

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,7
net weight (Kg)	16
gross weight (Kg)	24
breadth (mm)	480
depth (mm)	523
height (mm)	402

PROFESSIONAL DESCRIPTION

UNOX electric CONVECTION OVEN - MICRO line for GASTRONOMY and PASTRY, version with MANUAL CONTROLS:

- $\circ \ \ \textbf{chamber in high-resistance 430 stainless steel} \ \ \textbf{with rounded edges for maximum hygiene and cleanliness};$
- capacity 3 trays of mm. 342x242, pitch 70 mm;
- DRY PLUS technology for the rapid removal of humidity in the cooking chamber;
- $\circ \ \ \textbf{double-glazed door} \ \text{equipped with } \textbf{the Protek SAFE system} \ \text{which guarantees the minimum temperature outside;}$
- top-down door opening with hinges tested for over 60,000 openings;
- lighting in the cooking chamber;
- $\circ\;$ knobs recessed into the dashboard to protect them from impacts;
- $\circ~$ adjustable temperature from 30° C to 260° C ;
- 1 fan in the cooking chamber with rotation in only one direction.

CE mark Made in ITALY

CODE DESCRIPTION PRICE/DELIVERY

