



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>RSI-SMALL/G2</b>	Electric pizza oven for pizzas, 2 independent chambers measuring 410x360x110h mm, with refractory top, V. 230/1, 3.2 kW, external dimensions 550x430x435h mm	<b>€ 528,82</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

#### PROFESSIONAL DESCRIPTION

**ELECTRIC OVEN to heat and cook PIZZAS and focaccias, ideal for pizzerias and rotisseries :**

- **built in stainless steel** , with **cooking chamber in aluminized sheet metal** ,
- **refractory stone hob** ,
- thermal insulation using rock wool covering,
- **2 independent cooking chambers measuring 410x360x110h mm** , for 2 pizzas with a diameter of 330 mm ,
- **2 adjustable thermostats for each room** (top and floor),
- greater insulation and isolation of the rooms from each other;
- **temperature 0°/350°C** ,
- armored resistance,
- **greater precision and energy saving** ;
- glass on the door to monitor the product during cooking;
- **lighting** in protected room,

**CE MARK**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,2
<b>net weight (Kg)</b>	30
<b>breadth (mm)</b>	550
<b>depth (mm)</b>	430
<b>height (mm)</b>	435



TOTALE PIZZE Ø 33 cm

