



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
Thermal input (Kw)	19
net weight (Kg)	118
gross weight (Kg)	134
breadth (mm)	860
depth (mm)	720
height (mm)	1020

PROFESSIONAL DESCRIPTION

GAS CONVECTION-STEAM OVEN for GASTRONOMY with ELECTROMECHANICAL controls:

- **Gas combination oven , electromechanical control, 10 GN 1/1 trays with direct steam and atmospheric burners ;**
- **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;
- External shower (optional)

TECHNICAL DATA :

- Total power: 19 + 0.5 kW
- electric power: 0.5 kW
- **Gas power: 19 kW**
- Voltage: 220-240V
- Natural gas consumption: 2.01 m3/h
- LPG consumption: 1.5 kg/h
- **capacity 10 Gastronorm 1/1 trays**
- Maximum food load 50 kg
- **cooking chamber dimensions: mm 590x380x730**
- **guides: n°10**
- **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 stand with lower shelf.
- Base support with lower shelf and guide holder.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000600	GAS STEAM CONVECTION OVEN for GASTRONOMY, capacity 10 GASTRO-NORM 1/1 TRAYS, ELECTROMECHANICAL CONTROLS, V.230/1, Thermal Power Kw.19.0, Weight 134 Kg, Dim. mm. 860x710x1020h	€ 4.184,89 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF312-000206 	TECHNOCHEF - Stainless steel tubular base support for Convection Oven	€ 461,41 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

