



**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>	3,66
<b>net weight (Kg)</b>	43
<b>gross weight (Kg)</b>	51
<b>breadth (mm)</b>	775
<b>depth (mm)</b>	790
<b>height (mm)</b>	560

#### PROFESSIONAL DESCRIPTION

**ENHANCED ELECTRIC CONVECTION OVEN, NERONE EKO DIGITAL line, version with DIGITAL CONTROLS, capacity 3 GN 1/1 TRAYS (530x325 mm) or 600x400 mm :**

- **Made of stainless steel** : internal chamber and racks, covers and visible components, fan casing and fan;
- **Stainless steel cooking chamber** with rounded corners, **dim.mm 650x460x350h** ;
- **Capacity 3 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 105 mm pitch;
- **Tempered glass with low emissivity inside** ;
- **Handle with safety opening system** ;
- Snap-fit gasket fixing system;
- **Cold door with double glass** , removable to maximize cleaning operations;
- Easily removable door for maintenance;
- **Door opening with fan deactivation** ;
- Drop-down door (standard);
- **High strength hinges** ;
- **Digital control panel** ;
- **Dual display** ;
- Ease of use;
- **Recipe Memory** ;

- Reliable and well protected;
- Fast and precise;
- **Possibility to set the cooking chamber temperature and cooking times;**
- Robust and easy to maintain;
- Reliable according to IPX3 protection standard
- Non-slip feet.

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-FED03NEPSV-PLUS</b>	POWERED ELECTRIC CONVECTION OVEN, capacity 3 Gastro-Norm 1/1 or mm 600x400 TRAYS (not included), DIGITAL CONTROLS, V.230/1, Kw.3.66, Weight 43 Kg, dim.mm.775x790x560h	<b>€ 682,13</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

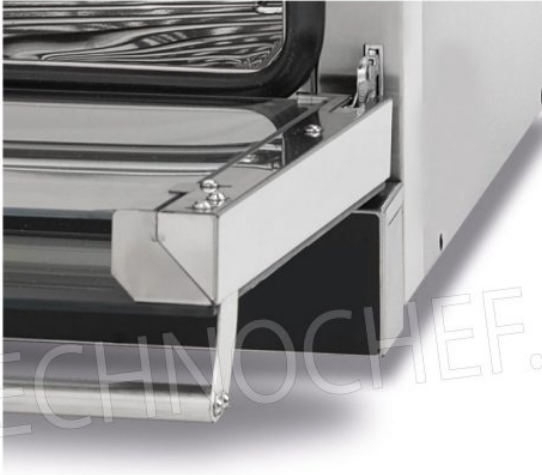
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-FOGRGGN</b> 	<b>Chromed grid GN 1/1</b>	<b>€ 28,91</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-FOGRGPS</b> 	<b>Chromed pastry grid, size 600x400mm</b>	<b>€ 36,13</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-FOTGLPAS</b> 	<b>Aluminum Pastry Tray</b>	<b>€ 46,52</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-BIGN1/1-65</b> 	<b>Stainless steel container GN 1/1</b>	<b>€ 57,37</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-KITPIETRANEGN</b> 	<b>GN 1/1 refractory stone plate</b>	<b>€ 208,95</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-NEF0P</b> 	<b>Support for Nerone Oven Mod.600/P</b>	<b>€ 240,75</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-KITPIETRANEPS</b>	<b>Refractory stone plate, dim.mm.600x400x15</b>	<b>€ 272,74</b> <i>VAT excluded</i> <b>Shipping to be calculated</b>



Delivery from 4 to 9 days



Pannello di controllo digitale



Disponibile con porta a ribalta