



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,3
<b>net weight (Kg)</b>	40
<b>gross weight (Kg)</b>	49
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	774
<b>height (mm)</b>	429

#### PROFESSIONAL DESCRIPTION

**UNOX Electric CONVECTION OVEN - MISS Line for GASTRONOMY and PASTRY, version with MANUAL CONTROLS and HUMIDIFIER :**

- high-strength **304 stainless steel chamber** with rounded edges for maximum hygiene and cleanliness;
- **capacity 3 gastro-norm 1/1 trays** (530x325 mm) **with adapter** or **3 pastry trays** (600x400 mm), 75 mm pitch;
- **DRY PUS technology** for rapid removal of humidity in the cooking chamber
- **double-glazed door** equipped with **the Protek SAFE system** which guarantees the minimum temperature outside;
- top-down door opening with hinges tested for over 60,000 openings;
- **lighting in the cooking chamber** ;
- knobs recessed into the dashboard to protect them from impacts;
- adjustable temperature from 30° C to 260° C;
- **STEAM PLUS technology** with manual introduction of humidity into the cooking chamber;
- **equipped with two fans in the cooking chamber** operated with **AIR PLUS technology** with rotation reversal which ensure maximum cooking uniformity.

**CE mark**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>UX-XFT183-ELENA</b>	UNOX electric CONVECTION OVEN - MISS line, for GASTRONOMY and PASTRY, capacity 3 TRAYS	<b>€ 1.070,12</b>

mm.600x400, version with MANUAL CONTROLS and HUMIDIFIER, V.230/1, Kw.3.2, Weight 40 Kg, dim.mm. 800x774x429h

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>UX-GRP405</b> 	<b>Chrome grill</b>	<b>€ 19,16</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-TG410</b> 	<b>TECHNOCHEF - FLAT ALUMINUM PLATE, Mod.TG410</b>	<b>€ 27,82</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-TG405</b> 	<b>Unox - ALUMUNUM flat tray, Mod.TG405</b>	<b>€ 24,72</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-GRP410</b> 	<b>5 CHANNEL SHAPED Chrome Grille mm 600x400</b>	<b>€ 24,72</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-TG430</b> 	<b>TECHNOCHEF - flat TRAY in PERFORATED and TEFLONAL ALLUMUNIUM, Mod.TG430</b>	<b>€ 35,84</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b>
<b>UX-XC630</b> 	<b>SIDE SUPPORT ADAPTATION KIT</b>	<b>€ 43,26</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-TG435</b> 	<b>TRAY in perforated-Teflon-coated aluminum, SHAPED with 5 CHANNELS</b>	<b>€ 49,06</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-TG440</b> 	<b>FAKIRO Aluminum PLATE</b>	<b>€ 113,79</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>UX-XC114</b>	<b>STEAM CONDENSER</b>	<b>€ 348,71</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

