



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	8,25
net weight (Kg)	77
gross weight (Kg)	87
breadth (mm)	860
depth (mm)	710
height (mm)	740

PROFESSIONAL DESCRIPTION

ELECTRIC STEAM CONVECTION OVEN with fan for GASTRONOMY with ELECTROMECHANICAL controls:

- **Electric combination oven, electromechanical control, 6 GN 1/1 trays with direct steam ;**
- **Hermetically sealed and sealed cooking chamber ;**
- **Room lighting via LEDs** installed in the door;
- **Cooking chamber in 1 mm thick AISI 304 stainless steel** , with rounded corners to prevent dirt from settling, polished steel finish to improve heat refraction and reduce the roughness of the steel and avoid the effects of corrosion from chemical products and allow food residues to slip off;
- **Watertight door in AISI 304** , with high-performance and easy-to-replace gasket, equipped with 2 glasses: 4 mm thick external, 6 mm thick internal with reflective heat treatment for better energy efficiency. Air tunnel in the door for operator safety;
- **Non-slip and anti-fingerprint handle** with right/left opening;
- **Intuitive and easy-to-use control panel** : the first knob adjusts the temperature, the second adjusts the cooking duration, the third is the selector to define the quantity of humidity to be introduced into the chamber on 7 levels;
- **Professional fans are equipped with auto-reverse ;**
- **Uniform cooking ensured by the deflector** designed for the best heat distribution in the chamber and by the well-spaced grids;
- **Manual vent opening ;**
- **Well-lit cooking chamber** during oven operation;
- External shower (optional).

TECHNICAL DATA :



- **electric power: 8.25 kW**
- **capacity 6 Gastronorm 1/1 trays**
- Maximum food load 30 kg
- **cooking chamber dimensions: mm 590x380x450**
- **guides: n°6**
- **tray pitch: 65 mm**
- Thermal insulation thickness: 35 mm
- **Temperature in convection cycle: 50-275 C°**
- **temperature in mixed cycle: 50-275 C°**
- **fan speed: 1**
- timer: 0-120 min
- Oven type: electromechanical - GN 1/1 tray

OPTIONAL/ACCESSORIES:

- Base support for oven
- Base support with oven tray holders

**CE MARK
MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000100	ELECTRIC CONVECTION-STEAM OVEN for GASTRONOMY, capacity 6 Gastronorm 1/1 TRAYS, ELECTROMECHANICAL CONTROLS, V.400/3, Kw. 8.25, weight 87 Kg, dim.mm.860x710x740h	€ 2.632,55 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF312-000201 	Technochef - Base for Oven 6 and 10 Trays GN1/1	€ 373,09 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF312-000202 	Technochef - Base with Tray Holder for Oven 6 and 10 Trays GN1/1	€ 461,41 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

