



**TECNOSERVICE'21 srl**  
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| CODE             | DESCRIPTION   | PRICE/DELIVERY   |
|------------------|---|--|
| <b>FM-FMD4/M</b> | ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR, cooking chamber entirely in refractory material, 2 ADJUSTABLE THERMOSTATS for BASE and TOP, digital controls, temperature from +50° to +500 °C, Weight 135 Kg, V.230/1, kw 6, external dimensions mm.1150x850x420h | <b>€ 1.144,06</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |

**PROFESSIONAL DESCRIPTION**

**Mod.FM-FML4 - ELECTRIC PIZZA OVEN with 1 CHAMBER measuring 720x720x140h mm, with GLASS DOOR:**

- **front cladding** in stainless steel ;
- **refractory hob** ;
- **thermal insulation** using rock wool covering;
- **1 chamber** measuring **405x405x110h** mm;
- **2 adjustable thermostats** for **sole** and **top** ;
- chamber **temperature** from: **+50°** to **+500 °C** ;
- **door with Pyrex inspection** glass (on request with blind door);
- ideal for cooking pizza, focaccia, etc.

**CE mark**

**Made in Italy**

**TECHNICAL CARD**

|                          |      |
|--------------------------|------|
| <b>net weight (Kg)</b>   | 86   |
| <b>gross weight (Kg)</b> | 108  |
| <b>breadth (mm)</b>      | 1010 |
| <b>depth (mm)</b>        | 850  |
| <b>height (mm)</b>       | 420  |

515, 51

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