



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	5,45
net weight (Kg)	80
gross weight (Kg)	100
breadth (mm)	840
depth (mm)	920
height (mm)	675

PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN for 4 GASTRONORM trays (325x530 mm) or PASTRY trays (600x400 mm), NERONE line, version with MANUAL CONTROLS, available with and without HUMIDIFICATION DEVICE :

- **made of stainless steel: internal chamber and rack , cover and visible components , fan casing and fan ;**
- **stainless steel cooking chamber** with rounded corners;
- **cooking chamber dimensions 680x520x360h;**
- **capacity 4 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 80 mm pitch;
- **mechanical control panel** : fast and precise, LED indicator, robust and easy to maintain, reliable according to IPX3 protection standards;
- **possibility to adjust :**
 - cooking chamber temperature,
 - cooking time,
 - water injection into the cooking chamber;
- **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

AVAILABLE MODELS

TD-FEM04NEMIDV



ELECTRIC CONVECTION OVEN, capacity 4 Gastro-Norm 1/1 or 600x400 mm trays (not included), **MECHANICAL CONTROLS**, V.400/3 + N, Kw.5.45, Weight 79 Kg, dim.mm.840x920x675h

€ 1.563,01

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

TD-FEM04NEMIDVH2O



Electric CONVECTION OVEN, with HUMIDIFIER, capacity 4 Gastro-Norm 1/1 or 600x400 mm trays (not included), **MECHANICAL CONTROLS**, V.400/3 + N, Kw.5.45, Weight 79 Kg, dim.mm.840x920x675h

€ 1.575,28

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

TD-FOGRGGN



Chromed grid GN 1/1

€ 28,91

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TD-FOGRGPS



Chromed pastry grid, size 600x400mm

€ 36,13

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TD-FOTGLPAS



Aluminum Pastry Tray

€ 46,52

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TD-BIGN1/1-65



Stainless steel container GN 1/1

€ 57,37

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TD-KITPIETRANEGN

GN 1/1 refractory stone plate

€ 208,95

VAT excluded
Shipping to be calculated

Delivery 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



FUNZIONI
functions



CONVEZIONE
CONVECTION



H₂O



INVERSIONE MARCIA
REVERSE GEAR



LUCE
LIGHT



