



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,76
net weight (Kg)	25
breadth (mm)	436
depth (mm)	645
height (mm)	409

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN for SLOW COOKING and MAINTENANCE, CALDOLUX line , capacity 3 GN 1/1 TRAYS :

COOKING QUALITY - Slow and low temperature cooking

- **The COOK function** (120°C max.) **guarantees slow and gradual cooking** that will enhance the softness of your meat and eliminate weight loss; Thanks to the **core probe**, you can obtain juicy and uniform cooking.

SPEED IN SERVICE - Dishes always ready

- **The HOLD function keeps the food in the chamber at the ideal consumption temperature** ; dishes always ready for quick service even when work rates are high.

LARGE CAPACITIES IN COMPACT DIMENSIONS - Versatile and modular

- With CALDOLUX it is possible to create real cooking and holding stations by overlapping one or more slow cooking ovens. This solution allows you to cook foods that require different cooking times and temperatures at the same time.
You can also manage the workload by using one or both ovens.
- The opening direction of the door can be changed at any time and with extreme ease.

THE DIFFERENCE IS IN THE DETAILS

- **Transportable and connectable anywhere :**

The four comfortable handles make transport very simple, allowing you to cook or keep dishes at the ideal consumption temperature wherever you are simply with the 230V~ socket supplied.

- **Easy to use and always ready to go:**

The digital panel is designed to manage a complete cooking cycle using all the necessary parameters in order to obtain excellent cooking.

The core probe controls the end of cooking and the **automatic transition to the maintenance phase at the set temperature**

The always-open bottom vent and the adjustable front vent provide the ability to manage excess humidity.


TECHNICAL DATA :

- Tray capacity 3 GN 1/1
- Tray distance 67 mm
- Control via Digital Panel
- Cooking temperature max 120°C
- Max holding temperature 100°C
- Timer: Cooking 9h 59m + Holding 9h 59m
- Cooking Chamber Thermal Probe
- Thermal Probe to the Heart
- 4 Integrated carrying handles
- Provision for stacking individual modules
- Front holes (manual) for humidity extraction

Accessories/Optional :

- GN 1/1 STAINLESS STEEL tray h 20 mm
- GN 1/1 STAINLESS STEEL tray h 40 mm
- GN 1/1 STAINLESS STEEL tray h 65 mm
- GN 1/1 perforated stainless steel tray h 20 mm
- GN 1/1 perforated stainless steel tray h 40 mm
- GN 1/1 perforated stainless steel tray h 65 mm
- Flat grill GN 1/1 STAINLESS STEEL h 40 mm

CE mark**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
SPC-SCH030	Electric oven for low temperature cooking and maintaining cooked food, CALDOLUX line, capacity 3 GN 1/1 trays (not included), digital control panel, complete with core probe, V.230/, Kw.0.76, Weight 25 Kg, dim.mm.436x645x409h	€ 1.418,75 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
SPC-GRP806 	SPIDOCOOK - Flat grill GN 1/1 Stainless steel, h 40 mm, Mod.GRP806	€ 35,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-TG805 	SPIDOCOOK - Teglia GN 1/1 Stainless, h 20 mm, Mod.TG805	€ 42,07 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SPC-TG810	SPIDOCOOK - Teglia GN 1/1 Stainless Steel Forata, h 20 mm, Mod.TG810	€ 42,07 <i>VAT excluded</i> Shipping to be calculated



Delivery from 4 to 9 days



SPC-TG820

SPIDOCOOK - GN 1/1 Stainless Steel Perforated Tray, h 40 mm, Mod.TG820

€ 45,88

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SPC-TG815

SPIDOCOOK - Teglia GN 1/1 Stainless, h 40 mm, Mod.TG815

€ 48,73

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SPC-TG830

SPIDOCOOK - GN 1/1 Stainless Steel Perforated Tray, h 65 mm, Mod.TG830

€ 48,73

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SPC-TG825

SPIDOCOOK - Teglia GN 1/1 Stainless, h 65 mm, Mod.TG825

€ 56,36

VAT excluded
Shipping to be calculated

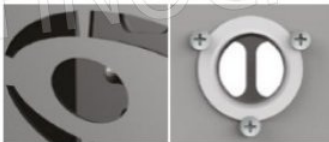
Delivery from 4 to 9 days



TECHNOCHEF.IT



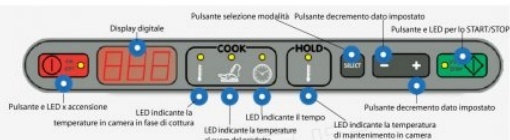
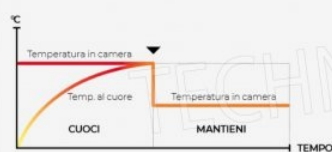
La sonda al cuore controlla il termine della cottura e il passaggio automatico alla fase di mantenimento alla temperatura impostata.



Lo sfiato a fondo camera, sempre aperto, e lo sfiato frontale, regolabile, danno la possibilità di gestire l'umidità in eccesso.

CONTROLLO DIGITALE

Esempio di programmazione



Per ogni ciclo di cottura si dovrà selezionare la temperatura della camera e poi decidere quando la cottura terminerà.

Al termine della cottura, il forno passa automaticamente dalla fase di mantenimento alla temperatura impostata (max. 100°C) mantenendo così il tuo cibo caldo e pronto in qualsiasi momento.