYROMETERS:

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

CE mark
Made in Italy

TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	8,4
net weight (Kg)	123
gross weight (Kg)	136
breadth (mm)	900
depth (mm)	785
height (mm)	750

AVAILABLE MODELS

FM-FES4+4/M**FIMAR - Electric pizza oven, 2 chambers, mod. FES4+4**

ELECTRIC PIZZA OVEN with 2 CHAMBERS of mm.660X660x140h, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, Weight 123 Kg, V.230/1 , 8.4 kw, external dimensions mm.900x785x750h

€ 933,62

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**FM-FES4+4/T****FIMAR - Electric pizza oven, 2 chambers, mod. FES4+4**

ELECTRIC PIZZA OVEN with 2 CHAMBERS measuring 660x660x140h mm, with GLASS DOOR, refractory hob, 4 ADJUSTABLE THERMOSTATS for BASE and TOP, temperature from +50° to +500 °C, Weight 123 Kg, V.400/3 +N, kw 8.4, external dimensions mm.900x785x750h

€ 933,62

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**TECHNICAL CARD**

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-CAVFES4+4**FIMAR - SUPPORT STAND for PIZZA OVEN**
Support stand for mod.FES4+4**€ 183,21**

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days