



**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> | 0,30     |
| <b>Thermal input (Kw)</b>        | 4,00     |
| <b>net weight (Kg)</b>           | 38       |
| <b>gross weight (Kg)</b>         | 49       |
| <b>breadth (mm)</b>              | 620      |
| <b>depth (mm)</b>                | 645      |
| <b>height (mm)</b>               | 615      |

#### PROFESSIONAL DESCRIPTION

**GAS CONVECTION OVEN with adjustable HUMIDIFIER, capacity 4 GASTRO-NORM 2/3 TRAYS (mm 325x353) :**

- **stainless steel structure** ;
- **chamber** for **4 Gastro-Norm 2/3 trays** ( tray dimensions **325x353 mm**), with **75 mm pitch** ;
- **humidifier** with **energy regulator** ;
- **selector** with **3 functions**: defrost, convection, grill;
- **adjustable temperature** from **+50 °** to **+270 °C** ;
- timer: 0-120 minutes;
- internal lighting;
- **double-glazed door** (removable internal glass);
- removable tray support guides;
- **LPG consumption** : G30=0.29 Kg/h - G31=0.31 Kg/h;
- **METHANE consumption** : G20=0.42 m3/h - G25=0.49 m3/h;
- **manual controls** ;
- built-in door seal;
- **removable** condensation collection **drawer** .

**CE mark**  
**Made in Italy**

#### AVAILABLE MODELS

##### FM-FN423GV



**FIMAR - GAS LPG CONVECTION OVEN for GASTRONOMY, with adjustable HUMIDIFIER, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS (mm 325x353), thermostatic control, manual controls, Thermal power Kw.4.00, Weight 38 Kg, dim.mm.620x645x615h**

**€ 1.107,77**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

##### FM-FN423MV



**FIMAR - METHANE GAS CONVECTION OVEN for GASTRONOMY, with adjustable HUMIDIFIER, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS (mm 325x353), thermostatic control, manual controls, Thermal Power Kw.4.00, Weight 38 Kg, dim.mm.620x645x615h**

**€ 1.107,77**

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