



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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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>net weight (Kg)</b>	25
<b>gross weight (Kg)</b>	28
<b>breadth (mm)</b>	600
<b>depth (mm)</b>	520
<b>height (mm)</b>	390

#### PROFESSIONAL DESCRIPTION

**ELECTRIC CONVECTION OVEN, Ultra Compact, NERINO Line, version with MANUAL CONTROLS , capacity 3 GN 2/3 TRAYS (mm 354x325) :**

- **The GN 2/3 standard makes Nerino an essential tool for small businesses** that want to offer **snacks , pizza as well as croissants and hot dishes ;**
- **Made entirely of stainless steel**, it is designed and manufactured to fit into narrow spaces;
- Its **compact dimensions** (L 600 x D 520 x H 390 mm) allow it to be positioned even on **surfaces only 600 mm deep ;**
- **The tilting door** helps to keep the space contained;
- **Vertical mechanical control panel** , reliable and precise;
- **Stainless steel cooking chamber** with rounded corners, **dim.mm 400x370x250h ;**
- **Capacity 3 Gastro-Norm 2/3 trays or grids** (not included), 80 mm pitch;
- **Cooking chamber with fan on the right ;**
- **Oven only 370 mm deep ;**
- **Cold door with double glass** , removable to maximize cleaning operations.

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

#### AVAILABLE MODELS

##### TD-NERINOGN2/3



**ULTRA COMPACT ELECTRIC CONVECTION OVEN,**  
capacity 3 Gastro-Norm 2/3 TRAYS (not  
included), **MANUAL CONTROLS**, V.230/1, Kw.2.5,  
Weight 25 Kg, dim.mm.600x520x390h

**€ 391,20**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



