



Steamed gourmet pizza and the versatility of Tecnoeka's Millennial ovens meet at SigeP 2018.

Tecnoeka's events at SigeP 2018 continue on Monday 22nd January. From 2pm to 3pm, Stand 156, Hall B1 we will have the chance to discover how to prepare a steamed gourmet pizza using the electric combi ovens Millennial. Top of the line, these ovens are destined to become a valuable ally for professionals all over the world. Thanks to Airflowlogic, Humilogic, and Drylogic, three new patented technological innovations, the Millennial line has full control over managing moisture in the cooking chamber. This allows the achievement of optimal cooking uniformity in all areas of the oven. For the event, Tecnoeka will collaborate with Molino Rachello, a family-owned mill that since 1901 has been producing different kinds of organic flour. Tecnoeka pays attention to the eating habits of the society and it is proud to use ingredients that respect the environment and Italian culinary traditions in order to obtain bakery products that are perfectly cooked and easy to digest for people with food intolerances. Millennial's technical evolution and Molino Rachello's Italian tradition meet at SigeP 2018 and the success is assured.



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