



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### 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>	10,7
<b>net weight (Kg)</b>	105
<b>gross weight (Kg)</b>	130
<b>breadth (mm)</b>	840
<b>depth (mm)</b>	920
<b>height (mm)</b>	935

#### PROFESSIONAL DESCRIPTION

**CONVECTION OVEN with ELECTRIC DIRECT STEAM for 7 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 680x520x620h mm ;**
- **capacity 7 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 to 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-FEDL07NEMIDVH20 - NERONE</b>	CONVECTION OVEN with DIRECT STEAM Electric, capacity 7 Gastro-Norm 1/1 or 600x400 mm trays (not included), DIGITAL CONTROLS, V.400/3+N, Kw.10.7, Weight 105 Kg, dim.mm.840x920x935h	<b>€ 2.046,29</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
<b>TD-KITPIETRANEPS</b>	<b>Refractory stone plate, dim.mm.600x400x15</b>	



**€ 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



Forno digitale a convezione,  
con e senza iniezione di acqua,  
capienza 7 griglie 600x400 o GN 1/1  
Digital convection oven with and without  
water injection system, suitable for 7  
grids 600x400 mm or GN 1/1



FUNZIONI  
functions



CONVEZIONE  
CONVECTION



H<sub>2</sub>O



INVERSIONE MARCIA  
REVERSE GEAR



RICETTE  
RECIPES



SONDA AL CUORE  
CORE PROBE



LUCE  
LIGHT



DELTA T°



DOPPIA VENTOLA  
DOUBLE FAN