



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	7,65
<b>net weight (Kg)</b>	90
<b>gross weight (Kg)</b>	114
<b>breadth (mm)</b>	840
<b>depth (mm)</b>	920
<b>height (mm)</b>	835

#### PROFESSIONAL DESCRIPTION





**CONVECTION OVEN with ELECTRIC DIRECT STEAM for 6 GASTRONORM trays (325x530 mm) or PASTRY trays (600x400 mm), NERONE line, version with DIGITAL CONTROLS:**

- **made of stainless steel:** internal chamber and rack, cover and visible components, fan casing and fan ;
- **stainless steel cooking chamber** with rounded corners measuring **680x480x520h mm** ;
- **capacity 6 Gastro-Norm 1/1 or 600x400 mm trays** (not included), **80 mm pitch** ;
- **digital control panel with :**
  - **dual display** ,
  - **memory for 9 fully customizable cooking programs** ,
  - **heart probe graft** ,
  - **IPX3 protection rating**;
- **possibility to adjust :**
  - **cooking chamber temperature** ,
  - **cooking times** ,
  - **heart temperature** ,
  - **cooking at  $\Delta^{\circ}T$** ,
  - **preheating**,
  - **percentage of water injected into the cooking chamber** ,
  - **turning the interior lights on and off**;

- **cooking chamber ventilation with reverse gear** ;
- **door opening on the right ( left on request )** ;
- **tempered glass** , the internal one with low emissivity,
- **door handle** with safety opening system, double-click opening;
- adjustable non-slip feet;
- **internal lighting** ;
- door hinges mounted on bronze bushings to ensure a longer life of the opening mechanism;
- **condensation water drainage system of the door** and chamber;
- **cold door with double glass** (the internal one can be opened like a compass to facilitate cleaning operations and reduce the EXTERNAL TEMPERATURE to a minimum);
- gaskets with interlocking fixing system;
- magnetic switch to control the door opening status;
- **The versatility of the NERONE MID line allows for simple and complete use** for any type of professional kitchen, **both in the gastronomy and pastry sectors** . Thanks to the stainless steel guides inside the oven, trays, grills, basins and plates can be inserted, thus ensuring 360° use of the product.

**CE mark**  
**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-FEDL06NEMIDVH20 - NERONE</b>	CONVECTION OVEN with DIRECT STEAM Electric, capacity 6 Gastro-Norm 1/1 or mm 600x400 trays (not included), DIGITAL CONTROLS, V.400/3+N, Kw.7.65, Weight 90 Kg, dim.mm.840x920x835h	<b>€ 1.748,90</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-FOGRGGN</b> 	<b>Chromed grid GN 1/1</b>	<b>€ 28,91</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-FOGRGPS</b> 	<b>Chromed pastry grid, size 600x400mm</b>	<b>€ 36,13</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-FOTGLPAS</b> 	<b>Aluminum Pastry Tray</b>	<b>€ 46,52</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-BIGN1/1-65</b> 	<b>Stainless steel container GN 1/1</b>	<b>€ 57,37</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-KITPIETRANEGN</b> 	<b>GN 1/1 refractory stone plate</b>	<b>€ 208,95</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

**TD-KITPIETRANEPS****Refractory stone plate, dim.mm.600x400x15****€ 272,74***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TD-NEFOM****Support for NERONE MID ovens, with 10 pairs of guides for GN 1/1 and 600x400mm grids and trays, dim.mm 840x770x850h****€ 280,43***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days

FUNZIONI  
functions



CONVEZIONE  
CONVECTION



H<sub>2</sub>O



INVERSIONE MARCIA  
REVERSE GEAR



RICETTE  
RECIPES



SONDA AL CUORE  
CORE PROBE



LUCE  
LIGHT



DELTA T°